



DIPLOMA IN SPANISH CUISINE

10 months training program

OLYMPIA HOTEL - ALBORAYA - VALENCIA

Spanish cuisine is, at present, one of the most famous in the world thanks to the variety of its typical and traditional dishes but especially for the haute cuisine that is developed in our kitchen. In Spain there are some of the best gastronomic restaurants in the world, as well as chefs who to a large extent mark the world agenda in terms of innovation and culinary avant-garde.

- Students will know the products and raw materials of the entire Iberian Peninsula
- Students will master the basic elaboration techniques
- Students will develop creative skills to be able to prepare dishes with a marked Mediterranean character



TRAINING PROGRAM

FIRST PERIOD: SPANISH LANGUAGE STUDIES

- Cuisine expressions, Grammar and Vocabulary, and Spanish Culture.

SECOND PERIOD: COOKING STUDIES (english lessons)

- Spanish products and raw materials
- Processing of spanish recipes

THIRD PERIOD : INTERNSHIPS IN HOTELS AND RESTAURANTS

- During the internship, accommodation included, bonus of 300 euros per month as study aid, and free meals

FOURTH PERIOD: COOKING STUDIES (english lessons)

- Plates preparation and assembly
- Cutting edge culinary techniques

1000H

FACE TO FACE
STUDIES

STUDY FEES,
TAXES
INCLUDED

5.000,00 €

ACCOMMODATION
JUST IN CASE

consult

Obtaining the title of DIPLOMA in Spanish cuisine awarded by Hotel Escuela Ecotur.
The student can re-enroll for a second year in Spain if he wishes (please consult)