



THE FIRST BELT AND ROAD
INTERNATIONAL FOOD EXPO (HONG KONG) CUM
THE BELT & ROAD AGRIFOOD & TRADE SUMMIT



Press Release

The First Belt and Road International Food Expo - Belt & Road Hot Chef Challenge
Chef Chiu Kin Cheong from The Hong Kong Jockey Club Won the Hot Chef Champion

2018 Belt & Road Hot Chef Culinary Challenge is an international competition that embraces different types of cuisine cooking under the 'Hot & Spicy' theme. The organizer hoped to promote different cuisine culture among the Belt & Road countries; enhancing industry and community knowledge of ingredients and food products from these countries; facilitating international culinary exchange and providing learning experience for chefs from the world.

After two days of keen competition among 80 elite chef around the world, 8 contestants compete in the final round today and Chef Chiu Kin Cheong from The Hong Kong Jockey Club stood out among the others and won the Hot Chef Champion. Chef Chiu remarked in his winning speech that he was more conversant with French cuisine and using "spice" in his recipe was quite a challenge. "I seek inspirations and ingredients along the Belt & Road region and turn out the process was fun and exciting."

The Challenge contained three categories namely: The Best Hot Chef – Halal Main Course, The Best Hot Chef and The Best Hot Chef – Meat Main Course. Chef Patrick Lau Pak Ho of Disney Hong Kong, Chef Fung Ka Sing of Gleneagles Hospital and Chef Lo Wing Ho of The Hong Kong Jockey Club won in their respective category.

The competition provided professional guidance according to the standards of World Association of Chefs' Societies. The requirements, rules and regulations and the judging criteria were all based on the Worldchefs assessment criteria which were accredited by approved judges from Worldchefs. The judging panel included: Worldchefs Accredited Judge A: Chef Perry Yuen and Chef Rudolf Muller; Worldchefs accredited Judges: Chef Eddy Leung, Chef Angelo McDonnell and Chef Christoph Suter; Chef Hui Mei Tak, Executive Chef of Pak Lok Chiu Chow Restaurant Group; Chef Raphael Kinomo, Chef De Cuisine of Ritz Carlton Macau.

The organizer had the honour of having celebrity chef Martin Yan as their Culinary and Cultural Ambassador of BRIFE & 2018 Belt & Road Hot Chef Challenge. He demonstrated different dishes in the Challenge for three days and promoted Chinese cuisine to audiences from all over the world. The challenge also won several renowned chefs' support such as Roberto Riveros Leyton, Chef de Cuisine of Ozone; Chef Jacky Chung Chi Keung, Executive chef of J&T Restaurant and they showcase the international charm of Hong Kong by their irresistible culinary crafts.



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About BRIFE

The Belt and Road Initiative (BRI) provides a visionary blueprint for global economy in 21st century, brings new opportunities to promote the prosperity and development of the developing countries and emerging economies along the Belt & Road (B&R). Under the theme “Steering World Food Industries to New Opportunities”, The First Belt & Road International Food Expo (Hong Kong) (BRIFE 2018) aims to promote the “Unimpeded Trade” via forging a one-stop professional platform for global agri-food trade and investment cooperation, helps to explore, share and create the businesses under the BRI. BRIFE has received strong support from Major Supporters including Agricultural Bank of China, Invest Hong Kong (the Government of the HKSAR), Meetings & Exhibitions Hong Kong (A Division of the Hong Kong Tourism Board) and the Belt & Road Global Development Alliance. BRIFE is also honored with 4 countries’ Ambassadors to the PRC, 13 Consul-Generals in Hong Kong and 11 prestigious community key leaders as Honorary Advisors. The Expo is expected to attracting the exhibitors from over 35 countries and regions around the world to participate.

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