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## **Hong Kong**

**Post:** Hong Kong

### **Students Showoff Creativity and Culinary Excellence at USA Dinners**

**Report Categories:**

Market Promotion/Competition

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**Report Highlights:**

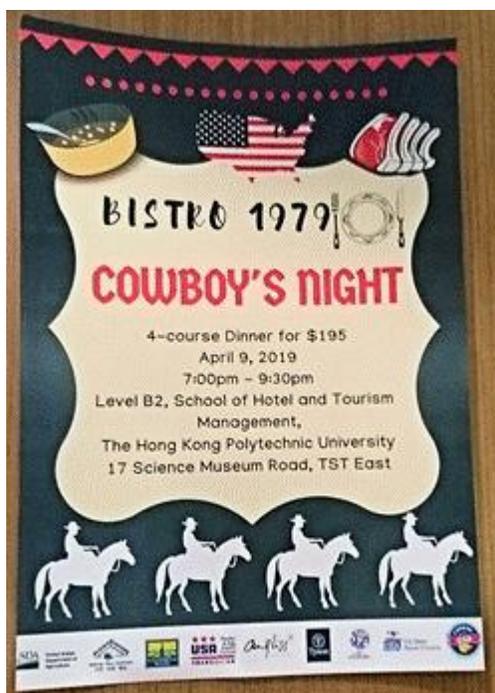
ATO Hong Kong supported students at the Hong Kong Polytechnic University's School of Hospitality and Tourism Management to organize USA-themed dinners incorporating a range of U.S. ingredients and beverages including seafood, poultry, eggs, cheese, and wines. The class of 131 students served 305 dinner guests in five sessions during April 2019.

ATO Hong Kong, collaborating with cooperators, supported final-year students at the Hong Kong Polytechnic University's School of Hospitality and Tourism Management in gaining all-round restaurant operation experience at the school's practice restaurant, Bistro 1979. Under supervision of the instructor, groups of students planned and executed several country-themed dinner weeks. The United States was one of the themes. Each team was responsible for developing their own posters, decorations, menu design, signature drink, and to perform all tasks from cooking to serving the guests.

The five teams, totaling 131 students, served USA dinners to 305 guests in April 2019 during April 8-11, and the 18<sup>th</sup>. The teams also operated five smaller-scale dinner evenings as practice sessions prior to the real dinner dates. Students had the opportunity to work with high-quality U.S. ingredients including seafood, poultry, eggs, cheese, and wines. ATO Hong Kong coordinated with cooperators for ingredient sponsorship. Cooperators and their vendors were recognized by logos on the menu and promotional materials.

The program enriched the learning experience of students in using U.S. food and beverages in the foodservice sector. Consul General Kurt Tong, the ATO Director, cooperators, and guests joined the dinners to celebrate the success and interact with students. The school looks forward to future collaborations with the ATO, and the ATO is keen to work with the school and other institutions to help future leaders succeed in the food and beverage industry.

### Examples of menus and posters designed by students





**Main course made with Alaska Salmon and U.S. pecans and U.S. beef.**



**Main course of Cornish Game Hen, Crab Cake, and Scallop Mac n' Cheese**



## Students celebrating success and experience gained

