

صادر: م س / ٧٣٩  
التاريخ: ٢٠٢٢/٨/٢٣

منشور لفنادق ٥،٤ نجوم  
رقم ( ١٤٤ ) لعام ٢٠٢٢

السيد / مدير عام الفندق  
تحية طيبة وبعد ،،،

**Seminar on Tourism, Hotel and Chinese Cuisine for developing countries**

في إطار التعاون المثمر والبناء بين غرفة المنشآت الفندقية ووزارة السياحة والآثار لثقل العنصر البشري العامل بالقطاع، وبالإشارة الى كتاب الأستاذة الدكتورة / سها بهجت - مستشار الوزير للتدريب والمتحدث الرسمي باسم وزارة السياحة والآثار (مرفق) بشأن اعتزام السفارة الصينية بالقاهرة عقد برنامج تدريبي اونلاين تحت عنوان :

**Seminar on Tourism, Hotel and Chinese Cuisine for developing countries**

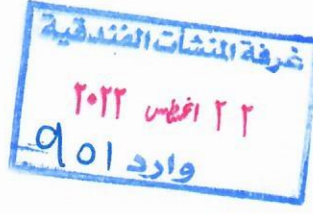
خلال الفترة من ٨/٢٤ - ٢٠٢٢/٩/٦ الى طلب ترشيح عدد ٣ أو ٥ مرشحين بحد أقصى للمشاركة في البرنامج، وفي هذا الصدد أتشرف أن أرفق لسيادتكم طيه الشروط الواجب توافرها في اختيار المرشحين وكذا تفاصيل البرنامج التدريبي،

لذا يُرجى التكرم من سيادتكم بترشيح وموافاتنا بأسماء المرشحين على البريد الالكتروني: [mary@egyptianhotels.org](mailto:mary@egyptianhotels.org) علماً بأن الاشتراك بأسبقية الحجز نظراً لان العدد محدود.

وتفضلوا بقبول وافر التحية والاحترام ،،،



هيثم نصار  
رئيس لجنة التدريب



وزارة السياحة والآثار  
Ministry of Tourism and Antiquities  
مكتب الوزير

٧٤٩ صاندر رقم:  
٢٠٢٢/٨/٢٢ التاريخ:

السيد الأستاذ/ علاء عاقل

**رئيس لجنة تسيير أعمال غرفة المنشآت الفندقية**

تحية طيبة... وبعد؛

في إطار التعاون المثمر لثقل مهارات العنصر البشري العامل بالقطاع، وبالإشارة إلى كتاب الأستاذة الدكتورة/ مساعد وزير التعاون الدولي للشئون المالية والإدارية والمشرف على قطاع شئون مكتب الوزير بشأن اعتزام السفارة الصينية بالقاهرة عقد البرنامج التدريبي التالي اونلاين:

**Seminar on Tourism, Hotel and Chinese Cuisine for developing countries**

خلال الفترة من 2022/9/6 – 8/24 وطلب ترشيح 3 أو 5 مرشحين بحد أقصى للمشاركة في البرنامج التدريبي على أن تتوافر في المرشح الشروط التالية:

- 1- أن يكون مجال التخصص السياحة والفنادق والطهي.
- 2- أن يكون المشاركين من الموظفين الإداريين والفنيين العاملين في خدمات الغذاء والسياحة الغذائية والفنادق والمطاعم في البلدان النامية.
- 3- لا يزيد العمر عن سن التقاعد القانوني في الدولة.
- 4- القدرة على حضور الدورة التدريبية عبر الانترنت في المواعيد المحددة.
- 5- القدرة على الاستماع والتحدث والقراءة والكتابة باللغة الإنجليزية لتلبية متطلبات المحاضرات والمناقشات والتواصل.
- 6- القدرة على استخدام منصة زووم لمتابعة الجدول الزمني للمحاضرات.

يرجى تفضل سيادتكم بالتوجيه نحو موافاتنا بالترشيحات للدورة المشار إليها ممن ينطبق عليهم الشروط بعاليه متضمنة (الاسم - السن - البريد الالكتروني - الوظيفة) وبحد أقصى 5 مرشحين في أسرع وقت ممكن. (مرفق تفاصيل البرنامج)

**مع اعتبار الموضوع عاجل.**

وتفضلوا بقبول وافر الاحترام والتقدير؛

مستشارة الوزير للتدريب والمتحدث الرسمي باسم وزارة السياحة والآثار

د. سما بهجت

جاءه سيدي  
٢٠٢٢/٨/٢٢



## Seminar on Tourism, Hotel and Chinese Cuisine for Developing Countries

### Project Description

Full Name	Seminar on Tourism, Hotel and Chinese Cuisine for Developing Countries		
Organizer	China National Research Institute of Food and Fermentation Industries Corporation Limited		
Holding Time	August 24, 2022 – September 6, 2022	Language	English
Invited Country	Developing Countries	Planned Number of Participants	25
Training Objectives	<ol style="list-style-type: none"><li>1. To get the holistic knowledge of the tourism hotels and cooking experience in China in a bid to acquire a comprehensive and objective understanding of China;</li><li>2. On the basis of comparison and reference, this is designed to enable each participating state to absorb the rich experience in China and improve their service, benefiting the local development of tourism and hotel industry.</li><li>3. To build a platform for exchange between experts in various industries and lay a foundation for future industrial cooperation, cultural exchange and technology trade.</li></ol>		
Requirements of Participation	Background	——Field or major: Tourism, hotel and cooking ——Job description: Managerial and technical personnel in food, nutrition tourism, hotel and catering services in developing countries.	
	Age	No higher than the legal retirement age in the country	
	Physical Health	Able to attend online training courses on time	
	Language Ability	English listening, speaking, reading and writing abilities to meet the requirements for lectures, discussions and communications	
	Others	Able to use the ZOOM platform to complete the project schedule	
Training Contents	<ol style="list-style-type: none"><li>1. Main Training Courses and Contents (1) An overview of China and China's experience in preventing and controlling infectious diseases: introducing China's current development in politics, economy, society, culture, and the measures and current status of China's fight against infectious diseases;</li></ol>		

	<p>(2) The development trend and prospect of hotel industry and tourism: it mainly presents the current situation, trend and outlook of hotel industry and tourism in China.</p> <p>(3) Excellent hotel management -service etiquette and business etiquette: it introduces the service etiquette and business etiquette required for tourism or hotel practitioners</p> <p>(4) Overview of Chinese food and cooking culture: it mainly introduces the time-honored Chinese food culture and the cooking cultures of different regions in China.</p> <p>2. Introduction to Online Visit:</p> <p>(1) Visit China National Research Institute of Food &amp; Fermentation Industries Co., Ltd.;</p> <p>(2) Visit Alumni Association of Beijing Hospitality Institute.</p> <p>3. Introduction to Exchange Session</p> <p>During the study period, well-known experts, scholars, representatives of food enterprises and participants will be arranged to conduct online discussion and exchange on tourism, hotel and Chinese cuisine.</p> <p>4. Speaker Profile</p> <p>(1) HE Wenping: director, research fellow and master tutor of African Research Office, Institute of West-Asian and African Studies, Chinese Academy of Social Sciences. Secretary general of Chinese Society of Asian and African Studies, executive director of Chinese Society for African Studies, expert of Expert Committee of China Africa Industrial Forum.</p> <p>(2) Gu Huimin, Ph.D., professor, master supervisor, member of the Development Advisory Committee of Beijing International Studies University and dean of School of Hotel Management in BISU, academic leader of Beijing Innovation Team, academic leader of Tourism Management discipline.</p> <p>(3) Xin Tao, Ph.D., Vice President of China Tourism Hotel Association, Supervisor of Beijing Tourism Industry Association, Vice President of Hotel Branch of Beijing Tourism Industry Association, visiting professor of Beijing International Studies University;</p> <p>(4) Xu Long, Chinese cooking master, head chef of the Great Hall of the People, member of the World Imperial Chef Association, national best chef, national judge.</p> <p>5. Materials to be Prepared by Participants</p> <p>In order to facilitate communication with Chinese experts, please prepare communication materials related to the subjects of the seminar, such as: (1) introduction of the profession and organization or department; (2) current status and existing problems of tourism, hotel and cuisine; (3) the current cooperation with other countries and international organizations in your countries.</p> <p>6. Evaluation</p>
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	Evaluation forms shall be distributed to and collected from participants to evaluate the entire seminar, including all courses delivered.		
Host City	Beijing	Cities to Visit	Beijing
Remarks	<p>1. This seminar uses the ZOOM platform for online training.</p> <p>2. During the training, participants are required to observe training sessions time, attendance records will serve as the basis for issuing a certificate of completion of training.</p> <p>3. Preparation before training: enter the ZOOM platform 15 minutes in advance. Change your name to English ones (name-country, such as Rocco-China).</p> <p>4. Disciplinary requirements: please strictly abide by the training course schedule during the seminar.</p> <p>5. Participants are required to prepare relevant materials for the seminar according to the schedule, and submit relevant electronic materials as required.</p> <p>6. Courses are equipped with professional English simultaneous/consecutive interpreters.</p>		
About the Organizer	<p>Established in 1955 and wholly owned by Sino-light Corporation under China Poly Group which is ranking on global top-500 list, China National Research Institute of Food and Fermentation Industries Co., Ltd. (hereinafter referred to as CNRIFFI) is the largest and oldest state-level research institution in China's food industry as well as the most important technical platform in food industry and founder of multiple food sectors. Building on its strong technical capacity, CNRIFFI has retained authority in R&amp;D of new food products and technologies, standards formulation, quality inspection, etc.</p> <p>Since 2005, sponsored by Chinese government, CNRIFFI has organized 188 seminars and technical trainings and received 7600 participants from 134 developing countries and regions. The above-mentioned training programs cover a wide range of subjects in food sector: agricultural products and food safety inspection and management, biotechnology application in food industry, agricultural products processing, food processing and preservation technology, fruit processing and comprehensive utilization, grain processing and inspection technology, alcohol distribution management and promotion, etc.</p> <p>Since 2017, cnriffi has proactively responded to the national BRI initiative. Thanks to the great help from the presidential palace of Zanzibar, the Chinese Consulate General in Zanzibar, the Chinese embassy in Grenada and the like, we have successfully hosted four overseas trainings on such subjects as <i>cooking process and nutrition diets, food and nutrition</i> with good training effects and well acclaimed by all parties. Furthermore, five years of exploration and resource integration endowed us with a strong faculty and professional team, which lays a solid foundation for carrying on such training programs.</p>		

Contact of the Organizer	Contract Person:Mr. PENG Hao Office Number: 0086-10-53218352 Mobile Phone: 0086-15811250200 Fax: 0086-10-53218357 E-mail: biotechonfood@126.com WeChat: 15811250200
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