

โครงการทักษะเชฟ

Vocational Events at WU: Free professional culinary training for all.

The Center for Academic Service Walailak University in collaboration with Walailak Culinary Training centre, School of Management, Walailak University, Thasala District, Nakhon Si Thammarat Province, has organised several short-term vocational training courses for lifelong learning related to cooking skills, "Chef Skills", to provide knowledge and train professional skills to the general public, such as restaurant business operators, freelancers, to promote lifelong learning, aiming to promote careers, generate income, and stimulate the local economy. Those involved have received knowledge transfer about ingredients, local wisdom, and cultural values, applied knowledge in their careers, promoted knowledge about ingredients, local wisdom, and cultural values, developed skills, analytical thinking, problem solving, teamwork, created real experiences in working with the community, responded to market demands, and promoted the local economy at no cost in 2024 in the following projects.

1. The training "Fish Curry" aims to promote careers, generate income and stimulate the local economy. The participants of the training are students of the Culinary Arts program, food business entrepreneurs and interested persons who have the opportunity to learn, practice and cook it themselves. This integration is not only intended to allow the general public and interested students to practise their cooking skills, but also to promote knowledge: about local food ingredients, local wisdom and cultural values, develop analytical thinking skills, problem solving skills, teamwork, create real experiences in working with the community, meet market needs and promote the local economy. The training provided hands-on experience of the original fish curry recipe with a rich and well-balanced taste, techniques for selecting ingredients, fresh fish and spices, and teaches modern cooking techniques that maintain the original taste.
2. The training "Making Blue Crab Dumplings and Blue Crab Spring Rolls" aims to encourage local people to process blue crabs into identity menus, create added value and stimulate the local economy. This project does not only aim to teach cooking, but also to develop local wisdom, ancient recipes, and combine modern cooking techniques. Blue crab dumplings and blue crab spring rolls have thin dough, wrapped with fresh blue crab filling, and are seasoned to perfection. They are served with a delicious dipping sauce, becoming appetisers and promoting vocational skills, creating opportunities for local people, increasing income from processing blue crabs into menus, creating jobs, stimulating the local economy, and continuing the wisdom and preserving the culinary culture.

SDG INDICATOR

CORE SDG 4.3.3

Vocational training events (lifelong learning)

RELATED SDG

2.5.3 University access to local farmers and food producers

Provide access to university facilities (e.g. labs, technology, plant stocks) to local farmers and food producers to improve sustainable farming practices.

17.2.2 Cross sectoral dialogue about SDGs

Initiate and participate in cross-sectoral dialogue about the SDGs, e.g. conferences involving government or NGOs

Agenda: Outreach and Engagement

ลิงค์ข่าวที่เกี่ยวข้อง กับโครงการทักษะเซฟ

<https://cas.wu.ac.th/archives/28134> : เปิดอบรมฟรี 2 หลักสูตร อบรมฟรี เมนูเด็ดจากวัตถุดิบในท้องถิ่น

<https://cas.wu.ac.th/archives/28577> : ศูนย์ปฏิบัติการอาหารวลัยลักษณ์ สำนักวิชาการจัดการ ร่วมกับ ศูนย์บริการวิชาการ จัดโครงการ "ทักษะเซฟ : อบรมทำขนมจีบปุม่าและปอเปี๊ยะปุม่า" มุ่งส่งเสริมภูมิปัญญาท้องถิ่น สอนสูตรเด็ดจากเซฟมืออาชีพ

<https://cas.wu.ac.th/archives/28630> : มหาวิทยาลัยวลัยลักษณ์ ร่วมพัฒนาชุมชน อบรมทำ "น้ำยาปลาอินทรี" ส่งเสริมอาชีพและเมนูอัตลักษณ์ท้องถิ่น ฟรีไม่มีค่าใช้จ่าย