

DEVELOPED IN NEPAL
RECOGNISED GLOBALLY



AN EXPEDITION

Through Culinary & Personal Development

5th – 20th February 2025



EXECUTIVE SUMMARY

The Programme was conducted from 5–20 February 2025 across LCCI GQ partner sites in Nepal. The expedition was designed to provide participants with an immersive learning experience that combined culinary excellence, mixology, and personal development, preparing them with internationally relevant knowledge and practical skills for the global hospitality industry.

PROGRAMME TITLE:

“An Expedition Through Culinary & Personal Development”





PROGRAMME DETAILS

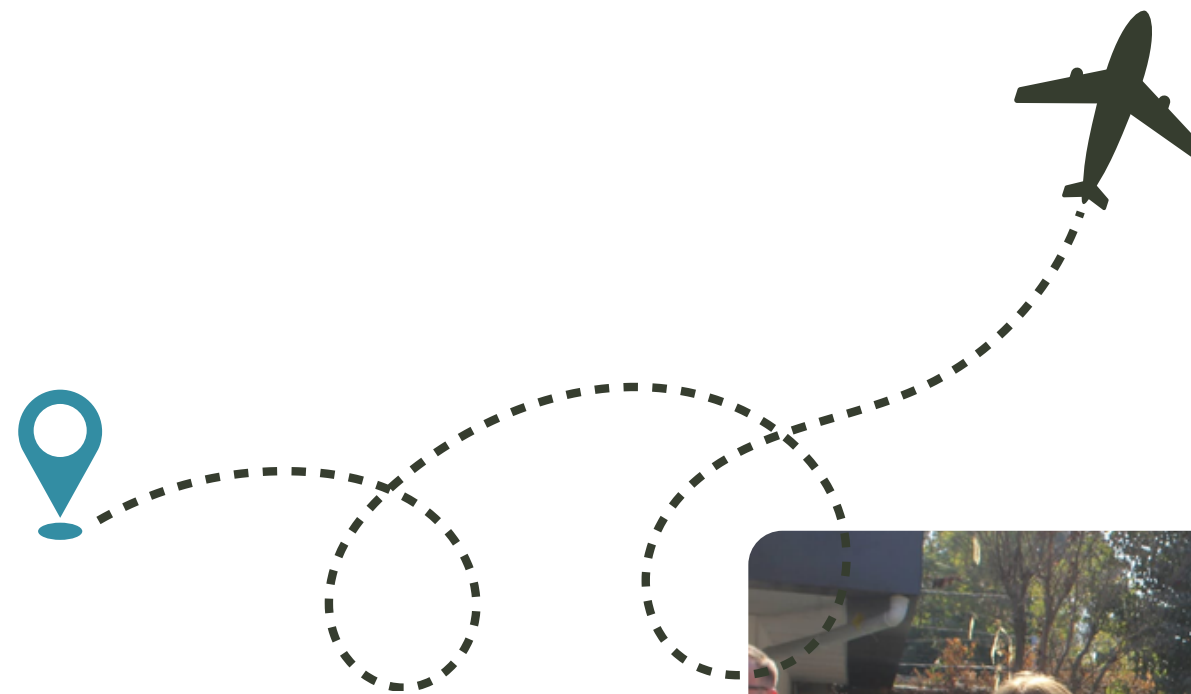
Period	5–20 February 2025
Locations	Lalitpur, Kathmandu & Chitwan
Programme Locations	5 Institutions
Participants	13
Survey Responses	13 (100%)
Programme Focus	Culinary, Mixology & Personal Development

Programme Objective

» Journey Beyond Borders

The programme was designed to equip students with practical knowledge and skills in sustainable culinary practices, hospitality management, and soft skills.

Through interactive workshops, community-based projects, and professional development sessions, participants explored ways to integrate sustainability into their culinary and hospitality careers while enhancing personal growth.



Programme Experience

01

100%

Overall, how would you rate the programme ?

How relevant was the content to your studies/career?

02

100%

03

Most useful session & why?

“ALL WAS ENGAGING, SPECIALLY”

- ✓ GOAL SETTING
- ✓ FOOD SAFETY
- ✓ MIXOLOGY
- ✓ COOKING
- ✓ WASTE MANAGEMENT

Any Session needs Improvement?

“ALL WAS VERY GOOD AND RELEVANT TO MY STUDIES”

“IT WAS ENGAGING AND HELPFUL”

“NETWORKING SESSION NEEDS IMPROVEMENT”

REMARKS FROM 2 PARTICIPANTS

04

Soft Skills & Practical Trainings

1

100%

How effective was the soft skills training?

2

100%

Most valuable soft skills session for you?

- "They were all good"
- Highly valued
- Goal Setting
- Career planning
- Food Safety

3

98%

How valuable was the hands - on culinary training?

4

100%

How valuable was the hands-on mixology training?

"Informative, Interactive & Fun"
– Ms. Diane Creed

5

100%

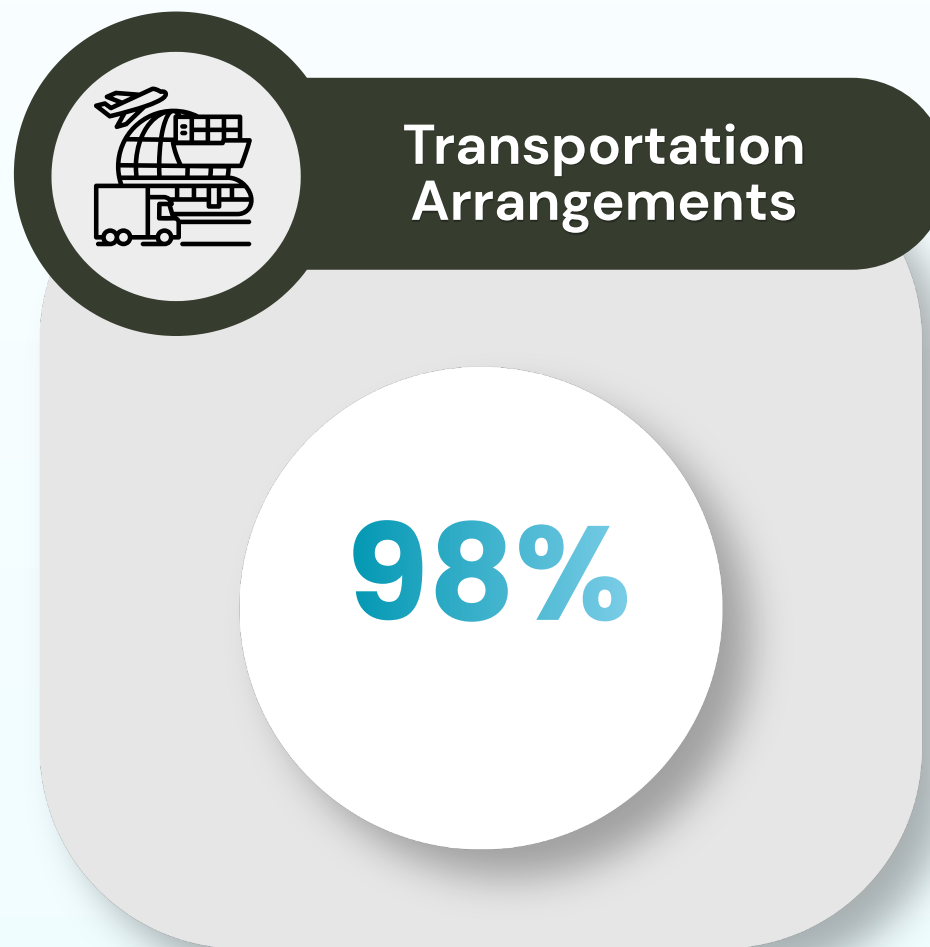
Did cultural activities enhance your understanding of Nepalese traditions?

6

98%

Usefulness of medical training

LOGISTICS & OVERALL SATISFACTION





FINAL THOUGHTS

“One of the best global mobility programmes I have experienced.” – Diane Creed

“Timings added for more clarity.” – Arnelle Hall

“Thank you, loved it all and can’t wait to tell people.”

“Life-changing experience.” – Jordan Fawley

“Got to experience so much in very little time.”

“Thank you, hope to see you soon.”

OVERALL SUMMARY

The feedback reflects an overwhelmingly positive response, demonstrating that the programme successfully achieved its objectives. Participants gained practical knowledge in sustainable culinary practices, hospitality management, and soft skills.

The most valued session was goal setting. Hands-on training, cultural activities, and medical sessions further enhanced professional and personal development. Suggested improvements primarily focused on session structure rather than content, affirming the programme's effectiveness.

Participants described the experience as “Enriching and life-changing, with many expressing gratitude and enthusiasm for future participation.”





THANK YOU



Together we help people
and business grow

For More Info:

Programme Lead: Mr. Diwas Yonzon

Head of Partnerships & Growth

partnerships@lccigq.com | www.lccigq.com

