



CROWNE PLAZA®

BEIJING SUN PALACE

北京新云南皇冠假日酒店

# 厨房里的花木兰 WOMEN POWER IN THE CULINARY WORLD

---

# 概览 OVERVIEW



- 活动概况  
Event Overview
- 大厨简介  
Chefs Introduction
- 活动安排  
Events Schedule
- 北京新云南皇冠假日酒店概况  
Crowne Plaza Beijing Sun Palace Introduction



## 活动概况

## EVENTS OVERVIEW

## 时间 Time:

2014年6月23日至28日 23 to 28 June 2014

## 做客嘉宾 Invited:

9位国际知名的女性大厨  
1位米其林侍酒师  
1位资深乳酪专家  
3位女性艺术家及设计师

9 internationally renowned lady chefs  
1 Michelin sommelier  
1 artisan cheese expert  
3 fashion designers and artist

## 活动 Activity:

探访当地市场  
媒体见面酒会  
烹饪课程  
品酒晚宴  
品酒会知音  
DIY你的专属鸡尾酒  
希望工程慈善酒会  
时尚晚宴

Local Market Visit  
Media Reception  
Cooking Classes  
Wine Dinners  
Wine, Cheese, Antipasti  
Master Mixologist Cocktail Class  
Project Hope Charity Reception  
Gala Dinner

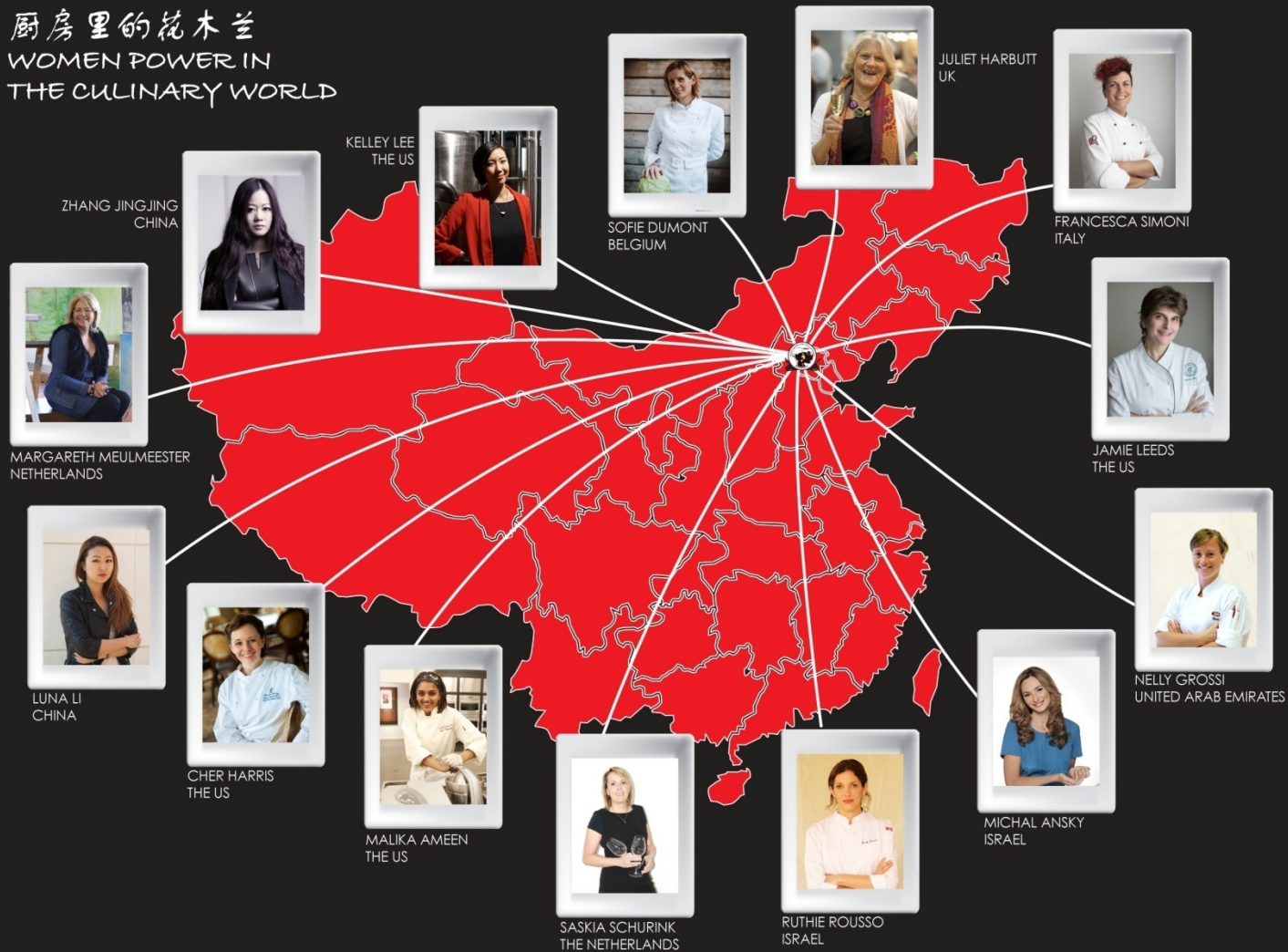






# 大厨简介 CHEFS INTRODUCTION

# 厨房里的花木兰 WOMEN POWER IN THE CULINARY WORLD



## Sofie Dumont – Brussels, Belgium

*3-star Michelin, TV Celebrity, Writer, Owner of Pop-up Restaurant*

---



Sofie 是进入法国五大厨艺比赛之一 Prosper Montagne 决赛的第一位女性。2009 年她被评为年度女性大厨。目前她在比利时最大的电视台 VTM 任长期客做厨师；并在电台节目 Top of The World 中与听众分享烹饪心得；今年她的烹饪课堂也将在各大媒体推出。Sofie 同时热爱写作，她已经著有 Sofie, Lady & Chef, De Meesterbakker, Happy Days 等，与读者分享美食与生活的点点滴滴。

The major thread running through her life is cooking. She is the first female finalist at the culinary competition “Prosper Montagne” in 2007 and she was elected “Lady Chef of the Year 2009”. She combined the job of executive chef with the radio, TV and press presentations after that on VTM (network), Top of the World (radio) and multiple national television programs. She also shares her experiences through her books, Sofie, Lady & Chef, De Meesterbakker, Happy Days to name a few.

Reference:

<http://www.sofiedumont.be/>

## Francesca Simoni – Savigno, Italy

*1-star Michelin, Restaurant of the Year 2014 Bibenda restaurant guide*

---



Francesca是久负盛名的Amerigo 1934 Trattoria的行政副主厨，这家餐厅于1998年就被评为米其林一星，2014年被Bibenda餐厅概览评为年度最佳餐厅。此次美食节上，Francesca将带来意大利熏火腿、特级帕玛森奶酪及经典意大利面等意大利美食。

Executive chef at Amerigo 1934 Trattoria, One Michelin star from 1998 (17 years) and restaurant of the year 2014 Bibenda restaurant guide (Italian sommelier foundation). During this gourmet festival, Francesca will bring the flavor of Emilia-Romagna to Beijing featuring prosciutto, Parmigiano Reggiano cheese and freshly made pasta.

Reference:

<http://www.jeddahfood.com/chef-francesca-simoni/>



## Jamie Leeds – Washington DC, the US

*President of Annual Women Chefs & Restaurants Conference, Owner of Hank's Oyster Bar, Consultant*

---



Jamie自学成才，她的职业生涯始于纽约Union Square Café，并曾在欧洲知名餐厅进修。她在2003年赢得了StarChef.com的新星奖，并曾出任第10届女性大厨及餐厅峰会主席，致力于提升社会各界对女性厨师的关注度。她的餐厅曾被评为华盛顿最佳新开业餐厅、最佳邻里餐厅等。Jamie相信只有最纯粹的美食，才能带给客人最纯粹的感官体验。

A self-taught chef, Leeds began her career at Union Square Café and had been working in multiple prestigious restaurants in Europe. Her talent won her a 2003 StarChef.com Rising Stars Award and she was the president of the 10<sup>th</sup> annual Women Chefs & Restaurants Conference to spotlight female chefs. Her restaurants were among the 100 Best Restaurants, Best Neighborhood Restaurants in W.D. In an era of high-concept dining Leeds offers something that many places don't: pure satisfaction.

Reference:

<https://www.starchefs.com/cook/chefs/bio/jamie-leeds>

<http://hanksoysterbar.com/>

## Michal Ansky – Tel Aviv, Israel

*Top Judge on Master Chef ISR, Culinary Expert, Television Presenter, Food Journalist, Author*

---



Michal发起了以色列第一个室内交易市场 “Shuk Hanaml” 以及7个慢食市场，将新鲜有机食材直接递送到消费者手上，而无需通过第三方渠道。她曾主持“As Fresh As it Gets”、“The Queen of the Market”、“Cooking with Chefs and their books”、“Food & History”等电视节目，现出任以色列版《顶级厨师》评委，并曾受邀前往美国与Chef Gordon Ramsay一起担任美国版《顶级厨师》评委。

Ansky initiated the first Israeli indoor market – “Shuk Hanaml” and 7 slow food markets to bring fresh agricultural products directly to consumers, which she currently continues to manage. She hosted television show of “As Fresh As it Gets”, “The Queen of the Market”, focusing on local and organic produce, “Cooking with chefs and their books”, “Food & History” etc. She is culinary expert judge on “Master Chef ISR” and got invited to “Master Chef USA” as a guest judge along with Chef Gordon Ramsay.

Reference:

<http://www.rappler.com/life-and-style/23353-women-chefs-give-a-taste-of-israel>

[http://www.jewishjournal.com/passover\\_food/article/michal\\_ansky\\_celebrates\\_springs\\_bounty\\_on\\_passover\\_20110405/](http://www.jewishjournal.com/passover_food/article/michal_ansky_celebrates_springs_bounty_on_passover_20110405/)

## Ruthie Rousso – Tel Aviv, Israel

*TV Celebrity, Culinary Expert, Food Journalist, Author*

---



Ruthie毕业于全球最好的烹饪学院之一的美国法式烹饪学院。她曾与世界名厨David Burke一起工作，现长期为Maariv Daily News, Weekend Magazine撰写美食专栏，并出任以色列版真人秀《铁人料理》评委。

She is a certified chef from the French Culinary Institute (now International Culinary Center) in New York, one of the best cooking schools in the world. She has been writing a personal weekly food column for Maariv Daily News, Weekend Magazine for five years. She worked for two years with Celebrity Chef, David Burke in YNC and now she is a permanent judge at the Israeli “Iron Chef”.

Reference:

<http://www.rappler.com/life-and-style/23353-women-chefs-give-a-taste-of-israel>

<http://expatphilippines.ph/?p=3389>

# Nelly Grossi – Abu Dhabi, United Arab Emirates

*Lady chef at Crowne Plaza Abu Dhabi*

---



出生于瑞士的Nelly年仅22岁，但已经荣任阿布扎比皇冠假日酒店意大利餐厅Spaccanapoli主厨。

Swiss-born Nelly is only 22 years old but she is also head chef at the Italian eatery --- Spaccanapoli at the Crowne Plaza.

Reference:

[http://www.timeoutabudhabi.com/restaurants/features/41487-female-chefs-in-abu-dhabi#.U2X\\_24GSzrY](http://www.timeoutabudhabi.com/restaurants/features/41487-female-chefs-in-abu-dhabi#.U2X_24GSzrY)



# Kelley Lee – Los Angeles, the US

*The Most Celebrated Chef in China*

---



Kelley曾就读法国蓝带餐饮学院，毕业后在洛杉矶多家餐厅磨练厨艺。2004年她回到中国，在上海开建了The Alchemist, Boxing Cat Brewery, Cantina Agave等多家广受赞誉的西餐厅。

A remarkably tenacious business women, Kelley Lee was trained as Chef at Le Cordon Bleu Paris, France and lived in LA for three years working as a Chef in various establishments. She moved to Shanghai in 2004 to pursue opening her own restaurants/cafes. Now she is the young, talented chef and mastermind behind some of Shanghai's most famous and well-loved eateries (The Alchemist, Boxing Cat Brewery, Cantina Agave).

Reference:

<http://shanghaiist.com/2011/04/04/interview-kelley-lee.php>

<http://www.cityweekend.com.cn/shanghai/blog/every-body-loves-kelley-lee/>

# Malika Ameen – Chicago, the US

*Pastry Champion, Consultant*

---



Malika毕业于美国法式烹饪学院及美国烹饪教育学院。她曾先后跟随三位世界知名面点大厨En Ming Hsu, Gina DePalma, Karen DeMasco学艺，并被Angeleno杂志评为最佳面点大厨。她才华横溢，勇于创新，她的甜点网店byMdesserts专为各大活动定制蛋糕及甜点。

Coming from a food-focused home, Ameen is a graduate of the French Culinary Institute and the Institute of Culinary Education in New York. She had been working with three award-winning pastry chefs: En Ming Hsu, Gina DePalma, Karen DeMasco. She was voted Best Pastry Chef by Angeleno Magazine (Sister publication to Chicago's CS Magazine) and described as a “talent to watch” by Los Angeles Times restaurant critic. Her passion and creative spirit lead to her creation of byMdesserts, made to order Couture Cookies.

Reference:

<http://bymdesserts.com/>

## Cher D. Harris – Pennsylvania, the US

### *Pastry Queen at Ladies' World Pastry Championship*

---



Harris就职于美国Hershey酒店，就在今年年初，她代表美国参加了国际女子糕点皇后杯世界赛，并一举夺得“糕点皇后”称号。

After the big win of the Pastry Chef of the Year 2012, Harris, Executive Pastry Chef at the Hotel Hershey, returned to the US from Italy as the Pastry Queen 2014, the most prestigious awards for women within pastry industry.

Reference:

<http://www.acfchefs.org/ACF/About/Media/Releases/Releases2014/ACF/About/Media/Releases/2014/pr140127.aspx>

## Juliet Harbutt – London, UK

*Artisan Cheese Expert, Author, Founder of British Cheese Awards, Multiple Awards Winner*

---



Juliet绝对是全球最权威的奶酪专家，她分别于1994年和2000年开创了国际奶酪大奖赛和英国奶酪节，并荣获了奶酪英雄、年度奶酪人物等殊荣。近年来，她频频登上各大电视电台节目，并著有《世界奶酪大全》等畅销刊物。

Juliet Harbutt is one of the world's leading authorities on cheese. She created the British Cheese Awards in 1994 and the Great British Cheese Festival in 2000. She was awarded Good Housekeeping Favorite Food Hero in 2008, Cotswold Life Food Personality of the year 2008 and voted Dairy Person of the year in 2006. She has made numerous appearances on TV, Radio and book markets, including World CHEESE BOOK, published in 8 languages, won Best Food Book 2010 at the Guide of Food Writers Awards.

Reference: <http://www.thecheeseweb.com/>



## Saskia Schurink – Den Haag, the Netherlands

*Europe Sommelier Champion, Sommelier at One-star Hanting Cuisine*

---



Saskia是荷兰品酒师公会成员，先就职于米其林1星餐厅Hanting Cuisine。她擅长餐酒搭配，并呈献给食客一个领悟葡萄酒的全新感受。

A member of Nederlands Gilde van Sommeliers, Saskia is now working in the 1-star Michelin Hanting Cuisine. She is inspirational and talented at food pairing and always sets people on a journey of vinous discovery and enlightenment.

Reference:

<http://www.thewanderingpalate.com/the-sommeliers-palate/the-sommeliers-palate-saskia-schurink-our-sommelier-in-the-hague-netherlands/>

# Margareth Meulmeester – the Netherlands

*Award winning artist*



Margareth是荷兰Art Child的名誉主席，她的作品或热情奔放，或安宁静谧，都是以抽象的形式表达并激起观者的情感共鸣。

President of Art Child, Margareth Meulmeester is a fine artist. Born in 1958 in Enschede, the Netherlands, she paints the spiritual world straight from the heart.

Reference:

<http://www.margarethmeulmeester.nl/index.php>



# Luna Li – Beijing, China

*Fashion Designer*

---



出漂亮的衣服一直是她追逐的梦想.....2010年以她的名字命名的工作室正式成立。中国设计师露娜·李毕业于东伦敦大学，她曾经担任英国伦敦著名的红毯设计师Ben De Lisi 的设计助理，回国后在北京莱佛士国际学院担任过服装设计讲师。她的作品一直是时尚杂志和红地毯上的宠儿，鸡尾酒礼服和婚纱礼服成为名人的最爱。

Luna Li graduated from the University of East London. Before starting her eponymous made-to-measure line in 2010, she worked as an assistant to renowned UK-based designer Ben de Lisi in London, then as a fashion lecturer at Raffles Design College in Beijing. Her designs have been seen in magazines and the red carpet, and her cocktail dresses and wedding gowns have already become celebrity favorites. Luna believes strongly in Chinese design and is dedicated to bringing it to a larger worldwide audience.

Reference:

<http://www.thebeijinger.com/blog/2012/04/10/luna-li-teacher-dreamer-and-fashion-designer>

# Zhang Jingjing – Beijing, China

*One of the beautifully talented Asian Designers*

---



张京京 (Zhang Jingjing) 高端定制从2012年10月首次登陆中国时装周到现在，不到两年的时间火速崛起，独特的设计、超强的理念和细致的制作方式，让张京京的礼服成为越来越多大牌的爱。2013年12月15日夜，凯蒂·佩里 (Katy Perry) 身着张京京设计的华丽礼服，化身金色天使现身英国最强音 (The X Factor UK) 总决赛，压轴亮相表演最新单曲《Unconditionally》，惊艳全场。

2009 established the Zhang Jingjing couture studio, constant practice and innovation, the designers worked out a set of their own style. October 2012, in the Mercedes-Benz China International Fashion Week, the designer took her namesake brand, the first public display of their works - [unbounded] 2013 spring and summer haute couture. She designed the golden feather dress for Kathy Perry in UK X factor LIVE shows.

Reference:

<http://www.jingcouture.com>

<https://www.pinterest.com/jingcouture/zhang-jingjing-hc-2013-spring-summer/>





活动安排  
EVENTS SCHEDULE

# 烹饪课堂 – 彩云寨 COOKING CLASS – Rainbow Village

<u>Time</u>	<u>24th</u>	<u>Theme</u>	<u>25th</u>	<u>Theme</u>	<u>26th</u>	<u>Theme</u>	<u>RMB</u>
10:00-12:00	Chef Harris	Death by Chocolate	Chef Ansky Chef Ruosso	Mediterranean Experience	Chef Harbutt	Cheese Me Up!	400
15:00-17:00	Chef Leeds	It's all about the Oyster	Chef Ameen	Sinful Sweets	Chef Simoni	Taste of Italy	500

- 价格含食材、围裙、帽子、证书及红橙午餐或晚餐  
Prices including ingredients, apron, hats, certificates and lunch or dinner in Red Orange.
- 每课20人，持续3天，适合公司及团队活动。  
20 customers per class during 3 days, perfect for corporate events or team building



## 品酒晚宴 DEGUSTATION DINNERS

<u>Venue</u>	<u>24th</u>	<u>25th</u>	<u>26th</u>	<u>RMB</u>
红橙 Red Orange	Chef Grossi	Chef Dumont Chef Leeds	-	688
彩云间 Rainbow	Chef Dumont Chef Harris	Chef Grossi Chef Lee Chef Harris	Chef Dumont Chef Ameen	688
菌品轩 JUN	Chef Simoni Chef Ameen	Chef Simoni Chef Ansky Chef Rouso	Chef Lee Chef Grossi	688
总统套 Presidential Suite	-	-	Chef Ansky Chef Ruosso Chef Harris	1,100





# 慈善酒会 CHARITY RECEPTION

---

时间 Time: 6月27日 晚6时至9时  
6pm-9pm, 27 June

地点 Venue: 阳光会所 Outdoor Marquee

门票 Ticket: RMB200

- 9名大厨各展才艺
- 每位厨师准备2道菜品
- 希望工程代表到场
- 张京京带来时尚T台秀
- 艺术画作现场拍卖
- 活动中提供鸡尾酒会

9 Talented Lady Chefs  
2 Canapés from Each Chef  
Project Hope Delegates  
Fashion Show by Zhang Jingjing  
Painting Auction  
Cocktail Pass Around





# 时尚晚宴 GALA DINNER

---

时间 Time: 6月28日 晚6时至9时  
6pm-9pm, 28 June

地点 Venue: 云南大宴会厅 Yunnan Grand Ballroom

门票 Ticket: RMB888

➤ 5位大厨倾力呈现

5 Top Chefs Brainstorm

(Chef Lee, Chef Simoni, Chef Dumont, Chef Leeds, Chef Harris )

➤ 5道菜式舌尖荣宠

5-course Gala Dinner

➤ Luna带来时尚T台秀

Fashion Show by Luna Li

➤ DJ 绚彩打碟

LIVE DJ



## 更多精彩活动... AND LOTS MORE...

---

### 品酒会知音

WINE, CHEESE, ANTIPASTI

With Juliet Harbutt and Saskia Schurink

时间 Time: 6月24日- 26日 晚7时至9时  
7pm-9pm, 24-26 June

地点 Venue: 钢琴酒廊 Piano Lounge

门票 Ticket: RMB200



### DIY你的专属鸡尾酒

MASTER MIXOLOGIST COCKTAIL CLASS

时间 Time: 6月24日- 26日 晚8时至9时  
8pm-9pm, 24-26 June

地点 Venue: 巔吧 Level One

门票 Ticket: RMB200



酒店概况  
HOTEL INTRODUCTION



# 北京新云南皇冠假日酒店

## CROWNE PLAZA BEIJING SUN PALACE

---

- 由云南城投集团投资兴建、洲际酒店集团管理
  - 北京唯一一家具有云南民族风情的国际五星级酒店
  - 拥有519间设计独特、宽敞舒适的客房及套房
  - 2间大宴会厅及15间面积各异的多功能厅，是召开各类会议、聚会和社交活动的绝佳场所
  - 曾多次获得“年度最佳会议酒店”、“最佳商务酒店”等荣誉称号
- 
- Built by YMCI and managed by IHG
  - International five-star hotel with Yunnan features
  - 519 guest rooms and suites featured
  - 2 ballrooms and 15 multi-function and board rooms are catering to all sizes of meetings, conferences and social events.
  - The hotel has received many awards like “Conference Hotel of the Year” and “China’s Outstanding Business Hotel” since opening







更多详情，请垂询  
6429 8888 转销售部或发电邮至  
[sm@cpsunpalace.cn](mailto:sm@cpsunpalace.cn)

---