



LOOK
FORWARD

Cooking Up Some Fun!

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<https://alumni.bschool.cuhk.edu.hk/news/208648>



The cooking session is a wonderful way to network in a relaxed setting

In fast-paced, competitive Hong Kong, it's important for the city's professionals to maintain a good work-life balance. With this in mind, the MBA Alumni Association works hard to promote the well-being of its members, both at work and in their personal lives. On 2 August, an after-work three-hour cooking lesson was organised for MBA and EMBA alumni, providing the chance to relax and mingle after a busy day.

The culinary gathering took place at the Towngas Cooking Centre in Lee Theatre, attracting 32 alumni and family members. The eager participants were thrilled to learn from Michelin-starred chef and Master Chef Instructor, Marc Toutain.

Forming pairs, the budding chefs worked on their very own Michelin-starred dish, Lobster Bouillabaisse. The dish was selected from Towngas' training menu, put together in partnership with the French culinary association Disciples Escoffier. Within three hours, everyone had fun and picked up plenty of tips as Chef Toutain shared the secret recipe for the famous French lobster stew.

The Towngas Cooking Centre, which has recently been expanded to offer an eye-catching practical room with 16 independent work stations, was the perfect venue for networking while learning. “Thanks to Towngas for offering such a great cooking experience to our alumni. We are excited about the tremendous response this event got. In fact, all the slots were full just 24 hours after registration began! With our alumni’s support, we’ll be organising plenty more interesting activities in the future,” declared Mr. Edward Wong, Vice President (Members’ Benefits) of the MBA Alumni Association.



Mr. Edward Wong (left), Vice President (Members' Benefits) of the MBA Alumni Association, and his partner Cherry (centre) pose happily with Marc Toutain, Master Chef Instructor



The modern and well-equipped practical room at the Towngas Cooking Centre provides the perfect venue for 32 budding chefs



Enthusiastic alumni hang on Chef Toutain's every word



Hard work pays dividends – tantalising Lobster Bouillabaisse