









# Chef Jean-François Arnaud Makes Sweet Impression at Hotel ICON

France's Renowned Pastry Chef Hosts Two-Day Master Class at Premier Hotel







(Hong Kong, 20 March 2012) – As Hong Kong's premier teaching and research hotel, Hotel ICON is committed to educating hospitality students and local trade personnel. To this end, Hotel ICON together with the School of Hotel and Tourism Management (SHTM) at The Hong Kong Polytechnic University (PolyU) and Fonterra Brands (Hong Kong) Limited welcomed France's legendary Chef Jean-François Arnaud who earned the prestigious Meilleur Ouvrier de France, to host a pastry Master Class. Held at SHTM/Hotel ICON's Food & Wine Academy on March 14 and 15, the two-day event attracted a number of industry experts to interact with the pastry and confectionary master.

The audience comprised industry professionals from JW Marriot, Wynn Macau, Kowloon Shangri-la, Excelsior, Maxim's, and St. Honore, as well as staff from the SHTM and Hotel ICON. During the two-day workshop, attendees enhanced pastry techniques and picked up the latest trends from one of France's culinary masters.

Conducted in collaboration with Fonterra Brands (HK) Limited, manufacturer of Anchor products, Chef Arnaud used quality New Zealand dairy products to create a number of sweet confections. The gourmet goodies included a strawberry nest, a chocolate bunny, a red fruit cheesecake and a creamy coffee and chocolate sabayon.

"Fonterra is proud to be associated with such an exciting event," said Gordon Ma, Foodservices Manager of Fonterra Brands (HK) Limited. "It is a rare treat to witness one of France's most acclaimed French chefs at work and have him share his knowledge with local students and industry professionals." Adds Richard Hatter, General Manager of Hotel ICON: "We are thrilled to have Chef Jean-François Arnaud conduct our pastry master class. The two-day workshop is part of Hotel ICON and SHTM's ongoing educational program and we look forward to welcoming more world-class experts to our Food & Wine Academy."

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Members of the public also appreciated Chef Arnaud's artistry. His handcrafted Easter-themed creations were on display on the second floor from March 16 to 17. Visitors also had the opportunity to visit GREEN and indulge in one of the limited-edition citrus cupcake topped with orange-flavoured ganache (HKD 38) created by Chef Arnaud & Danny Ho, Hotel ICON's Executive Pastry Chef.

For hi-resolution images, please log on to: www.catchonco.com/shared/JFA Food&WineAcademy.zip

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#### **About Hotel ICON**

Unlike any other, Hotel ICON is an upscale Hong Kong hotel in the heart of Tsim Sha Tsui East. Standing as a testament to Hong Kong's creative energy and vibrant arts scene, Hotel ICON showcases work from the city's celebrated designers and the world's most acclaimed architects. Offering the ultimate in comfort and committed to service excellence, Hotel ICON's 262 stylish guestrooms comprise seductive extras, including complimentary wired and Wi-Fi internet connections and an ultra-slim 40" Ultra High Definition LED TV. Located on level 9, Hotel ICON's Angsana Spa is a tranquil oasis while the harborfacing outdoor swimming pool and fitness centre allow guests to exercise while enjoying views of Hong Kong Island's spectacular skyline. With a maximum capacity of 580 persons, Hotel ICON's grand Silverbox ballroom is the ideal venue for a celebration or theatre-style conference. Hotel ICON houses three restaurants: Above & Beyond, The Market and GREEN, providing guests with exceptional quality of the food and impeccable service. wallpaper\* magazine included Hotel ICON in its 2011 list of the world's Best Business Hotels.

#### **About School of Hotel and Tourism Management (SHTM)**

PolyU's School of Hotel and Tourism Management is one of the world-leading providers of hospitality and tourism education. It is ranked No. 2 in the world among hotel and tourism schools based on research and scholarly activities, according to a study published in the *Journal of Hospitality and Tourism Research* in November 2009. With 60 academic staff drawing from 18 countries, the School offers programmes at levels ranging from Ph.D. to Higher Diploma. It was awarded the 2003 International Society of Travel and Tourism Educators Institutional Achievement Award in recognition of its significant contribution to tourism education, and is designated by United Nations World Tourism Organisation as one of its global Education and Training Network Centres.

## About Fonterra Brands (HK) Ltd.

Fonterra Cooperative group is the world's largest exporter of dairy products, with a supply chain spanning over 140 countries. Fonterra dedicates to provide New Zealand natural dairy products, including cream, butter, cheese, and pure milk to the foodservice industry. Renowned brands include

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Anchor, Mainland, and Perfect Italiano. Fonterra is committed to foster the growth of local bakery industry and also keen on providing food solutions to our foodservice end-users. To ensure our products conform to international approved quality parameters, Fonterra adopts a set of strict quality management system, including ISO9000, HACCP and internal audit system in all production process.

## **About Food & Wine Academy**

The Food & Wine Academy shows Hotel ICON's and SHTMs commitment to provide interactive and dynamic learning environments for hospitality students and trade personnel. Hotel ICON, part of the School of Hotel and Tourism Management (SHTM) at The Hong Kong Polytechnic University, has a mission to become the global centre of excellence for education and research in hospitality. To facilitate this goal, the Food and Wine Academy offers a shared platform for specialists from the hospitality industry to impart their expertise to students and industry partners.

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