

Peek inside iBakery 窺看 iBakery

Every small bite of iBakery's cookie contains efforts of the whole team. Let's peek inside iBakery in Kennedy Town and see how it's made!

每塊小小的 iBakery 曲奇，都包含著整個 iBakery 烘焙團隊的協作和努力。跟我們走進堅尼地城的愛烘焙麵包工房，看看曲奇的生產過程吧！



Once you step inside the aromatic iBakery, you can feel the great rapport among the team. 一路進瀰漫著香甜味道的愛烘焙麵包工房，你就能感受到大小師傅之間的默契。



出爐的曲奇，要待放涼了，師傅們才會溫柔地逐塊放進袋中。每包重量都一樣，不多也不少。
The team will wait until the cookies cool down. Piece by piece, the cookies are placed gently into the bag. Bag by bag, they weigh the same.



Different cookies are made differently. Some need to be sliced into specific shape and thickness. 不同曲奇，造法不一；有的對形狀較講究，要用刀子逐塊切出一樣的厚薄、大小。



有的曲奇走自然風格，分割成大小一樣的麵團，再搓圓、壓扁，就能成形。
Some are in natural shape. All you need to do is get the right size of dough, and then rub and knead it.



關於東華三院愛烘焙社會企業 About TWGHs iBakery

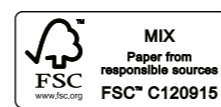
iBakery 是東華三院屬下專門訓練及聘用殘疾人士之社會企業，於2010年7月正式成立，為殘疾人士提供多元化的訓練及工作機會，亦竭力為顧客提供優質安全的烘焙產品及餐飲服務。iBakery 以商業模式運作，並以可持續發展為長遠目標。我們的團隊由不同能力，但同樣熱愛工作的同事組成，當中超過一半是殘疾人士。

iBakery, established in July 2010, is a social enterprise operated by Tung Wah Group of Hospitals. We dedicate to train and employ people with disabilities through production of safe and quality bakery products and catering services. iBakery aims to operate sustainable business by employing people with different abilities but same passion to work. Over 50% of our employees are people with disabilities.



鳴謝：

Ki Production Limited
為iBakery義務攝影，作品見P.1的曲奇相片及P.4工房相片
Volunteer photographer of the cookies photos on P.1 and bakery snap shots on P.4



iBakery Post

3rd Issue

<http://ibakery.tungwahcsd.org>

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Cover Story

Every Cookie tells a Story 一塊曲奇 一個故事

Every iBakery cookie is different. They may not look fancy but all of them are made with heart. Each flavor is a journey; together they are a symphony. It is just like us. Everyone is unique and special in their own way. And together we are a masterpiece.

iBakery 的手造曲奇，外型未必最搶眼，但每塊都用心造，每塊都天下無雙，鬆化的、香脆的、濃郁的、清淡的……不同特質，口味的曲奇拼湊起來，既和諧互補，又各自精彩，就像人一樣，不論能力，每個人都是獨特的；合起來，又譜出更多可愛色彩。



Welcome our new member, Green Tea Cookies! 歡迎新成員——抹茶曲奇

Created in collaboration with Hyatt Regency Kyoto, the cookies are locally made in HK while using authentic recipe and high-quality Uji Matcha ingredients from Kyoto. It is rich-tasting but light. The tea fragrance will linger in your mouth after a bite.

與京都凱悅酒店攜手推出，採用京都道地配方及當地百年茶店的優質宇治抹茶製作，揉合甘甜與茶香，百分百香港製造！



Mr Yasuda Shunji, the Head Pastry Chef of Hyatt Regency Kyoto, came to HK to conduct a product training for iBakery's team in January 2014. In June, iBakery members were invited to Kyoto for a further intensive product training.

京都凱悅酒店首席餅師安田俊二先生，於2014年1月來港訓練 iBakery 團隊(左)；到6月，iBakery 同事又獲邀前往京都接受短期培訓(右)。



好曲奇內幕指南

想吃好東西，就要問內行人。想吃好曲奇？當然要問日日與曲奇為伴的 iBakery 同事！讓我們走到各分店，找出大家的心水選擇！

愛烘焙麵包工房 iBakery



詩敏

負責工作？

烘焙工人，協助愛烘焙麵包工房的麵包和曲奇生產，尤其擅長在曲奇上畫花；詩敏也是一位畫家，不用到麵包工房上班的日子，她就在畫室理首創作。

心水 iBakery 曲奇？

「雙重朱古力曲奇，好食！」(除了曲奇，詩敏亦強力推介堅尼地城麵包工房獨家出售的芝士QQ波和朱古力QQ波，那可是詩敏喜歡造、也喜歡吃的麵包產品呢！)

愛烘焙餐廳 iBakery Gallery Café

負責工作？

愛烘焙餐廳的Cafe Worker，主力負責樓面工作，例如出餐、落order等等；家華英語很了得，是餐廳內招呼外籍顧客的最佳幫手。

心水 iBakery 曲奇？

「牛油曲奇，因為曲奇師傅用了花形印，印出的曲奇就像一朵花，好看又好吃。」

曲奇的最佳搭檔？

「吃牛油曲奇，最好當然配奶茶啦！」

家華



愛烘焙輕食站(添馬海濱) iBakery Express (Tamar)



阿昌

負責工作？

愛烘焙輕食站的Cafe Worker，在同事的悉心教導下，阿昌會做的事情愈來愈多，既會做清潔，又懂得沖調青檸梳打，現在還會幫主廚煎漢堡扒、炸薯條呢！

心水 iBakery 曲奇？

「雙重朱古力曲奇，睇卜卜、香口。我最鐘意食甜品，但凡是甜的，也愛吃！」

An Insider's Guide to Good Cookies

Want to know where the good cookies are? Let's ask the insiders in iBakery, who make or sell cookies everyday!

愛烘焙輕食站(香港大學) iBakery Express (HKU)

負責工作？

在輕食站收銀、翻熱麵包、沖飲品，也要幫忙執貨、清潔等等，能讓顧客吃到熱辣辣的麵包，嘉穎覺得很滿足。

心水 iBakery 曲奇？

「腰果朱古力曲奇，朱古力味啱啱好，很香！燕麥合桃曲奇也很香口；另外還有抹茶曲奇，我很喜歡它的茶香。iBakery的曲奇，最適合「口痕」時當小食，很好吃！」



嘉穎



Ling姐

負責工作？

從旅遊業零售轉到社會工作的Ling姐，零售經驗豐富，現時除了負責打理輕食站的日常運作，亦肩負起訓練同事的使命。

心水 iBakery 曲奇？

「榛子曲奇，鬆化又易咬，連老人家也可以吃得津津有味！」

愛烘焙生產及培訓中心 iBakery Production and Training Centre



Teresa

負責工作？

愛烘焙生產及培訓中心業務經理，照顧烘焙產品的食品安全及銷售。

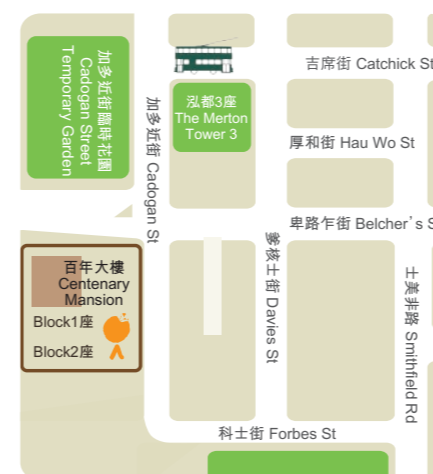
心水 iBakery 曲奇？

「腰果曲奇。記得第一次吃的時候，當時還未加入iBakery。那種鬆化和腰果香，讓我一試至今仍然難忘。我是真心的，不是hard-sell啊！」

開幕了！愛烘焙生產及培訓中心 Grand Opening! iBakery Production and Training Centre!

好開心告訴大家，位於沙田大圍的愛烘焙生產及培訓中心，將於2014年12月正式開幕！新的工場，空間更充裕，設施更齊全。這有助於殘疾人士製造更多優質的就業和培訓機會，也讓我們有條件生產更多優質曲奇，與大家分享。謝謝一路上支持我們的顧客、伙伴和資助機構，與我們一起打造這個曲奇夢工場，讓更多不同能力的朋友可以發亮。

We are very glad to announce that iBakery Production and Training Centre will be opened in Tai Wai, Sha Tin, in mid-December 2014! The new centre provides us more space and equipments to train and provide job opportunities to persons with disabilities. And we can produce more quality cookies to share with our fans too! Special thanks to the customers, partners and funders who have been supporting us along the way. You help us create a cookie dream workshop, where persons who are differently-abled can elaborate their potentials and passions.



愛烘焙麵包工房 iBakery
香港堅尼地城域多利道一號百年大廈2座地下2號舖
Shop 2, G/F Block 2, Centenary Mansion, 1 Victoria Road, Kennedy Town, HK
☎ : 2816 5233
☎ : 2816 7616
✉ : ibakery@tungwah.org.hk
營業時間 Opening Hours : 一至日 Mon to Sun 07:00-20:00



愛烘焙餐廳 iBakery Gallery Café
金鐘添馬公園添馬茶座
Tamar Café at Tamar Park, Admiralty, HK
☎ : 2352 2700
☎ : 2352 2711
✉ : ibgcafe@tungwah.org.hk
營業時間 Opening Hours : 一至日 Mon to Sun 08:00-20:00

愛烘焙輕食站(添馬海濱) iBakery Express (Tamar)
金鐘添馬公園海濱長廊
Promenade at Tamar Park, Admiralty, HK
☎ : 2511 8230
營業時間 Opening Hours : 一至日 Mon to Sun 10:00-18:00

愛烘焙輕食站(香港大學) iBakery Express (HKU)
香港薄扶林香港大學本部校園邵逸夫樓平台
Run Run Shaw Podium, Main Campus, University of HK, Pokfulam, HK
☎ : 5402 4546

營業時間 Opening Hours : 一至五 Mon to Fri 07:30-19:00

愛烘焙生產及培訓中心 iBakery Production and Training Centre
沙田大圍成運路25-27號
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Shop 10, G/F, Shing Chuen Industrial Building, 25-27 Shing Wan Road, Tai Wai, Sha Tin
☎ : 2711 1345
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