

## Taiwan Trip-Explore the delicious gourmet of Taiwan!

Gourmet tasting is the best way to discover and understand the culture of a country. Taiwan gourmet blends the rich history of Chinese cuisine and Taiwan's own local flavors to form a unique eating culture. One of the greatest pursuits of life for the people of Taiwan is to enjoy and appreciate the delicacies of Taiwan.

Wei-Chuan cooking class was formed in 1961 and is one of the first found cooking classes in Taiwan. For the past 50 years, our class taught various Chinese cuisines, cooking skills, and has published numerous cooking recipes in both English and Chinese.

In order to provide the ultimate gourmet experience for foreigners, whether it is backpackers, group of 3 to 5, or even group of 30 or more, we have designed various cooking classes for different types of customers. We are confident to provide customers with the real taste of Taiwan and help them understand our culture.

Therefore, we can plan and customize classes to satisfy your specific needs. We also offer great flexibility in terms of the content and scheduling of our classes to comply to the requirements of small groups.

**Class Size: Minimum of 1 people and up to 30 people.**

Class Duration: Lessons varies (2-3 hours) depending on the packages.

Class Contents: Menu is as follows.

Category	Item	Class Duration
Taiwan Snack	1. Mini steamed stuffed bun 2. Chinese steamed bun + Steamed bun 3. Pot sticker + Steamed dumpling 4. Rice dumpling + Glutinous oil rice	3 hours
	1. Pan-fried stuffed buns + Scallion pancake 2. Braised Beef Noodle +Noodle making 3. Braised pork rice + Bowl rice cake 4. Oyster omelet +Taiwanese Meatballs	2.5 hours
	1. Deep fried chicken breast + Pearl milk tea 2. Pineapple cake + Almond jelly 3. Hot and sour soup + Dumpling 4. Tofu pudding + Yolk pastry 5. Tann-ah noodle + Rice noodle	2 hours

	6. Oysters Chitterling Thin Noodles 7. Meat dumplings in spicy sauce + Wonton soup	
Chinese Cuisine (Pick any 2 items)	Kung pao chicken, Peiping chicken, Stewed chicken with three cups sauce, Fried alty chicken, Shrimp prosperitv ball, Spicy shrimp, Crispy shrimp, Pork fried with sugar and vinegar, Sauted meat shreds with soy bean paste, lotus-leaf-life pancake, Ma po tofu, Ants on the tree	2 hours

Class Time : Monday to Friday, AM 10:00~ PM 5:00

Class Location: 4F., No.125, Songjiang Rd., Zhongshan Dist., Taipei City 104, Taiwan  
(R.O.C.) Tel: 02-2506-3564

E-mail: [house463@yahoo.com.tw](mailto:house463@yahoo.com.tw)

**Class Fees: 3000NTD per person per lesson. 5000 NTD with group of 2 and 2000 NTD with group of 3 (includes 3) or more. The above fees does not include interpreter.**

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For more information, please visit us at [www.weichuan.org.tw](http://www.weichuan.org.tw)