



SPC  
Secretariat  
of the Pacific  
Community



**Pacific Regional Tourism Capacity Building Programme (PRTCBBP)**

**PACIFIC CULINARY TRAINING WORKSHOP**

**29<sup>TH</sup> JUNE – 3<sup>RD</sup> JULY 2015**

**Programme**

**DAY 1 – Monday 29<sup>th</sup> June – Venue- Sofitel Fiji Resort & Spa**

*Theme: “Glocalising Pacific Agri-Food through Tourism”*

<b>8:00–9:30am</b>	<b>Registration – at Sofitel Resort</b>
<b>9:30-10:30am</b>	Welcome Remarks
	Opening Statement by the Chief Guest
<b>10:30-11:00 am</b>	<b>Morning Tea</b>
<b>11:00-5:00 pm</b>	Excursion - <b>Facilitator: Celebrity Chef - Colin Chung</b>
	<ul style="list-style-type: none"> <li>▪ 11:30am - Farmboy</li> <li>▪ 12:30pm – Lautoka Market</li> <li>▪ 1:30pm – Fiji Meats</li> <li>▪ 2:30pm – Fish Market</li> <li>▪ 3:30pm – Herb Farm Visit</li> </ul>
<b>6:00-8:00 pm</b>	<b>Welcome Reception – Sofitel Fiji Resort &amp; Spa (Hosted by SPC-PAPP)</b>
	<b>EVENING FREE</b>

**DAY 2 – Tuesday 30th June**

**Venue-FNU Campus**

**Facilitator: Celebrity Chef Colin Chung**

<b>9:00-9:30 am</b>	Theory- Adaptation of local produce for international visitors into Pacific Cuisine
<b>9:30-12:30 pm</b>	Practical- Adaptation of local produce for international visitors into Fijian Cuisine

**12:30-1:00pm**

**LIGHT LUNCH- Trainees Only**

1:00-4:30pm

Practical- Adaptation of local produce for international visitors into Pacific Cuisine

**EVENING FREE**

**DAY 3 - Wednesday 1st July  
Buyer Seller Mart (SPTO-PRTCBP & SPC-PAPP)  
Venue- Sofitel Fiji Resort & Spa**

9:00-9:15 pm

Opening Remarks by PAPP-SPC

9.15-1:00pm

Buyer- Seller Mart – Organised by SPC-PAPP /SPTO-PRTCBP

**1:00-2:00pm**

**Lunch – Hosted by SPTO-PRTCBP- Prepared by Celebrity Chefs - Robert Oliver and Colin Chung with FNU students at FNU**

2:00-5:00pm

Buyer- Seller Mart – Organised by SPC-PAPP/SPTO-PRTCBP

**5:00-6:00 pm**

**Refreshments and networking – Hosted by SPC-PAPP & SPTO-PRTCBP-Finger Food prepared by Celebrity Chefs - Colin Chung and Robert Oliver with FNU students and at FNU**

**DAY 4 – Thursday 2<sup>nd</sup> July  
Venue- FNU Campus  
Facilitators: Celebrity Chef - Shailesh Naidu**

9:00-9:30 am

Theory- Adaptation of local produce for international visitors into Pacific Cuisine

9:30-12:30 pm

Practical- Adaptation of local produce for international visitors into Pacific Cuisine

**12.30-1.00pm**

**LIGHT LUNCH- Trainees Only**

1.00-4.30pm

Practical- Adaptation of local produce for international visitors into Pacific Cuisine

**5.00-6.30pm**

**Wine Tasting at FNU Namaka Campus – Trainees Only**

**EVENING FREE**

**DAY 5 –Friday 3<sup>rd</sup> July**  
**Venue: FNU Namaka Campus & Tanoa International Hotel**  
**Facilitators: Celebrity Chefs Robert Oliver, Shailesh Naidu & Colin Chung**

8.30-12.00pm	Chefs prepare - dinner at FNU Campus– <b>Facilitators-Celebrity Chefs: Robert Oliver, Shailesh Naidu &amp; Colin Chung</b>
<b>12.00-1.00pm</b>	<b>LIGHT LUNCH- Hosted by SPTO-PRTCBP</b>
1.00-4.00pm	Chefs prepare - dinner at FNU Campus– <b>Facilitators-Celebrity Chefs: Robert Oliver, Shailesh Naidu &amp; Colin Chung</b>
4:00-5:00 pm	Group Evaluation Session- SPTO-PRTCBP/USP/SPC-PAPP
<b>7.00-10.00pm</b>	<b>Celebrating Pacific Cuisine – Dinner/Certificate Presentation at Tanoa International Hotel (Hosted by SPC-PAPP and SPTO-PRTCBP)</b>

**End of Workshop**