Name of Event: Wellness Month: Dim Sum Cooking Class
Date and Time: 9/28/2018 at 7pm

Committee: Wellness
Coordinators: Stephanie Silva & Emily Alper
Other Contributors:
Emails/Phone contact: StephanieSilva27@gmail.com 908-922-8551; ealper@dental.upenn.edu 612-812-8009

Proposed Cost of Event: (How much money should we budget for you.)
[If no money involved skip down below tables]

<table>
<thead>
<tr>
<th>Vendor</th>
<th>Item</th>
<th>Quantity</th>
<th>Cost Per</th>
<th>Total</th>
<th>Final Budget</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef Poon Cooking Class</td>
<td></td>
<td>22</td>
<td>$40</td>
<td>880</td>
<td>880</td>
</tr>
</tbody>
</table>

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Above is to be submitted for funding

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Actual Cost of Event: (Detailed)

<table>
<thead>
<tr>
<th>Vendor</th>
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<th>Quantity</th>
<th>Cost Per</th>
<th>Total</th>
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<tbody>
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<td>22</td>
<td>$40</td>
<td>$880</td>
<td></td>
</tr>
<tr>
<td>Tip</td>
<td></td>
<td>1</td>
<td>1</td>
<td>$60</td>
<td>$940</td>
</tr>
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</table>

Vendors Used:

<table>
<thead>
<tr>
<th>Vendor</th>
<th>Contact Info</th>
<th>Communications made</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef Poon Cooking Class</td>
<td>Joseph Poon (215-500-9774)</td>
<td>Called and texted Chef Joseph Poon regarding all logistics about the cooking class (where/when/cost)</td>
</tr>
</tbody>
</table>

Summary of Event: This was a fun and interactive cooking class where 22 students were taught how to make a variety of authentic dim sum recipes by the incredible and enthusiastic, Chef Joseph Poon. Chef Poon is incredibly knowledgeable in regard to culinary and nutrition. Throughout the night, he shared much of his insight with us. After frying and/or steaming the
dumplings/dim sum that we each created, we were then able to eat our work and enjoy a delicious dinner. Chef Poon cooked, crafted, and supplied additional foods to supplement our meal, all of which were of the Asian Cuisine. The cooking class was held at Joy Tsin Lau restaurant in Chinatown of Philadelphia.

**Plan and Preparation:** Lots of communication with Chef Joseph Poon. He is a very busy man who travels across the world to teach others about cooking and nutrition. Chef Poon has an affiliation with Joy Tsin Lau restaurant, so he took care of the reservation with this venue.

**Describe the Success:** Super successful! All 22 people who signed up/paid was present for the event. Everyone had a blast and we hope to host this event next year!

**Other:**

**Flyer/Handout for Event Uploaded to Google Drive?**

Yes- the flyer is on the event's facebook page and ASDA board facebook  No (Please highlight/bold)

**Facebook Event Page for Event** [https://www.facebook.com/events/254587985393320/](https://www.facebook.com/events/254587985393320/)

Yes  No (Please highlight/bold)

**Photos of Event Uploaded to Google Drive? (Professional and Others)**

Yes  No (Please highlight/bold) – Emily has the pictures to I'll have her send them

**Photos sent to Social Media Chairs/Post made on FB/Instagram?**

Yes  No (Please highlight/bold)