



## A DAY WITH THE UNITED STATES NAVY CHEFS / USS BLUE RIDGE on April 23, 2019, Tuesday

On Tuesday April 23<sup>rd</sup> the Hong Kong Chefs Association hosted chefs from the USS Blue Ridge from the United States Navy. The day began with an in-depth tour of the culinary and dining facilities aboard the ship. Our exclusive tour was hosted by the Chief Food Service Officer, Mr. Walker. The USS Blue Ridge is a communication vessels that has over 1100 sailors and officers during 4-6 month deployments. The ship has 5 kitchens; 2 for the enlisted sailors, 2 for officers and 1 private kitchen for the ships' commanding officer. FSO Walker and his staff of 116 food servicemen feed the sailors during 4 meal periods with about 4500 meals served everyday. While kitchens are small, the service standard is very clean and efficient. The food servicemen are able to produce fresh, ready to order meals as well as fresh baked breads and pastries while at sea. It was a truly amazing experience to be apart of and see.

Later in the day, we took the chefs on a market tour where many of them got see the local wet markets of Hong Kong. The Navy chefs got a chance to see fresh fish and produce being sold in the Jordan market while also tasting exotic fruits such as lychee, jack fruit and durian. For many of these chefs it was the first time for them to see and experience the culinary side of Hong Kong in that way. The next stop was a dim sum class and lunch at Moon Lok Restaurant in Xiqu Centre. The master chefs for Moon Lok shared time honoured and traditional dim sum techniques, which the chefs then got to practice and eat. This was our first time hosting the US Navy chefs from the USS Blue Ridge and we got to learn about each other's cultural and culinary history over a meal. This was truly a world class meeting of chefs and we look forward to hosting the US Navy chefs again in the future.

**Reported by Watson Baldwin**