

# DÉLICE NETWORK MEETING GUANGZHOU 2018



**MAY  
8 - 10  
2018**

**LOCAL VS INTERNATIONAL CUISINE:  
A DIVERSE FOOD SCENE FOR DIVERSE TARGETS**

**#deliceinguangzhou**

**EVENT PROGRAM**

**DÉLICE**

# DÉLICE NETWORK MEETING

## GUANGZHOU 2018

#deliceinguangzhou



In China people often say, "Eat in Guangzhou", because Guangzhou is the place to be for good food! As the origin place for the world-renowned Cantonese cuisine, Guangzhou attracts gastronomes from all around the globe all year round.

Cantonese cuisine is one of the dominant cuisines in China. It features a wide variety of cooking materials and ingredients with a light and fresh flavor. In Guangzhou, a representation standpoint of Cantonese cuisine, you can enjoy food from a wide range of choices - from upscale dining establishments to time-honored restaurants, from popular HK-style tea houses to fast-food stalls... In addition to Cantonese cuisine, in the high streets and back lanes of Guangzhou you can also taste other regional cuisines from China as well as foreign exotic flavors from Southeast Asia, France, Italy, Japan, etc. Local restaurants offer five meals a day in summer or winter to fulfill different customer needs. This various delicate great food, makes of Guangzhou a city of vitality, leisure and happiness not only for its locals but also for visitors.

Don't miss the opportunity to come to Guangzhou, the "South Gate" of China, and attend the Delice spring meeting , to appreciate Bocuse d'Or Asia Pacific Selection, to taste Cantonese cuisine & Dim Sum, and to start your great journey with good food right away!

Chen Jie  
陈杰

# TUESDAY MAY 8

09:00 - 12:00

**Meeting at the hotel lobby: 08:45**



## OPTIONAL CULINARY TOUR OF GUANGZHOU CITY

During this guided "Tour of Guangzhou food", you will learn about a variety of aspects of local gastronomy: from **Shamian Island**, to **Huifu food street** where you can discover local Chinese street food culture.

12:00 - 13:00



## DIM SUM LUNCH

Lunch at famous dim sum restaurant Beiyuan. Literally meaning "to touch your heart," dim sum consists of a variety of dumplings, steamed dishes and other goodies. The unique culinary art of dim sum was born in Guangzhou, and it is a relaxing and happy dining experience: enjoy Canton Dim-Sum, such as Shrimp Dumpling, Tingzai Porridge, Sumai and much more!

13:30 - 17:30

## EXECUTIVE COMMITTEE MEETING

*Venue: Garden Hotel*

**For ExCom members only**

*See detailed agenda communicated per email prior to the event.*

13:30 - 17:30



## OPTIONAL TOUR OF GUANGZHOU CITY

**For non ExCom members**

Guided visit of the **Grandview shopping Mall**, famous for its gastronomy area, and the **Huacheng Square**. A time of exchange will be also organized with **representative of Guangzhou gastronomy at the Bingsheng Restaurant**.

17:30 - 22:00



## WELCOME DINNER AND PEARL RIVER NIGHT CRUISE

*Venue: Bingsheng Restaurant*

One of Guangzhou's most famous restaurants serving bold, flavorful Asian dishes, and providing you with an exceptional dining experience. After dinner, a picturesque night cruise along the Pearl River will allow you to soak in the glorious and charming night view of Guangzhou. It will be followed by a visit to the Pati gastronomy area.

# WEDNESDAY MAY 9

08:30 - 09:00

## Meeting at the hotel lobby: 08:00

### MEETING OF GUANGZHOU CITY LEADERS & VIDEO ENTERTAINMENT ON GUANGZHOU FOOD

09:00 - 09:40

Venue: Baiyun International Convention Center



### DELICE MEETING OPENING

Venue: Baiyun International Convention Center

Guangzhou City Leaders will welcome delegates to the Spring Delice gathering. Their speech will be followed by a welcome message from Delice President, by the announcement of Guangzhou Cuisine Declaration and by a coffee break.

10:00 - 12:30



### INTERNATIONAL FOOD EXPERTS SESSION

International experts will debate on the balance to find between an internationalization of the gastronomic culture and the defence of the local one. **How to be open to the world keeping food & gastronomy back to the roots?** See pages 8 to 11 for more information on the speakers. One local expert will also intervene during the conference.

12:30 - 14:00

### NETWORKING LUNCH

Venue: Baiyun International Convention Center

14:00 - 16:00



### BOCUSE D'OR - JURY ENTRANCE AND TASTING SESSION

Meet local partners of the Tourism Industry, such as the organizer of China, Guangdong, Venue: Baiyun International Convention Center  
The regional selection of the Bocuse D'Or will take place in Guangzhou, right at the Baiyun International Convention Center, on these days. This is the reason why these particular dates were chosen for the gathering. This very important event will attract a big amount of interesting actors from the gastronomy sector worldwide: chefs, delegations, city, journalists...

16:00 - 17:30

### EXPERIENCE AND INFO SHARING WITH LOCAL CHINESE PARTNERS

Meet local partners of the Tourism Industry, such as the organizer of China, Guangdong, International Tourism industry Expo, (CITIE).  
Hosted by Tourism Administration of Guangdong Province, this Exhibition has been held for 13 times since 2015, and welcomes the largest number of exhibitors and professional buyers in Southern China.

17:30 - 21:30



### BOCUSE D'OR AWARDS CEREMONY & GALA DINNER

Delice members will take part to the official awards ceremony and gala dinner organized on the occasion of the Bocuse d'Or Asian selection.

# THURSDAY MAY 10

09:00 - 12:00

**Meeting at the hotel lobby: 08:30**



## LOCAL FOOD EXPERTS SESSION

*Venue: Cantonese Opera Museum*

Chinese food experts will tackle the question of local VS international food from a local perspective. They will present their local food initiatives and by doing so, they will also give an input to the discussion held by international experts of the previous day. See page 7 for more information on the speakers.

12:00 - 13:30

## LUNCH

*Venue: Panxi Restaurant, the largest forest restaurant in China. The restaurant was once a Southern Han Dynasty imperial garden, with weeping willows and banyan trees scattered around.*

***Departure time to Likoufu: 13:30***

14:30 - 16:00

## DÉLICE INTERNAL MEETING

*Venue: Likoufu food industry*

- Open discussion among members on network orientation
- Applications for new Délice members
- Délice updates & projects
- Any other business

*See detailed agenda communicated prior to the event.*

16:00 - 17:30



## BEST PRACTICE SESSION

*Venue: Likoufu food industry*

Délice members will present during 10 minutes a food related initiative of their city (project, event, policy, business...), focusing on the main topic of the meeting: "Local vs International cuisine: a diverse food scene for diverse targets". **How local and how international is each city's gastronomic landscape?**

***Departure for Canton Restaurant: 17:30***

18:30 - 20:00



## FAREWELL DINNER

*Venue Canton Restaurant*

Nice Farewell Dinner organized by Guangzhou Delice member for its guests.

# PRACTICAL INFO

## ACCOMMODATION

A special rate has been negotiated with the Garden Hotel ([www2.gardenhotel.com](http://www2.gardenhotel.com)): 110 euros /room/night/breakfast incl.

For any question about your booking, please write an email to [inbound@gzl.com.cn](mailto:inbound@gzl.com.cn) and mention the key word: delice network.



### The Garden Hotel

368 Huanshi Dong Lu, Guangzhou, P.R.C  
510064

Email Adress: [rsvn@gardenhotel.com](mailto:rsvn@gardenhotel.com)

Tel: 020-83338989

Website:  
<http://www.gardenhotel.com>

Here is the **Chinese Address for the hotel**, that you might need from the airport:

广州花园酒店

广东省广州市越秀区环市东路 368 号

DÉLICE

# PRACTICAL INFO

## TRANSFER

For your airport/hotel or hotel/airport transfer you can:

- Book a **shuttle service** by writing an email to **inbound@gzl.com.cn**.  
From 75 to 120 USD/WAY
- Take a **cab**. Around 25 USD/WAY. In that case, please note that the yellow, blue and red cabs are the most reliable.

## MONEY EXCHANGE

Concerning money exchange, **it would be best to change it at the airport**. You can also do it in a city bank but it will take much more time and the rates won't be better.

## CONTACTS

For logistical questions  
in China

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# LOCAL EXPERTS PANEL

**Li Xiyuan**

**Professor of Sociology Department**  
Sun Yat-Sen University

**Chen Liu**

**Associate Professor of Human Geography**  
Sun Yat-Sen University

**Yu Cao**

**Research Associate of Center for Migration  
and Ethnic Studies**  
Sun Yat-Sen University

**Johnson**

**President**  
Guangdong Food Culture Research Council

**Sandy Li**

**Hotel Manager**  
LN Hotel Five

**Li Yongzhou**

**Chairman**  
Guangzhou Peninsula Investment Group

**Zhang Zhujun**

**Vice Chairman, General Manager**  
LINGNAN Group





# INTERNATIONAL EXPERTS PANEL

## Christophe Gonzalez



Born in 1963, Christophe has always worked in the Food & Gastronomy sector. After extensive trainings in the dining room and in the kitchen of restaurants, he started his career in **London**, then in **Scotland**, and finally managing two restaurants in the **Basque Coast**.

In 1997 he founded the company EURO CONSULTING HÔTELLERIE, which **recruits experts in Hotel industry and Restaurant sector for several clients all over the world**.

Over the years, the company has specialized in recruitment of Starred Chefs such as Gordon Ramsay, Pierre Gagnaire, Eston Blumenthal...

The company also organizes **collaborations between Chefs and Hotels** (ex. French Chef Hélène Darroze at Maria Cristina San Sebastian, Spain), and also **partnerships between food & gastronomy companies at international level** (Biscuitier St Michel in France and Cake Boy Eric Lanlard in London, for accompanying the development of the French company in the British market).

21 years after the creation of the company, Christophe and his team keep implementing several missions of recruitment and support all over the world (**China, USA, Middle East, Japan, Australia, UK...**).

During the session, Christophe will show to the Délice members his experience and give concrete examples of **creating collaborations on food&gastronomy at international level**.

The question that Christophe will face is:

**How to find a balance between the diffusion of an international gastronomy and the defense of own, local traditions? Is it possible to mix the two?**

# INTERNATIONAL EXPERTS PANEL

## Richard McComb



Richard McComb is a **food journalist and communications specialist** with a wide-ranging interest in international gastronomy and food cultures.

Richard has more than **25 years' experience** in news and featuring writing and a background in newspaper journalism, from regional reporting and editing to commissions for national publications including The Guardian and The Caterer magazine.

He has worked as a **restaurant critic** and won a national award from the prestigious Guild of Food Writers for a series of reports championing local food producers and chefs. Following a **food study tour of China in 2015**, Richard produced a practical guide to Chinese cookery for public sector chefs in the UK: "TUCO's Guide To Authentic Chinese Cuisine".

Richard has previously reported on Délice Network events in Gothenburg, Sweden; Stavanger, Norway; his home city of Birmingham, England; and Lyon, France.

He is fascinated by the power of **food to drive social, economic and cultural engagement**, the sheer enjoyment of eating lovingly prepared dishes, and the spirit of goodwill the experience can generate in individuals, groups and communities.

The question that Richard will face is:

**Should cities fully market their local cuisine and heritage, or is diversity the key? Are both of them compatible?**

# INTERNATIONAL EXPERTS PANEL

## Elaine Lublink



Elaine was born in 1988 in the Netherlands. Having a French mother and Dutch father, Elaine is fluent in French, Dutch as well as English. Upon finishing her study in the '**International University - Hotel Management**', she began to work in the **Food & Beverage industry**.

At her early age, **she started to travel abroad** and worked at the same time in some **luxurious high standard resorts** such as the InterContinental Hotels Group. With a high demand in international gastronomic cuisine, **she worked from the Caribbean to Brussels and from Brussels to France** where she started to work as a **hotel director** on her 21st.

After 5 year experience as the director of a Luxury Hotel **with a gastronomic restaurant** in the very touristic city of **Biarritz**. She is now working for **Euro Consulting Hôtellerie which is recruiting for Luxury Hotels and gastronomic cuisine in France and International**.

During her journeys, she has learned how to manage different cultures, with different way of thinking and habits. She also know how to satisfy different culture groups by offering them high quality services with diversified cuisines.

Elaine will share her presentation with Christophe and face the question:

**How to find a balance between the diffusion of an international gastronomy and the defense of own, local traditions? Is it possible to mix the two?**

# INTERNATIONAL EXPERTS PANEL

## Philippe Bruneau



The **Chef** Philippe Bruneau, originally from a small village in the south of Paris, started his career 20 years ago.

With his culinary roots strongly influenced by the traditional French as well as modern gastronomy, Philippe is today the **Director of Cuisine at Westin Guangzhou**.

Drawing inspiration from culinary creations of his grandmother and mother, Chef Philippe started his career in Europe, particularly **France, England** with Gordon Ramsay, **Switzerland** in a 3 michelin star restaurant and later moved to the **United States** where he joined his first Ritz-Carlton property in Sarasota, Florida.

In 2008, Philippe's career led him to **Dubai** where he took part of the Ritz-Carlton opening. His experience in international fine dining gastronomy resulted by **winning the Middle Eastern culinary championship in 2011**.

Two and half years later, he decided to return to **Asia** where he was appointed Director of Cuisine at Westin Guangzhou. While in China, he scooped up five medals at the International Culinary Arts Competition in Shanghai and more recently at the Global Gourmet Competition.

The question Philippe will face is:

**How can a Chef face the challenge to mix both local and international cuisine and keep a qualitative result?**

*His participation has to be confirmed.*

# MONDAY MAY 7

## Optional half day city tour

if you want to discover the city of Guangzhou...

**13:00 - 17:00**

**USD 80/ PAX**



### **OPTIONAL CITY TOUR**

During this tour, you will visit Guangzhou's most iconic places: Yuexiu park, Guangzhou Museum ((also called Zhenhai Tower), and thousand-year-old Six Banyan Temple.

17:30 transfer to dinner

**19:00 - 20:00**



### **OPTIONAL DIM SUM DINNER**

Have a Guangzhou Dim Sun dinner at Diandude restaurant where you can taste the famous Dim Sun such as Shrimp Dumpling, Tingzai Porridge, Suma...

After the dinner, transfer back to the hotel.

**If you want to attend this tour, please write an email to :  
[inbound@gzl.com.cn](mailto:inbound@gzl.com.cn)**

