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PRESS RELEASES

NHI hosts session for HSBC staff



among the participants as some of them were not 'good in the kitchen' and saw some challenges ahead. Teams worked to a deadline to create a gourmet meal - stuffed chicken with mushrooms served with pilaf rice and tomato sauce, followed by pancake stuffed with caramelised apple, served with butter scotch sauce. At the end of the session the teams were given expert feedback by the professional chefs of NHI and told how they did and how they could have perhaps improved.

Following the activity, participants retired to the conference room and recalled their experience with Julie Locke, a professional management trainer, and discussed how learning could be applied at the work place.

This event was accompanied by a photo shoot session where the contestants saw themselves in action.

This event is part of the diversification strategy of the NHI to appeal to a broader section of the corporate market by organising innovative programmes. NHI also organises corporate etiquette and social dining programmes, outdoor activities and other bespoke programmes for its clients.

An event to focus on the importance of teamwork took place in the kitchens of the National Hospitality Institute (NHI) last week. A team of the employees of HSBC Bank took part in the

programme.

The members sharpened their knives and tied their apron strings as they were assigned to small teams, to work together in NHI's modern training kitchen.

Teams were issued guidelines on food safety and hygiene before the activity took place, followed by a briefing on what they were going to achieve on the day. There were a few nervous smiles