

# KEN HOM - LEE KUM KEE SCHOLARSHIP 2021

Supporting achievement in the food, drink and hospitality sectors.



## Ken Hom – Lee Kum Kee Scholarship: an all-expenses paid educational and cultural trip to Hong Kong

The Oxford Cultural Collective is pleased to announce that applications for the prestigious *Ken Hom – Lee Kum Kee Scholarship 2021* opened on Thursday 6th May 2021. The closing date for applications is 3rd September 2021.

The scholarship is open to students and recent graduates from any European higher education institutions, who specialise in hospitality or culinary arts.

Up to four winning students will be hosted by Lee Kum Kee on an immersive, cultural and business-focused educational trip to Hong Kong, accompanied by a dedicated host. They will receive behind the scenes access to leading food businesses and will experience local hospitality. All expenses will be covered, including flights and hotel accommodation, and each student will receive £500 spending money.

The Scholarship reflects world-renowned chef Ken Hom's commitment to higher education, his belief that students should have a voice on important issues facing the hospitality industry and his dedication to promoting better understanding of Asia's food culture.

***To learn more and to submit entries, students and graduates should visit the website of the Oxford Cultural Collective: [Ken Hom - Lee Kum Kee Scholarship 2021 - open for applications - Oxford Cultural Collective](#)***

### Background information

Oxford Cultural Collective

OCC is an educational and cultural organisation that specialises in the fields of hospitality and culinary arts. It works in partnership with universities to establish new centres of learning; engages a wide public audience through high-profile cultural events; and offers a range of scholarships to support students and those in the early stages of their careers. OCC's core team of Patrons are renowned chefs, food writers, broadcasters, business leaders and academics.

For more in OCC, visit the website [Home - Oxford Cultural Collective](#)

### **Ken Hom OBE**

Ken Hom OBE is the man who showed the British how to cook Asian food. A leading authority on Chinese cuisine, he is one of the most respected and celebrated TV chefs of all time. His phenomenal success is easily measured. He is the author of almost forty books, which have inspired millions of home cooks around the world. And in Britain alone, the Ken Hom wok is in one in seven kitchens. Ken resides in France and in Thailand but travels tirelessly all over the world, continues to appear regularly as celebrity chef, writes new books and keeps an involvement with restaurants worldwide.

In addition to his many books, including his autobiography, *My Stir-Fried Life*, Ken has presented 5 hugely successful television series. The iconic Ken Hom Wok has sold 8 million units in 70 countries, (over 5 million in the UK).

In 2009 he was awarded with an honorary OBE for 'services to culinary arts'. In 2007, he was awarded with an honorary doctorate from Oxford Brookes University for his 'outstanding success within the international food world'. His chosen charity is Action Against Hunger. He is a Founding Patron of the Oxford Cultural Collective.

### **Lee Kum Kee**

With over 133 years of history, the inventor of Oyster Sauce and a range of authentic and classic Chinese sauces, Lee Kum Kee has a cult following in the foodservice industry. Unsurprisingly, it is the brand of choice for Michelin starred chefs, as well as in kitchens of many British, European, and Asian restaurants in Europe and around the world. Their multi-usage products lend themselves well to an array of cuisines, offering chefs in mainstream restaurants an opportunity to add character and depth of flavour from everything from salad dressings to marinades, in cooking and dipping sauces. Maria Chong, Managing Director at Lee Kum Kee Europe comments, "here at Lee Kum Kee we are passionate advocates of inspiring talent in the industry and equipping chefs with the skills and product needed for success, so there is some great synergy working with Oxford Cultural Collective and Ken Hom on this initiative."

For more on Lee Kum Kee [visit website](#).