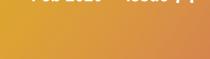


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# NEWSLETTER

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## 第十五屆扶康會『戀選與融』電態烹飪比賽

The 15th Inclusive Electric Cooking Competition

每年一度的大型共融盛事「樂建共融」電能烹飪比賽已於 2019 年 10 月 19 日假九龍城廣場圓滿結束。感謝各界人士今年繼續支持及積極推廣這個極富意義的共融活動,讓更多社會人士透過合作烹調美食認識智障人士的能力,與本會齊建共融社會、攜手邁向共融路。

比賽初賽於 2019 年 9 月 28 日及 29 日一連兩日於長沙灣成人訓練中心舉行,逾一百五十位來自不同的中學、特殊學校、商業機構、社區及最佳老友分社的傷健人士參與,並與本會智障服務使用者組隊參賽,爭取入圍決賽資格。各參加者於比賽期間與智障人士合作無間,展現出珍貴的共融精神。

成功晉身最後五強的隊伍於 2019 年 10 月 19 日決賽當日使出渾身解數,爭奪美食金獎、美食銀獎及傷健合拍烹飪大獎。本會有幸邀請到香港社會服務聯會行政總裁蔡海偉先生,JP、香港餐飲聯業協會主席謝寶達先生、扶康會主席施家殷先生,MH、扶康會董事局委員兼機構傳訊及資源發展顧問小組主席陳達文先生蒞臨擔任主禮嘉賓。比賽方面,星級名廚周中師傅、香港廚師協會會長羅國雄先生及委員楊國基先生擔任比賽評判,三位均不約而同讚賞參加者展現健全人士與殘疾人士合拍性之餘,水準亦甚高。而三位名廚更親身上陣,夥拍本會服務使用者參與「名廚匯演」,以身作則實踐傷健共融及大騷廚藝。星級名廚周中師傅即場烹調其親自為本會轄下社企中菜廳「康姨小廚」設計的特色菜— 鮮蝦帶子蒸水蛋。期望各界人士繼續支持「樂建共融」電能烹飪比賽,透過傷健人士互動體現共融的精神,樂建共融社會。



### 第十五屆扶康會「樂建共融」 電能烹飪比賽得獎名單如下:

美食金漿

香港會議展覽中心 (管理)有限公司及扶康會 葵興職業發展中心

美食銀獎

廖寶珊紀念書院及扶康會長沙灣成人訓練中心 傷健合拍烹飪大獎

香港耀能協會賽馬會田綺玲學校







Our annual significant inclusive event - The 15th Inclusive Electric Cooking Competition concluded successfully at Kowloon City Plaza on 19 October 2019, we would like to thank you all participants for their continuous support and promote this meaningful inclusive event enthusiastically, which enable more people in the communities to join this event and learn the capabilities of persons with intellectual disabilities through cooking delicious meals. Together we can build a harmonious society and walk together on the path to inclusion.

Thanks to the supporters, the Heat was held on 28 and 29 September 2019 at Cheung Sha Wan Adult Training Centre, attracted over 150 participates from different secondary schools, special schools, corporates, general public and Best Buddies from our Society. All participated teams teamed up with persons with intellectual disabilities and made efforts to get to the final.

The Final and Award Presentation Ceremony was held at Kowloon City Plaza on 19 October 2019. We were grateful to have Mr. CHUA Hoi Wai, JP, Chief Executive of The Hong Kong Council of Social Service, Mr. TSE Po Tat, Chairman of Hong Kong Federation of Restaurants of Related Trades Limited, Mr. Kyran SZE, MH, Chairman of Fu Hong Society and Mr. CHAN Tat Man, Council Members cum Chairman of Advisory Panel on Corporate Communications and Resources Development of Fu Hong Society to officiate at the ceremony. We thanked for Mr. CHOW Chung, Mr. Francis LO, President of The







Hong Kong Chefs Association and Mr. Billy YEUNG, Committee Member of The Hong Kong Chefs Association served as our judges. All judges were amazed by the teamwork and cooking skills of the persons with and without disabilities. Three judges participated "Star Chief Cooking Performance" and teamed up with our service users with intellectual disabilities, Mr. CHOW Chung cooked the dish that he specially designed for our Madam Hong Restaurant - steamed egg with shrimp and scallop. We wish to have your continuous support for our Inclusive Electric Cooking Competition, through the interactions of the persons with or without disabilities, the spirit of social inclusive will be reflected and the society will be integrated.

#### Winners of the 15th Inclusive Electric Cooking Competition:

Hong Kong Convention and Exhibition Centre (Management) Limited & FHS Kwai Hing **Vocational Development Centre** 

#### **Silver Prize:**

Liu Po Shan Memorial College & FHS Cheung Sha Wan Adult Training Centre

#### **The Most Cooperative Team:**

SAHK Jockey Club Elaine Field School