



Hotel ICON

Hotel ICON Hosts Master Class with Renowned Chef Jean-François Arnaud

French Pastry Legend Leads Two-Day Workshop at ICON's Food & Wine Academy



(Hong Kong, 22 February 2012) – Hotel ICON, Hong Kong's premier teaching and research hotel, will welcome Master Chef Jean-François Arnaud to teach a two-day Master Class at its Food & Wine Academy. On March 14-15, industry experts and students will have the rare opportunity to learn from one of France's most renowned pastry and confectionary chefs.

Awarded the prestigious Meilleur Ouvrier de France (or MOF) in recognition of his pastry-making skills, Jean-François Arnaud has over 35 years of experience. For two days, the award-winning chef will instruct local chefs and students on the latest trends, offer tips on techniques and share his wealth of knowledge.

This Master Class is part of Hotel ICON's commitment to provide interactive and dynamic learning environments for hospitality students and trade personnel. Hotel ICON, part of the School of Hotel and Tourism Management (SHTM) at The Hong Kong Polytechnic University, has a mission to become the global centre of excellence for education and research in hospitality. To facilitate this goal, the Food and Wine Academy offers a shared platform for specialists from the hospitality industry to impart their expertise to students and industry partners.

"Chef Jean-François Arnaud is highly regarded in the industry," explains Richard Hatter, General Manager of Hotel ICON. "Since 2011, the Food & Wine Academy has been offering practical advice and educating local hotel operators and industry insiders. This latest Master Class continues that invaluable

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tradition.”

Members of the public can also appreciate Chef Arnaud’s artistry. His sugary handcrafted creations will be on display on the second floor during March 16 to 17. Visitors can also visit GREEN to indulge in one of the limited-edition cupcakes, a citrus cup cake with orange flavour ganache on top (\$38 HKD) specially created by Chef Arnaud & Danny Ho, Hotel ICON’s Executive Pastry Chef.

Throughout the year, Hotel ICON’s Food & Wine Academy will continue to offer delicious learning experiences.

For hi-resolution images, please log on to:

www.catchonco.com/shared/Hotel_ICON_Images_2011.zip

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About Hotel ICON

Unlike any other, Hotel ICON is an upscale Hong Kong hotel in the heart of Tsim Sha Tsui East. Standing as a testament to Hong Kong’s creative energy and vibrant arts scene, Hotel ICON showcases work from the city’s celebrated designers and the world’s most acclaimed architects. Offering the ultimate in comfort and committed to service excellence, Hotel ICON’s 262 stylish guestrooms comprise seductive extras, including complimentary wired and Wi-Fi internet connections and an ultra-slim 40” Ultra High Definition LED TV. Located on level 9, Hotel ICON’s Angsana Spa is a tranquil oasis while the harbor-facing outdoor swimming pool and fitness centre allow guests to exercise while enjoying views of Hong Kong Island’s spectacular skyline. With a maximum capacity of 580 persons, Hotel ICON’s grand Silverbox ballroom is the ideal venue for a celebration or theatre-style conference. Hotel ICON houses three restaurants: Above & Beyond, The Market and GREEN, providing guests with exceptional quality of the food and impeccable service. wallpaper* magazine included Hotel ICON in its 2011 list of the world’s Best Business Hotels.

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