

## An Advanced Practical Cooking Course for DTU Lecturers

Upon completion of in a seven-day Food and Banquet training course, the faculty of the DTU Hospitality department and Vocational School lecturers practiced preparing 5-star, mouthwatering Asian and Western dishes, in order to enhance their professional practical experience.

With the guidance of two experienced chefs, Ms. Tran Thanh Thuy and Mr. Pham Trong Trung from the New World Hotel in Ho Chi Minh City, the twenty-two lecturers were divided into four groups and were asked to prepare a five-course meal, comprising a starter, soup, a main course and dessert, either in Asian or Western style.



*Group 2 is preparing their dishes*

Mr. Le Huu Luat of DTU Hospitality department said: *“Throughout the course, we were able to learn more about the kitchen and restaurant procedures in a typical luxury hotel. We learnt more about Vietnamese and international food. We now know how to prepare and serve food efficiently. I believe that this type of practical training is essential for the faculty of the DTU Hospitality and Vocational school in their studies”.*



*Group 4 won first prize*

DTU plans to organize more practical training courses on topics such as Reception, Bartending and Tourism in the near future. Most of the Hospitality lecturers have backgrounds as experienced managers in hotels or restaurants. These courses are strategically linked with the goal set by the DTU Board of Provosts and Board of Trustees saying that: **“We offer an academic education closely linked with practical experience based on the latest business requirements”**.

*(Media Center)*