



SEAFOOD & SAUCE 101 海鮮及醬汁工作坊 FOR UPCOMING PROFESSIONAL CHEFS

Feb 23, 2017, Thursday 2月23日星期四

15:00 pm to 17:00 pm

1/F, VTC Pokfulam Complex 薄扶林職業訓練局一樓

Workshop Objectives 工作坊目的：

Assist chefs to become more proficient in their job, learn from the best and sharing of experience

協助年青廚師掌握專業技能，儘速投入工作

Workshop Focus 工作坊內容：

- ✓ Seafood Cooking Demo & Tasting 海鮮烹調演練及試食
- ✓ Sauces that go well with Seafood Dishes 醬汁配搭
- ✓ Sharing of Seafood Handling Tips 分享海鮮處理貼士

Who Should Attend 參加工作坊對象：

Young working Chinese & Western Chefs 年青中西廚師

Before Feb 16, Email to 2月16日前電郵：anita@ultrafuture.com.hk or charles.tccheung@gmail.com with the REPLY SLIP or simply WhatsApp your name, company and mobile number to Anita at 9302 6483 or Charles at 9507 6972. Your registration will be confirmed with email or WhatsApp.

請填寫報名表或在電郵/WhatsApp – 9302 6483(Anita)/9507 6972(張東正) 提供姓名，職稱，公司名及手提電話；報名會以電郵或WhatsApp確認

Supporting Organization



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