



**‘University Chefs & Vietnamese Cuisine’
A Masterclass in London with Wyn Ma
Thursday 15 March 2018
Hosted by Cyrus Todiwala OBE DL at
Café Spice Namasté, Whitechapel, London
CUBO Rate £165 + VAT and General Rate £198 + VAT**

Why should you attend?

"Wyn Ma is my favourite Vietnamese Chef, he produces the best Vietnamese Food in London"

Cyrus Todiwala

Vietnamese Cuisine is known around the world as being light, healthy and of course delicious.

The leading principles of the Vietnamese Kitchen are the balancing of flavours and the use of the freshest ingredients.

With influences from East and South East Asia, as well as Europe, Vietnam has a truly international food culture.

The course will showcase dishes that can be recreated within your University kitchens that will delight students, staff and conference guests. Wyn and Cyrus will work together to deliver this exciting course.

Who should attend?

This masterclass is designed exclusively for University Chefs working in Higher Education.

What are the aims of the training session?

The course will be presented by Wyn Ma and Cyrus Todiwala, OBE, DL and will cover:-

- History
- Tradition
- Spices
- Methods of cookery
- Demonstration of how both meat and vegan dishes can be applied back at your University
- A number of low cost dishes will be featured that that can be sold in student dining rooms for less than £5 and still achieve a GP of more than 70%
- Recipes will be issued to all participants

- Dress is casual and chef whites are not required
- The course fee includes a fantastic lunch created by Cyrus and his team

How do we book on this course?

Please follow the link below:

[University Chefs & Vietnamese Cuisine](#)

Or alternatively, please contact Lynn Kenny at information@universityhospitality.co.uk or call 0114 222 8983/28907

About the Presenter

Wyn Ma came from Vietnam to the UK in 1980. He followed his passion for food and opened his own restaurant, Green Papaya in London in 2000.

Recommended by Lonely Plant, Hardens and Vogue, Wyn has recently opened his second critically acclaimed restaurant in the city.

Cyrus Todiwala OBE, DL, is chef proprietor of *Café Spice Namasté* and a celebrated chef.

He trained at the Taj Hotels Resorts and Palaces in India and rose to become Executive Chef for eleven restaurants.

He was awarded an MBE in 2000 and an OBE in 2009.

Cyrus has cooked for Royalty and Presidents across the Globe.

Programme Facilitator

David McKown FIH, Director of University Hospitality Seminars.

The venue

The course will be held at Cafe Spice Namaste, 16 Prescott St, Whitechapel, London E1 8AZ

The Programme

DATE/TIME	SESSION	SESSION TITLE
Thursday 15 March		
9.30 am	Arrival	Welcome & Introductions
10.00 am		Masterclass commences
1.30 pm	Lunch	Tastings & Discussions
3.00 pm		Evaluation & Feedback
3.15 pm	Depart	