

The Food and Wine Academy Workshop



Discover artisanal butchering with Dario Cecchini, the world's famous butcher from Italy!

For over 30 years, Dario Cecchini has nurtured his strong passion for being a butcher. He is an artisan who constantly seeks to better his art. A close encounter with Dario Cecchini at this unique hands-on workshop not only allows you to discover the best cutting and cooking methods for each piece of meat but also to explore your passion in Italian cuisine and culture. You will also get the chance to prepare food served at the dinner event held at Bistro 1979 on the same day.

There are only 20 places available for this unique opportunity to discover and work with the master butcher from Italy!

Date: 28 November 2011 (Monday)

Time: 2:30pm - 4:30pm

Venue: Bistro 1979, SHTM

For registration and enquiries, please contact Ms Flora Ng on (tel) 3400-2635 or via (e-mail) hmfnpolyu.edu.hk. Registration closes on 23 November 2011.

SHTM is grateful to Domani Restaurant for their generous support in making the workshop and dinner event possible.

Explore Italian cuisine, wine and culture and get yourself pampered with the finest cuts of meat!

The School of Hotel and Tourism Management (SHTM) has the great pleasure of inviting Chef Simonetta Casciarri from Domani Restaurant to present a unique Italian dinner with wine pairing, featuring the finest cuts of meat prepared by the world's famous butcher from Italy, Dario Cecchini.



Date: 28 November 2011 (Monday)

Time: 7pm – 10pm

Venue: Bistro 1979

Room THB219 (Basement Level 2)

School of Hotel and Tourism Management

The Hong Kong Polytechnic University

17 Science Museum Road

Tsim Sha Tsui East, Kowloon,

Hong Kong

(Please click here for location map)

Cost: HK\$180 per person (All proceeds will be used to support the development of the SHTM)



For reservation and enquiries, please call 3400-2300 or via (email) hmcater@inet.polyu.edu.hk.
Seats are on a first-come-first-served basis.

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