



## FORM BEST PRACTICES CONTEST 2017

Municipality ...Yaxi (Gaochun)..... Country ...Chian.....

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Name project

Chef Training Project

Category Certification Criteria: mark the category of your project

- Energy and environmental policies (politiche energetiche e ambientali);
- Infrastructure policies (politiche infrastrutturali);
- Quality of urban life policies (politiche per la qualita' urbana);
- Agricultural, touristic and artisan policies (politiche agricole, turistiche, artigianali);
- Policies for hospitality, awareness and training (politiche per l'ospitalita, la consapevolezza e la formazione);
- Social cohesion (coesione sociale).

Summary project

In order to enhance the quality of chef and service, Gaochun Human Resources Bureau implemented a project to train all the chefs in Gaochun. The special class for chefs in Yaxi lasted from Feb. 27 to March 15, and about 40 persons attended the class. The teachers made lectures on theoretical knowledge on cooking, ingredients, the skill of cutting up vegetables and meat, food security and tourism catering service. In addition to the theory, all the trainees made practice too. They cooked local dishes under teacher's guide. Though they knew how to cook these dishes, they still learned from each other and teachers to achieve excellence to treat all the tourists coming to Yaxi. They held a Slow Food Contest as a conclusion to the training. All chefs made dishes for being graded. The dishes not only had a good look but also tasted good. It is a good way to display the local food and test the chefs skill.

Goal project



The goal of this project is to prompt local food and enhance the chef's skill. This project is helpful to standardize the service and build the brand image.

Result project

The project enjoyed popularity in the county. The cooking skills and quality of chefs are greatly enhanced.

Finance (costs and benefits)

This project is implemented by the Human Resources Bureau with a investment about RMB 50,000. Chefs attended class for free.

Staff (staff involved and use of time)

About seven teachers and 40 chefs participated in the project for about half a month.

Additional information (if necessarily)

Link website .....

(if available)

**Once filled in this form please send it to: [info@cittaslow.net](mailto:info@cittaslow.net)  
- Participation Deadline 10 April 2017 -**