



SPANISH CUISINE

6 months training program
HOTEL **OLYMPIA** - 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.

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



PROFESSIONAL CERTIFICATION
UPPER LEVEL (3)
HOTR0110 - KITCHEN DIRECTION AND PRODUCTION

EDUCATION PROGRAM

PERIOD 1: Ecotur Facilities. 288 hrs.

- MODULE 1: Grammar - Vocabulary and culinary expressions in Spanish language.
- MODULE 2: Mediterranean rice
- MODULE 3: Sauces, meat, rice and pasta
- MODULE 4: Traditional pastries
- MODULE 5: Cutting Edge Culinary Techniques

PERIOD 2: Internships in Hotels and Restaurants. 460 hrs

- Free maintenance (3 meals 7 days / week)
- 300 € per month of financial aid to the student.
- Accommodation included

748 H.

FACE TO FACE
PROGRAM

ECOTUR TRAINING
PROGRAM

ACCOMMODATION

3.000,00 €

consult

Obtaining the title of Initiation to Spanish cuisine awarded by Hotel Escuela Ecotur and by the Ministry of Labour. Includes tasting of the elaborations made by the students participating in the course.