

The "Festive Pastry and Dessert Workshop" and the "Certificate for Module (Italian Wine and Food Appreciation)" were successfully launched at the HKU SPACE Island South campus (F&B Education Hub) in September. We thank all students for their enthusiastic participation! If you missed this opportunity, don't worry. HKU SPACE has prepared a series of programmes to satisfy your pursuit of exquisite dining and festive hosting needs. Programme details will continue to be updated, please click "Add to My Bookmarks" after visiting the web pages [Gourmet & Culinary Art](#) and [Wine, Spirits, Sake & Coffee](#) to receive updates.

Master Chef Private Kitchen Cooking Workshop

On December 14th, HKU SPACE invites master chef - Mr Will Leung to the "Master Chef Private Kitchen Cooking Workshop," where he personally teaches the basic techniques of making lobster pasta. In the three-hour workshop, students will learn not only how to handle fresh live lobsters and make lobster bisque and handmade pasta but also have the opportunity to taste the master chef Will's demonstration dishes and take home their own creations.

Master chef Will has extensive experience in fine dining. He has served as the sous chef at Hong Kong singer Hins Cheung's French restaurant and collaborated with Michelin three-star culinary director Bruno Menard at Junon to create a series of unique dishes. He later became the executive chef at Central 1111 restaurant, known for its Hong Kong-style fine dining. He is now the founder and group culinary director of Winique Food and Beverage Consultancy. To witness master chef Will's style and taste his demonstration dishes, visit the course website and register now.

<https://hkuspace.hku.hk/prog/master-chef-private-kitchen-workshop>

Course fee: HK\$1,180, alumni discount: HK\$980. Limited spots available, first-come-first-served.

