



A  Sempra Energy utility®

**Wednesday,
October 15
(Seminar #18233)**

Who should attend:

- Facility managers
- Restaurant owners
- Designers and consultants
- Foodservice directors and managers
- Operators of chain accounts

Time:

9:00 a.m. – noon
(8:30 a.m. check-in and continental breakfast. Lunch provided.)

Cost:

Free

Location:

**The Gas Company's Food Service Equipment Center
9240 Firestone Blvd.
Downey, CA 90241**



International Taste Tour: Part 2

Come learn about the flavors of Southeast Asia

Southeast Asia, a land of culinary indulgence, is populated by people of intrigue and ruled by craving palates. Vibrant flavors of Southeast Asian cultural life adorn the region's exquisite culinary canvas. Here, food is much more than sustenance; mealtimes form the very basis of everyday life, and they are the social glue that bond friends, family and colleagues.

Chef Robert Danhi will guide you through not only the tastes but the sights of this exotic region. He will share his vast culinary knowledge as well as personal photos from his decades of cooking and breaking bread in the homes, street markets, and restaurants of Southeast Asia. The photos are published in his book, *Southeast Asian Flavors*, which demystifies Southeast Asia's cuisine by translating Robert's years of photography, culinary training, education, and resulting expertise into an adventure of recipes, stories and practical advice on energy-efficient cookery.

Learn from an expert...



Chef Robert Danhi began his culinary career at fifteen and has not left the kitchen since. Sous chef by nineteen, head chef by twenty-one, and a graduate of the Culinary Institute of America (CIA), Robert went on to become one of the school's most



dynamic chef instructors. He is internationally recognized as a Certified Culinary Educator, Certified Hospitality Educator, Certified Executive Chef, and Certified Culinary Professional. Robert's feet are firmly planted in a sound culinary foundation of epicurean understanding. His knowledge of both the science and the art of food enable him to penetrate all cultural, ethnic, and geographic barriers of gastronomy and culinary technique.

The following companies will be showing their products at this seminar:

- Lee Kum Kee
- Wing Hing
- Melissa's
- Singapore Tourism Board

The Gas CompanySM is offering this seminar as part of our ongoing commitment to provide our business customers with exceptional service and to promote energy efficiency.

This program is funded by California utility customers and administered by Southern California Gas Company under the auspices of the California Public Utilities Commission. California consumers are not obligated to purchase any product or service mentioned in this program.





A Sempra Energy utility®



Contact us today for your appointment to discover the latest energy efficiency technologies, or for information on exhibiting and speaking opportunities. Call 1-562-803-7323 or visit www.socalgas.com/erc/

The Gas Company has a Food Service Equipment Center that provides convenient testing and comparison opportunities for our customers. This facility includes a one-of-a-kind Ventilation & Baking Lab and offers at least 150 pieces of energy-efficient equipment from more than 60 manufacturers. It's one of the many ways we strive to provide our business customers with exceptional service. For further information on energy efficiency programs and related rebates, contact your representative from The Gas Company or call 1-800-GAS-2000.

Yes! I wish to attend: International Taste Tour: Part 2 (Seminar #18267) Wednesday, October 15 9:00 a.m. - Noon

Location: The Gas Company's Food Service Equipment Center 9240 Firestone Blvd. Downey, CA 90241

It's easy to register

Internet: www.socalgas.com/erc/, or e-mail us at ERCFOODSVC@semprautilities.com

Fax: 1-562-803-7551

Internet: 1-800-427-6584, select option one.

NAME		
TITLE	COMPANY	
STREET		
CITY	STATE	ZIP
PHONE	FAX	
E-MAIL	<input type="radio"/> Please send schedules and event notices to my e-mail	

Seminars: Seminar content and speakers are subject to change without notice. Space is limited, and all seminars are offered on a space-available basis. The Gas Company reserves the right to cancel any seminar. In the event of such cancellation, The Gas Company has no responsibility for non-refundable or other costs incurred by registrants in anticipation of any seminar. Registrants must be 16 years of age or older, and casual business attire is requested.

Cancellation policy: Written or verbal notice of cancellation by registrant should be received by The Gas Company at least seventy-two (72) hours prior to the start of the seminar.

Disclaimer: Content of seminars and other program information is general in nature and not guaranteed or warranted to provide solutions to any specific situation. Content is provided for information purposes only. The Gas Company is not responsible for the views, interpretations or recommendations made in any program, which reflect the positions of the presenters. The Gas Company does not endorse any particular product, manufacturer or service discussed, and does not represent that any goods or services are fit for any purpose or use.