

活動花絮 2012.04.02

餐飲廚具設備實務應用-

『國際廚藝發展趨勢、國際廚藝競賽事項與國際廚藝示範研討會』



餐飲廚具設備實務應用

國際廚藝發展趨勢、國際廚藝競賽事項與國際廚藝示範研討會

活動日期：2012年4月2日(星期一)
活動地點：大仁科技大學 R215 廚藝示範教室

時間	活動內容	主講人
08:30-09:00	報到	
09:00-09:15	開幕致詞	MLA澳洲肉類畜牧協會 曾榮發代表 芳成工業股份有限公司 江廷芳董事長 大仁科技大學休閒餐旅學院 莊嘉坤院長 大仁科技大學餐旅管理系 林漢明主任
09:15-10:15	國際廚藝競賽介紹I	
10:15-10:30	上午茶點	
10:30-12:00	國際廚藝競賽介紹II	瑞士名廚、國際廚藝資深裁判 Mr. Alan Palmer
12:00-13:00	午餐時間	
13:00-14:30	國際廚藝發展趨勢	瑞士名廚、國際廚藝資深裁判 Mr. Alan Palmer
14:30-14:45	下午茶點	
14:45-16:30	國際廚藝示範	瑞士名廚、國際廚藝資深裁判 Mr. Alan Palmer
16:30-17:00	Q&A / 閉幕	大仁科技大學餐旅管理系 陳國雄助理教授

主辦單位：澳洲肉類畜牧協會、芳成工業股份有限公司、大仁科技大學餐旅管理系

Welcome Chef Alan Palmer

Alan Palmer Swiss Citizen 64 years old
"Over 48 years of Professional life on a page"

Founding Member, Honorary Ambassador Singapore Chefs Association (SCA)
 Founding Member, Honorary Ambassador World Association of Chefs Societies (WACS)
 Honorary Life Member Indian Federation of Culinary Associations (IFCA)
 Honorary Member South African Chefs Association (SACA)
 Honorary Member All Japan Chefs Association (AJCA)

Certified Cooks Apprenticeship London (UK) City and Guilds Certificates 150/151 1963-1966
 Diploma in Hotel and Restaurant Management Switzerland 1974
 Certified Technical Trainer Switzerland & Kenya 1975
 Chef in Hotels & Restaurants in Switzerland 1966-1975
 Caterer Swiss Club Singapore 1994-1996

1975-1980 Kenya Ullali College, Nairobi - Swiss Government funded project.
 Pre-opening team and development of programs with Tourist Council Switzerland
 Lecturer in Professional Cookery and F&B subjects, Certificate & Diploma level
 1981-1982 Swiss Hotel Association Hotel Management School Les Roches, Bluche
 Head of Department & Lecturer Professional Cookery, F&B subjects, Certificate & Diploma level
 1983-1984 Singapore Hotel Association Training & Education Centre (SHATEC) in cooperation with Lausanne Hotel School (EHL)
 Pre-opening team and development of programs employed by Lausanne Hotel School EHL and the Swiss Hotel Association
 Head of Department, Lecturer in Professional Cookery and F&B, Certificate and Diploma level.

Lecturer in Food and Beverage Courses:
 - Reside on behalf of DTZ, German Technical Aid Program (May-July 1980)
 - Caribbean Islands on behalf of Lausanne Hotel School Switzerland (June-Sept 1981)
 - Taiwan on behalf of Lausanne Hotel School Switzerland (May-July 1982)
 - Indonesia, Philippines, Malaysia and Thailand on behalf of SHATEC.
 Specialist Trainer Singapore Airlines Cabin Crew & S.A.T.S. Catering Personnel & Management 1985-1993

Team Manager:
 KJUC Student Culinary Team, Hospitality London, 1978/80
 SHATEC Student Culinary Team: Taste of Canada, Toronto, 1989/93
 Singapore National Culinary Team: Vancouver Canada 1987, Sapporo Japan 1988, Chicago USA 1991 and Singapore 1992

International Judge Culinary Competitions:
 USA, Canada, Bahamas, St. Thomas, Guam, Australia, Singapore, South Korea, China, Malaysia, Thailand, Philippines, Indonesia, Hong Kong, Taiwan, Japan, Myanmar, Vietnam, Nepal, India, Malaysia, Sri Lanka, Bahrain, Saudi Arabia, Kuwait, Egypt, Jordan, UAE, Mauritius, Seychelles, South Africa, Kenya
 Continental Director Asia World Association of Chefs Societies (WACS) 1988-1996
 Chairman Organising Committee WACS Congress, Singapore 1990

Technical Consultant Publications:
 Norwegian Salmon in Asia 1990
 Soy Signatures 1999
 Inspirations featuring Bamboo Shoots 2003

Present Address: 14-1, Street 34 & Road 10, Culinary Challenge since 1988



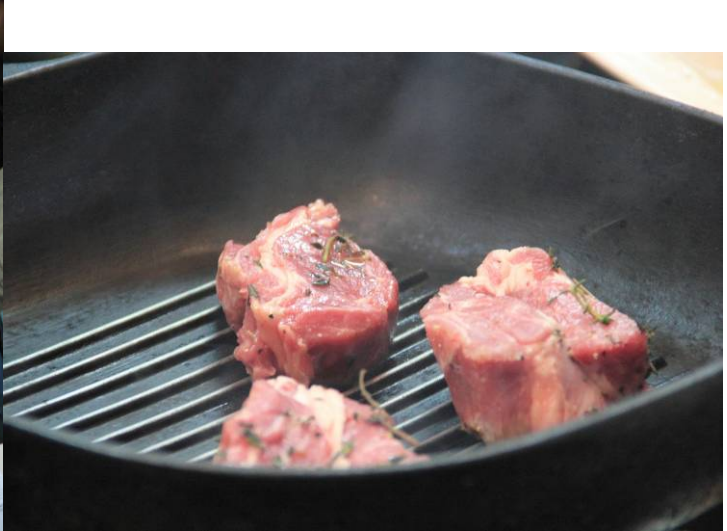
國際廚藝示範研討會與競賽事項

限公司 芳成工業股份有限公司 大仁科技大學餐旅管理系











實務應用
賽事項目與國際廚藝示範研討會

限公司 芳成工業股份有限公司 大仁科技大學餐旅管理系







