

The Food and Wine Academy

Peru Cuisine Workshop by Chef Maria Rosa Vasquez Chavez

Jointly with Consulate of Peru in Hong Kong, the SHTM and Hotel ICON is pleased to host a unique Peruvian cuisine workshop. In line with its theme promotion at The Market's buffet restaurant, chef Rosa will teach on cooking those selected dishes.

Peruvian cuisine reflects local practices and ingredients—including influences from the indigenous Inca and cuisines brought in with immigrants such as Spanish cuisine, Chinese cuisine, Italian cuisine, German cuisine, Japanese cuisine and African influences.

Many traditional foods—such as quinoa, kaniwa, some varieties of chili peppers, and several roots and tubers have increased in popularity in recent decades, reflecting a revival of interest in native Peruvian foods and culinary techniques. The US food critic Eric Asimov has described it as one of the world's most important cuisines and as an exemplar of fusion cuisine, due to its long multicultural history.

Currently also enrolled in a Master's course at USMP tourist and hotel marketing, Chef Maria Rosa promotes Peru cuisine in different projects around the world., we are pleased to announce her Peru cuisine workshop details as follows:

Peru Cuisine Workshop

Date: 9 Jul 2014 (Wed)

Time: 3:00pm – 5:00pm

Venue: Western Food Lab, THB207, Basement 2, School of Hotel and Tourism Management

