

2022 Italian Panini Competition

THE MAKING OF PIADINA (Italian Flatbread) PRE-COMPETITION WORKSHOP BY CHEF GIANNI CARPIOLI

- The Piadina Recipe – How to Make Good Flatbread
- Italian Ingredients Introduction & Tasting
- Competition Rules Briefing

24th September 2022 (Sat) 13:00 – 15:00
Unit A & B, 16/F, Shui Ki Industrial Building,
18 Wong Chuk Hang Road

Application Deadline:
19th September 2022

ITALIAN PANINI COMPETITION (CREATE YOUR OWN PANINI)

22nd October 2022 (Sat), starting at 10am

Eligible Participants: VTC / THEi Culinary Students

Registration: You can register [online](#) or complete the application form & submit it to thei-fmh@thei.edu.hk, or send it to FMH Admin Office at S1201, THEi Chai Wan Campus

Venue: N525, Spring Training Restaurant, THEi Technological and Higher Education Institute of Hong Kong
133 Shing Tai Road, Chai Wan, Hong Kong

Enquires:
Telephone: 3890 8222 (Culinary Arts and Management - Faculty of Management and Hospitality)
Email: thei-fmh@thei.edu.hk | www.thei.edu.hk



ITALIAN PANINI WORKSHOP (2022-9-24) & COMPETITION (2022-11-3)

A panini workshop by Chef Gianni Caprioli was held on 24 September for young chefs. Chef Gianni shared his recipe on making panini (flat bread) and the signature Italian ingredients. He also shared his stories and tips to inspire our students (Young chefs).

This is also a pre-competition workshop for the Panini Competition which took place on Nov-3, these were THEi 10th Anniversary activities for VTC and THEi culinary students.