Kendall College Hosts Collaborative Workshop with a Chinese Delegation During the National Restaurant Association Show

Food Industry Leaders from China’s mainland will learn about sustainability, food safety and restaurant business management

Chicago—May 14, 2015—Kendall College’s School of Culinary Arts will host a three-day training workshop for a delegation of China’s industry leaders during the U.S. National Restaurant Association (NRA) Show in Chicago. The workshop, jointly designed by China’s World Association of Chinese Cuisine, U.S. National Association of State Departments of Agriculture (NASDA) and Kendall College, is part of the efforts by leaders in the Chinese food industry to give the nation’s cuisine a higher global profile. The workshop will be held May 16–18.

“More and more people in our industry have realized that the key to expanding our business in a more sustainable way lies heavily on training and education,” said Li Hongjun, general manager of Shanghai-based Hanyuan Culinary Consulting Group and a member of the Chinese delegation participating in the workshop.

The workshop, which will be hosted by Chris Koetke, the vice president of Kendall’s School of Culinary Arts, will include a two-day training focusing on U.S. food trends and food safety management at NRA and a one-day workshop about U.S. regional cuisines at the renowned culinary school in downtown Chicago.

“Making your food both international and local at the same time is the trend I’ve seen around the world,” said Koetke, a veteran professional chef who has been teaching at Kendall for 17 years. “At Kendall, we teach our students that running a global business in the culinary industry is not just about the food. It also requires a solid grasp of business and management skills.”

The hospitality and restaurant industries have seen dynamic growth in China in the past decade. The industry’s customers increasingly gravitate toward world-class offerings and services, which means demand for expertise and management skills at all levels is strong. The workshop at Kendall will address this and other issues in sustainability and food safety.

“In recent years, there has been growing number of restaurateurs and chefs from China going abroad to sharpen not only their skill sets, but also their industry knowledge and business acumen,” said Koetke. “They are interested in shaping the industry to exceed industry standards and inspire innovation.”

Kendall College is recognized by the Ministry of Education of the People’s Republic of China and is ranked the number one program in Chicago for preparing students for culinary arts careers (TNS Global
The fine dining restaurant on campus, the Dining Room, has also been recommended by the Michelin Guide Chicago for three years in a row.

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**About the Kendall College School of Culinary Arts:**
Kendall College, founded in 1934 and located in Chicago, Ill. offers undergraduate degrees in business, culinary arts, early childhood education and hospitality management to a diverse and passionate community of more than 1,500 students. The curriculum combines strong academics with practical experience and international educational opportunities that help give students in business, hospitality and culinary arts programs the skills and expertise to be leaders in their professions. Kendall College was ranked the number one program in Chicago for preparing students for careers in hospitality management and culinary arts in a survey of hiring managers at Chicago's leading hotels and Michelin Guide restaurants (TNS Global – 2013 Survey). The American Culinary Federation Education Foundation Accrediting Commission has accredited the Culinary Arts associate program since 1988 and the Baking and Pastry associate program since 2008. Kendall College is accredited by The Higher Learning Commission. For more information, visit Kendall.edu.

Kendall is part of the Laureate International Universities network—a global network of more than 80 campus-based and online universities in 29 countries. For more information, visit www.laureate.net.

**About Chris Koetke**
Koetke has cooked professionally since 1982 in some of the best restaurants and pastry shops in the United States and Europe, including Chicago’s critically acclaimed Les Nomades, where he served as the executive chef. Since joining Kendall College in 1998 as a chef-instructor, he has served as associate dean, dean and executive director of the School of Culinary Arts. He is the host of the Emmy-nominated cooking show “Let’s Dish” and co-author of the award-winning textbook The Culinary Professional (Goodheart-Willcox, 2009). In 2010, he received the Foodservice Educators Network International (FENI) inaugural Award for Excellence in Culinary Education and the Pathfinder Award from Chefs Collaborative for his work in sustainability.