



Menu
Professional Trainings
2014

Vocational Training Center,
Associating Sciences & Creativity

Discovery Menu

SCIENCES & CULINARY ART Initiation:

Techno-Cooking & Molecular Cooking in live !

Dates: 19-20/05 or 20-21/10

2 days

VACUUM Technologie Improvement:

Update Techniques & Procédures (Prerequisite : Workshop Vacuum 4 Days)

Dates: 11-12/02 or 29-30/09

2 days

Awaken your **BUFFETS** & trendy **COCKTAILS** parties

Dates: 10-12/03 or 15-16-17/09

3 days

EDIBLE WILD PLANTS: Weeds Cooking and Nutritional Intakes

Dates: 12-13-14/05

3 days

SPICES JOURNEY: an involving raised taste in your daily coking

Dates: 12-13/05 or 13-15/10

3 days

Dulse, Nori, Kombu...**SEAWEEDES** at menu:

Amazing Discoveries

Dates: 12-13/05 or 13-14/10

2 days

THE TRUFFLE: Passion around...Melanosporum !

Dates: 13-14/01

2 days

WELCOME & ADDITIONAL SALES TECHNIQUES:

Dates: 7-8/04 or 23-24/06

2 days

Express Menu

SWEET, SALTY & ICED DECORATIONS: Dates: 16-17/06 or 24-25/11

2 days

FINGERFOOD & SALTY-SWEET SNACKING:

Sandwiches & Take-away Appetizers!

Dates: 2-3/06

2 days

COLD APPETIZERS & COOK & CHILL BONDING:

Recipes, operating Principles & Organization

Dates: 8-9/09

2 days

Écumes, Émulsions, Juices, gravies & **SAUCES**: Dates: 10-11/09

2 days

PASTEURIZATION & PRESERVATION: Scientific Methods

Dates: 01-02/10

2 days

Chef Specialities

VACCUM COOKING (R)évolution: Practices, Creativity, Innovations
... 'It's in the bag !' Dates: 24-26/03 or 17-19/11

3 days

LOW TEMPERATURES COOKING & Night Cooking: quiet sleep!
Dates: 17-18/02 or 22-23/09

3 days

SCIENCES & CULINARY ART Improvement:

Last Innovations & Creations in live! Dates: 19-20/05 or 20-21/10

2 days

FISH: Appropriated Cooking-Techniques & Contemporary Presentations

Dates: 17-19/02 or 3-5/11

3 days

DESSERTS & PASTRIES for Catering:

The Sweet Universe in 3 Dimensions Dates: 17-19/03 or 6-8/10

3 days

SIDE-DISHES, FORGOTTEN VEGETABLES & BIO UNIVERSE

Dates: 12-14/05 or 3-4/11

3 days

DESTRUCTURED COOKING: Modified Textures, Tastes and Pleasure
of stranded, mixed or smooth Food Dates: 2-3/06 or 22-23/10

2 days

HANDEATING - E.A.F. Disches Concept: Enriched & Adapted

Fingerdishes for seniors

Dates: 31/03-03/04 or 8-11/09

4 days

TRENDY DINNER COCKTAILS

Dates: 27-28-29/10

Contact us

HEALTH & FOOD SECURITY

For your production and management teams in contact with foodstuffs, a range of tailored trainings to your operation on the following topics:

- Good Hygiene Practices and Food Quality
- Update European Regulations
- Implementation of the Health and Safety Plan or work out /creation of health Accreditation folder
- Initiation or improvement to the HACCP proceedings
- Traceability system, procedures validation, auto-control, audit and quality monitoring system and all other to the food security related interventions
- Accreditations
- An appropriate answer to your requirements and your daily goals. (by a team of specialized trainers)

Contact us

Tailored Trainings on site

Our team realizes also fine tailored trainings inside of your company. Before acting, these customized trainings are subjected to a thorough and personalized study of the specific business needs... All our interventions include four essential elements: Pedagogy, inherent Culinary Techniques, Food Security, Human Resources and ... Taste Pleasures!

Contact-us to define your project !

