



**‘Chinese Culinary Craft & Culture’
Tuesday 3 & Wednesday 4 March 2020
IACCA & Lu Ban Restuarant
(International Academy of Chinese Culinary Arts)
Caine Brewery Village, Liverpool
CUBO Rate £395 + VAT and General Rate £493.75 + VAT**

A unique seminar staged across two days, in the kitchens and food laboratories of IACCA and Lu Ban Restaurant – in the charming Caine Brewery Village, Liverpool. Endorsed by Master Wu, Chinese Master Chef, the course is jointly led by Pam Educations Head of Learning, Lee Allsup and Lu Ban Executive Head Chef Dave Critchely, who is to undertake Master Chef status training by Master Wu – as his last honoured student prior to retirement.

The course is supported and hosted across its duration by Andy Daniels from UHS Ltd.

A great seminar to install value, takeaway techniques and skills not only to deliver a culinary edge, but also to appreciate and receive insight into supportive Chinese culture. When delegates return to their respective Universities, they will be equipped to apply shared focus across both Retail and higher level foodservice learnings within their respective operations.

Why should you attend?

An authentic Chinese offer for students, visitors and conference guests will be a unique selling point.

This course will focus on the traditional skills from the north region of china. A considerable number of students come to the UK from this region of China.

The spotlight will be on dishes suitable for dining and items that can be sold through retail operations.

Skills can be applied back or into the business following the training.

Delegates will be bring their chef whites for a full interactive immersion into the cuisine and the course is limited to a maximum of 12 delegates.

Underpinning and delivering knowledge – showcasing foods with authenticity and provenance.

Who should attend?

The course is suitable for chefs and food production managers.

What is included?

The course fee of £395 plus VAT (CUBO rate) is fully inclusive of the training seminar, all meals and accommodation at the Hotel Campanile Liverpool – Queens Dock.

PROGRAMME

Tuesday 3 March – Day 1

3.00 pm Arrive during the afternoon.

‘Tasters of the region’ welcome to Lu Ban – partnering with UHS for knowledge share and authentic culinary adoption back into University Foodservice/ Retail.

Introduction to the team.

Tour of the restaurant and Kitchen.

Culture segment – ‘insight/immersion’ into Chinese culture , allow delegate empathy and appreciation of key cultural understandings that ‘ground’ knowledge and pass back value into what/they are preparing/ producing and providing these food offers.

Gives – provenance, gives a ‘back story’ – gives real VALUE, attendees are taking back tangible adoptable knowledge/best practise appreciation.

Opportunity to ‘move’ the delegate group around and using the great individually appointed rooms/facilities at Lu Ban.

Move to the chefs table for an ‘introduction to products’ – what is regionally ‘stand apart’ in respect of Tianjin Food Group etc.

An introduction to a selection of ingredients used at Lu Ban with information sheets and tasting notes to take away.

Into the restaurant area for a Cultural insight/workshop.

Concept and menu development ideas including how the LU Ban menus are designed.

Intro into Chinese wines and the story behind them.

Finally move to large group table for Lu Ban – evening meal, small tasting plates.

9.00 pm approx Close to allow delegates transfer to hotel.

Wednesday 4 March – Day 2

7.00 am Breakfast at Hotel.

8.15 am Delegates arrive with whites ready for hands on day.

Practical session – focused on accessible/wide ‘net’ uptake flavours/textures.

Focus on 2 Pillars of Learning.

Retail – handheld – product – grab and go.

Authentic – Buffet item Inspiration.

Four authentic Chinese dishes that can be served as a pick up and go offer within a University Campus for students and staff, that are cost effective nutritious and can be produced in bulk.

Production of dishes from the previous evening’s dinner.

3.30 pm Course Closes.

This will be an excellent Introduction to Chinese regional cuisine/classic craft knowledge share.

How do we book on this course?

Please follow the link below:

[Chinese Culinary Craft & Culture](#)

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

Programme Facilitators

Dave Critchley, Mike Mountfield, Lee Allsup & Andy Daniels.

The venue

The course will be held at Lu Ban Restaurant and Cookery School, Caine Brewery Village, Liverpool.

