

The Virgin Islands Consortium

Taste Of St. Croix, Set For November 15, Is Expected To Be Better Than Ever. See The Sitemap.

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Staff **November 08, 2018**



Taste of St. Croix is taking place in downtown Christiansted this year on Nov. 15 at a variety of locations, from 6:00 p.m. to 9:00 p.m., according to organizers. Event creator Collin Hodge along with partner Caravelle Hotel & Casino promise to “transform Christiansted into a culinary showcase.”

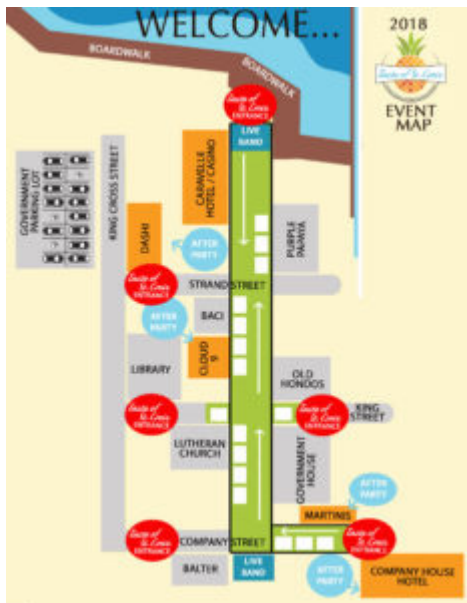
Here are some highlights:

- The event will take the form of a street block culinary soiree, with a pre-event reception and after-parties throughout the historic town of Christiansted.
- Thirty to 35 restaurants and caterers will participate.

- Wines and liquor distributors from around the globe will be on site.
- The Spectrum Band and R&B Connections will be performing live on two stages.
- There will be four after-parties (Company House Hotel, Caravelle Arcade, Cloud 9 and Balter. (There may be some changes in locations.)
- A ticket is needed to attend all activities.

People have been inquiring about the locations, and the organizers have put together a map to show where the events will be held.

Here's the site map:



Taste of St. Croix contributes and funds many local programs, including restaurant and industry-related services and training. These projects are designed to support, educate, and promote the hospitality industry year-round, according to Mr. Hodge.

St. Croix Culinary Juniors – Committed to supporting future generations, the St. Croix Culinary Juniors program exposes St Croix youth to the opportunities and possibilities within the culinary industry. Taste put together a team of 7th and 8th graders, who receive weekly training with local and nationally known executive chefs. They then present their new skills and honed talents working with professional chef talent at Taste and other

Reef Responsible – Working closely with the Nature Conservancy and its partners, A Taste of St. Croix coordinates workshops to promote sustainable fishing within the Virgin Islands hospitality industry in a manner that can also be marketed to consumers

Farm-to-Table – Through a partnership with the VI Department of Agriculture, A Taste of St. Croix supports and builds the network between restaurants and St. Croix's local farms. From farmers markets to showcase featured locally grown products to vouchers for participating restaurants to use with local farms, Taste supports the hospitality industry from farm to table.

Social Media Marketing Class – A partnership between St. Croix Lime and A Taste of St. Croix, our Social Media Marketing Class provided information on how to utilize social

media as a free and powerful marketing tool. Attendees, ranging from restaurants to representatives from the VI Department of Tourism, learned the details behind using Facebook, Twitter, YouTube and mobile apps for maximum exposure.

50/50 Taste Coupon Program – To support restaurants and strengthen relationships between farmers and our chefs, the Taste provides vouchers to over 50 Taste restaurants every year. This program promotes awareness and serves as an important motivator for chefs to use locally grown (and owned) ingredients— an economic and healthy benefit for both parties and the public.

ServSafe Certification Course – A Taste of St. Croix coordinates ServSafe, the National Restaurant Association's restaurant food safety program. This was the first time this class was made available on St. Croix, but standard practice for more kitchen staff throughout the United States.

Youth Hospitality Training Program – Working with the St. Croix Educational Complex, Taste recognizes the importance of youth training and assist students in the finding summer internships, including sending St. Croix students to work at Facebook's corporate headquarters.

Tickets are available at tasteofstcroix.com, Urban Threadz and Riddims.