



## **GEG and UTM Co-Host Portuguese-Macau Culinary Culture Seminar to Deepen GEG Team Members' Understanding of Macau's Diverse Gastronomic Cultures**

**June 30, 2025** – Galaxy Entertainment Group (“GEG”) actively promotes community tourism through various efforts aimed at supporting the sustainable development of Macau’s tourism industry. Since last year, GEG has partnered with the Macao University of Tourism (“UTM”) to co-organize the “Experience Macao with GEG” program, which includes themed training seminars and workshops designed to enhance team members’ understanding of local community tourism resources and historical cultures. Recently, the program held a training seminar, titled “The Interweaving of Portuguese and Macao Culinary Cultures”. The seminar warmly welcomed over 180 frontline team members from F&B, Hotel, Customer Services and related departments, offering them a delightful journey into the rich and time-honored traditions of Macanese cuisine. It was a chance to deepen their understanding and refine their skills in sharing Macau’s vibrant culinary heritage with visitors in a more engaging and authentic way.

The seminar, led by Ms. Amy Lo, a lecturer from the Institute of Executive and Professional Development of UTM, guided participants in exploring the close connections between tourism, community, and gastronomy, helping them gain valuable insights into Macau’s rich cultural heritage as a bridge between East and West. The seminar began with an introduction of the centuries-old transoceanic spread of Portuguese culinary culture, its influence on Macau’s local cooking traditions, ingredient selections, and cooking styles, and gradual evolution into the unique Macanese cuisine now recognized as part of China’s National List of Representative Elements of Intangible Cultural Heritage. The seminar also examined the similarities and differences between classic Macanese and Portuguese cuisines, deepening participants’ knowledge about Macau’s multicultural culinary identity.

One participating team member from GEG’s F&B department said, “The seminar was lively and engaging, helping me gain a deeper understanding of the historic roots and stories behind Macanese cuisine and further enhancing professional knowledge and confidence in introducing the unique charm of Macau’s tourism and gastronomy to customers.” The “Experience Macao with GEG” program has launched a series of training sessions focused on community tourism, attracting over 800 GEG team members. Past highlights included the “Explore Macao Learning Program” workshop and the “A Hundred Years of Taipa and Coloane Stories” seminar last year, both of which received positive feedback from participants.

GEG remains committed to promoting community tourism and facilitating the integration of “tourism+” in Macau. Since 2023, GEG has collaborated with the Macau



SAR Government to revitalize the Lai Chi Vun Shipyards. The first phase of revitalization incorporated technological and multimedia displays to showcase Macau's traditional shipbuilding culture, along with family-friendly facilities, recreational spaces, and festive markets and cultural performances co-organized with local SMEs and different community organizations, transforming the area into a new cultural tourism landscape. GEG also partnered with the Fishermen's Mutual Help Association of Macau to jointly launch seven sessions of the "GEG Sea Cruise: The Joyful Fishing Journey" from June 21 to July 26, combining maritime tourism with the Lai Chi Vun Shipyards to enhance participants' understanding of the cultural history of Macau's sea-land landscape and its surrounding community tourism resources. The event received overwhelming response, with all sessions fully booked shortly after registration opened.

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### Photo Captions



P001: GEG and UTM co-organized the “Experience Macao with GEG” program, hosting a seminar titled “The Interweaving of Portuguese and Macao Culinary Cultures” for over 180 frontline team members from F&B, Hotel, Customer Services and related departments, offering them a delightful journey into the rich and time-honored traditions of Macanese cuisine.



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P002: Ms. Amy Lo, a lecturer from Institute of Executive and Professional Development of UTM, introduced the evolution of Macanese cuisine, which is recognized as part of China's National List of Representative Elements of Intangible Cultural Heritage.





P003: GEG team members proactively raised questions in the seminar, creating a fruitful interaction.