

# 澳門國際 美食論壇 International Gastronomy Forum, Macao



日期  
DATE

23 March 2026, Monday



時間  
TIME

09:30 – 12:30



地點  
VENUE

Macau Fisherman's Wharf  
Convention and Exhibition Centre

## FORUM THEME

## Creative Fusion: Reimagining Gastronomy Beyond the Plate

Time	Activity	Venue
09:30 – 10:00	<b>Chinese Creative Showcase</b>	Foyer
10:00 – 10:05	Kick-Off Ceremony	Hall 2
10:05 – 10:10	Welcome Remark by MGTO Director	Hall 2
10:10 – 10:15	Welcome Remark by Secretary of the UNESCO Creative Cities Network	Hall 2
10:15 – 10:20	Welcome Remark by Secretariat of National Commission of the PRC for UNESCO	Hall 2
10:20 – 10:25	Group Photo	Hall 2
10:25 – 10:40	Keynote Presentation 1 - Future of Creative Cities: Cross-Sector Collaboration and Innovative Tourism	Hall 2
10:40 – 10:55	Keynote Presentation 2 - Cooking the Next Batch: From Craft to Influence	Hall 2
10:55 – 11:10	Keynote Presentation 3 - Resonance of Taste: Digital Pathways for Culinary Storytelling	Hall 2
11:10 – 11:15	Introduction to 3 Breakout Sessions	Hall 2
<b>11:15 – 11:45</b>	<b>Chinese Creative Showcase</b>	Foyer
11:45 – 12:30	Breakout Session 1 - Creative Cities in Dialogue: Blueprints for Creative-led Community Tourism	Room 1&2
11:45 – 12:30	Breakout Session 2 - Tradition to Innovation: Cultivating the Future of Culinary Leadership	Room 3
11:45 – 12:30	Breakout Session 3 - Culinary Content Creation in Practice: Strategies behind Million Views	Room 5&6
12:30	End of Forum	



Qiaobo Ni

#### Keynote Presentation 1

## Future of Creative Cities: Cross-Sector Collaboration and Innovative Tourism

### Qiaobo Ni

Project Officer for the UNESCO Creative Cities Network (UCCN) Programme

- Ensures the management of the UCCN team and facilitates the coordination of the intersectoral UNESCO Cities Platform.
- Develops and implements collaboration projects and initiatives.

This session will explore the vision of cross-disciplinary collaboration within the UNESCO Creative Cities Network, examining how "creative fusion" transform creativity into a competitive experience economy. Drawing on global success stories, the speaker will share how creative initiatives and cultural routes can deepen community engagement and drive sustainable tourism growth.



Flora Igoe

#### Keynote Presentation 2

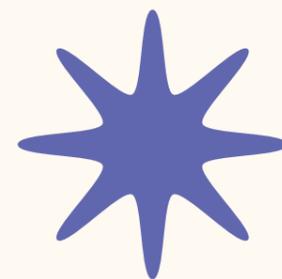
## Cooking the Next Batch: From Craft to Influence

### Flora Igoe

Head of Youth Culture and Food Heritage Programme in the Office of Youth and Women at the Food and Agriculture Organization of the United Nations (FAO)

- Engages youth in preserving and reimagining agrifood cultural heritage worldwide, and turns traditional knowledge into sustainable livelihoods.

This session will share how the Young Chefs Program (YCP) equips the next generation, demonstrating how food culture serves as a medium for cross-border connection to drive youth-led sustainable development and collectively build a more resilient global food system.



#### Keynote Presentation 3

## Resonance of Taste: Digital Pathways for Culinary Storytelling

### Josh Carrott & Ollie Kendal

Creators of YouTube Channels "Korean Englishman" & "Jolly"

- Josh Carrott and Ollie Kendal are the hosts of the renowned online channel "Korean Englishman." Bridges British and South Korean cultures as a premier digital media brand with over 11 million combined subscribers.

Every dish on the table carries a legacy of culinary heritage, the passion of the chef, and the craftsmanship of the farmer. In this session, Josh and Ollie, the creators behind "Korean Englishman", will share how they capture cultural essence and untold stories through the lens, crafting content that transcends borders and resonates with a global audience.



Josh Carrott & Ollie Kendal



Claudio Cecchinelli



Joana Miranda



Moderator: Cat Nelson



Nitthakan Khunwatcharakit



Tao Li

### Breakout Session 1

# Creative Cities in Dialogue: Blueprints for Creative-led Community Tourism

This panel explores how creativity-led community tourism brings together gastronomy, design, media arts, and music to shape vibrant tourism landscapes. We discuss how creative expression conveys identity, drives sustainability, and fosters global connections. The session also showcases how festivals, pop-ups, and immersive experiences transform culture into authentic performance and storytelling.

## Key Topics

- Explore how creative tourism blends gastronomy, design, media arts and music to shape vibrant community experiences.
- Discuss creativity as cultural identity, driving sustainability and global exchange.
- Highlight how festivals and immersive events turn culture into innovative experiences.

## Panelists

### Claudio Cecchinelli

Coordinator of the Cities of Gastronomy Subnetwork of the UNESCO Creative Cities Network and Focal Point of Bergamo, Italy

### Joana Miranda

Coordinator of the Cities of Media Arts Subnetwork of the UNESCO Creative Cities Network and Focal Point of Braga, Portugal

### Nitthakan Khunwatcharakit

Director of Suphanburi Provincial Cultural Office, Focal Point of Suphanburi, Thailand (Creative City of Music)

### Tao Li

Representative of Wuhan, China (Creative City of Design), Founder & Lead Architect of UAO Design, Lecturer in Wuhan University

## Moderator

### Cat Nelson

Editor, PostMag, South China Morning Post



Dr. Yen Nee Ng (Christy)



Flora Igoe



Daniel Chio



Safa Rodas



Lihle Mahambehala



Moderator: Douglas Parkes

## Breakout Session 2

# Tradition to Innovation: Cultivating the Future of Culinary Leadership

This session will explore how mentorship, education, and innovation shape the next generation of chefs and culinary visionaries, spanning sustainability, technological applications, and cultural heritage. At the same time, digital tools, data-driven kitchen management, and social media are transforming how young chefs learn, create, and connect.

## Key Topics

- Explore how mentorship and education nurture technical skill, creativity, and confidence among emerging chefs.
- Discuss how innovation and digital tools are redefining culinary learning and collaboration.
- Highlight the key qualities of future gastronomic leaders—adaptability, vision, and the ability to connect culture with cuisine.

## Panelists

### Dr. Yen Nee Ng (Christy)

Assistant Professor & Coordinator for the Culinary Arts Management Programme, Macao University of Tourism

### Flora Igoe

Head of Youth Culture and Food Heritage Programme in the Office of Youth and Women at the Food and Agriculture Organization of the United Nations (FAO)

### Daniel Chio

Young Chefs Programme - 2026 Cohort (Macao), Sous Chef at Galaxy Macau

### Safa Rodas

Young Chefs Programme - 2026 Cohort (Philippines), Head Chef at L'attitude, Morpheus, City of Dreams Macau

### Lihle Mahambehala

Young Chefs Programme - 2026 Cohort (South Africa), Chef at Ox Table

## Moderator

### Douglas Parkes

Editor of 100 Top Tables, South China Morning Post



Josh Carrott



Jess Menezes



Jen Balisi



Moderator: Vivek Mahbubani



Ollie Kendal



### Breakout Session 3

# Culinary Content Creation in Practice: Strategies behind Million Views

This session will examine successful cases of culinary creators, ranging from short-term viral marketing campaigns to long-term brand collaborations, analyzing the strategies, authenticity, and creative interactions behind them.

## Key Topics

- How genuineness, storytelling, and creative exchange shape outcomes in digital environments?
- How can collaborations generate both cultural value and commercial benefit through creating content?
- How can storytelling elevate dining experiences beyond taste, presenting a more human-centered dimension of gastronomy?

## Panelists

**Josh Carrott & Ollie Kendal**

Creators of YouTube Channels “Korean Englishman” & “Jolly”  
Combined total subscriptions around 11 million

**Jess Menezes**

Instagram Content Creator  
Approximately 440K followers @thatfoodiejess

**Jen Balisi**

Founder of Indulgent Eats and Co-founder of Barkada  
Approximately 370K followers

## Moderator

**Vivek Mahbubani**

Stand-up Comedian

