



MS - SPANISH CUISINE

24 months VET training program - 2023-2025
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 and complex elaboration techniques
- Students will develop creative skills to be able to prepare dishes with a marked Mediterranean character



TRAINING PROGRAM

COURSE 23-24-25

VISA ON ARRIVAL

OCT-NOV-23: SPANISH LANGUAGE STUDIES

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

DEC- 23-APRIL-24: COOKING STUDIES (½ spanish and ½ english lessons)

- Spanish products and raw materials
- Processing of spanish recipes

OCT 24-APRIL-25: COOKING STUDIES (spanish lessons)

- Plates preparation and assembly
- Cutting edge culinary techniques

MAY-SEP-24 and 25 : INTERNSHIPS IN HOTELS AND RESTAURANTS

- Free accommodation and free meals (7/7)
- Reward of 300 euros per month (**12 months**)

2000H

FACE TO FACE
STUDIES

STUDY FEES,
TAXES
INCLUDED

ACCOMMODATION
included
24 months

18.900,00€

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

