

西方餐桌禮儀工作坊及



西方餐桌禮儀工作坊

行政人員少不免要出席不同的商務宴會和應酬,學會正確的餐桌禮儀有助建立良好的形象,有利公司以及個人事業的發展。本工作坊會為學員講解基本的西方餐桌禮儀、用餐時的注意事項及應對失儀的技巧等,從而讓學員能好好享受用餐的樂趣,避免不必要的尷於。

工作坊內容

- 基本餐桌禮儀
- 餐具與酒杯的正確使用方法
- 進餐時應注意及避免的事項
- 應對用餐時的失儀行為
- 特色食品介紹
- 基本餐酒知識



份子料理簡介講座

「份子料理」是烹飪科學的研究。使用「溫泉蛋」作為例子,分享利用分子料理如何煮出完美的蛋。而「65度雞蛋」是世界一百大餐廳常見菜式。除此以外,這次講座會分享用了慢煮 (sous-vide cooking),液體氮、藻類提取物在造菜的應用。最後是與大家分以頂級白松露油和鹽調味的「慢煮溫泉蛋」。



Ir Dr. Peter Chiu

Ir Dr. Peter Chiu is a professional information engineer with passion of food and wine. He studied at the Les Hautes Études du Goût (Institute of Advanced Studies in Taste, Gastronomy and the Arts of the Table) which is a joint program by University of Reims — Champagne Champagne-Ardenne and Le Cordon Bleu. He is the first one in Hong Kong that completed this program with the thesis "Manhan Quanxi in Hong Kong (滿漢全席在香港)". He is a Vice Chargé de Missions la London of the Chaîne des Rôtisseurs . He presented a number of talks such as 工程師、咖啡師齊論咖啡 (A dialogue between an Engineer and Barista), 世上最昂貴的咖啡—麝香貓咖啡介紹 (Introduction of The World's Most Expensive Coffee—Kopi Luwak) and 工程師,廚師齊論分子美食 (A dialogue between engineers and Chefs) with the Demon Chef 廚魔 of Bo Innovation.

Mrs Sandy Chiu

Mrs Sandy Chiu is a professional accountant as well as a food and wine lover. She has been joining her husband for visit to chateaus, wineries, champagne houses, food and wine events as well as cooking classes around the world. She is a Honourary Officier of the GB Embassy of the Confrérie du Sabre d'Or, a Dame de la Chaîne of the Chaîne des Rôtisseurs, a Member, Ordre Mondial des Gourmets Dégustateurs and a Cavaliere, Ordine dei Cavalieri del Tartufo e dei Vini di Alba. She also organised a dinner 論滿漢 品紅樓 with the themes about 滿漢全席 and 紅樓宴. She jointly published with Ir Dr. Chiu a few articles in the 香港酒訊 Hong Kong Wine Journal and two more papers will appear in the Anniversary Commemorative Publication of the 香港食品科技協會 Hong Kong Food Science and Technology Association about Molecular Gastronomy and Kopi Luwak.

□ 西方餐桌禮儀工作坊

日期: 2017年11月16日(星期四)

時間: 14:30 - 17:30

地點: 北角渣華道 191 號嘉華國際中心 19 樓 (待定)

語言: 廣東話 費用: HK\$ 980

HK\$ 880 (2017年 10月 26日前報名可享早鳥優惠)

□ 份子料理簡介講座

日期: 2017年11月16日(星期四)

時間: 19:00 - 21:00

地點: 北角渣華道 191 號嘉華國際中心 19 樓 (待定)

語言: 廣東話 費用: HK\$ 380

HK\$ 340 (2017年 10月 26日前報名可享早鳥優惠)

課程查詢: Mr. Anson Wong 2202 9395/Ms. Kassie Kei 2202 9330

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