

ALLIANCE

## JOIN THE DREAM

## WE BUILD CULINARY BRIDGES

## The China Foods Alliance serves as the ambassador of Chinese culinary culture

The China Food Alliance, also called "Pin", promotes and preserves authentic Chinese culinary traditions, strengthens cooperation between Chinese restaurants and local businesses, improves the quality and visibility of Chinese cuisine and promotes cultural exchange between China and Switzerland.

## Our main focuses

- Overcoming **cultural barriers** and improving understanding of the respective cultures
- Establishing business relationships between Chinese restaurants and local suppliers as well as access to **fresh, local products**
- Creating **market access** for manufacturers from the gastronomy industry to the respective markets

#### Our goals

- Offering knowledge and insights into Chinese culinary culture
- Improving public perception of Chinese culinary culture
- Creating new business opportunities
- Enhancing culinary diversity in Switzerland



CHINA FOODS ALLIANCE



# 5 DAYS PROGRAM FOR CHEF'S, APPRENTICES AND APPRENTICESHIP SUPERVISORS

Discover the secrets of Chinese cuisine in CieCAS's 5 day intensive program in Shanghai. This program, designed specifically for Swiss **chefs**, **apprentices**, **and apprentice supervisors**, combines expert instruction, hands-on practice, and cultural immersion, all while ensuring an enjoyable experience.

#### Dates for Swiss Chef Program 2025

• 4 dates per year (Spring, Summer, Autumn, Winter)

#### In the price is included

- Training course 5 days in Shanghai
- Including 6 night hotel stay (Sunday to Saturday)
- Including 2 dinners in selected restaurants in Shanghai
- Accompaniment during the week by a German speaking CFA assistant

CFA China Foods Alliance® mybow gmbh | Rothenbad 18 | 6015 Lucerne | Switzerland www.chinafoods.ch | info@chinafoods.ch



## TRAININGS

Acutal #

## 10 DAY PROGRAMME FOR TEACHERS AND EDUCATORS

Expand your knowledge and understanding of Chinese cuisine with CieCAS' 10 day intensive training program in Shanghai. Specially designed for **teachers** and **educators**, this program allows participants to deepen their understanding of Chinese cooking techniques, regional flavors and cultural significance.

## Dates for the 2025 programme for teachers and educators

• 4 dates per year during the school holidays (spring, summer, autumn, winter)

## The price includes

- Programme 10 days in Shanghai
- Including 10 hotel nights (Sunday to Wednesday)
- Including flight round trip Shanghai Yantai
- Including 7 dinners in selected restaurants in Shanghai
- Accompaniment during the week by a German-speaking CFA assistant

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## TRAININGS

## **FLIGHT & FINANCIAL SUPPORT**

#### Flight

- The flight is booked and paid directly by the participant
- 13:00: Departure from Zurich to Shanghai with Swiss direct (or with a stopover)

## Extension

Additional days in Shanghai before and after the course can be extended by the participants themselves

## Ask for financial support

- Movetia offers partial financial support for eligible participants attending a training course in Shanghai.
- Eligible participants are so-called multipliers, i.e. teachers and apprenticeship supervisors of the Swiss education system who pass on what they have learned to students or apprentices as part of their work.
- The support includes partial coverage of flight costs (1000.-) and a daily allowance up to 144.- / day (excluding travel days).
- In order to qualify for the program, participants must prove that they are applying the knowledge they have learned for the benefit of the Swiss education system.

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