



CULINARY EXPERIENCE in SPAIN

3 months training program
OLYMPIA HOTEL - 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

PERIOD 1: COOKING STUDIES (english lessons): 45 days

- Spanish products and raw materials
- Processing of spanish recipes
- Plates preparation and assembly
- Cutting edge culinary techniques

PERIOD 2: INTERNSHIPS in Michelin Star Restaurants: 45 days

- Quique Dacosta and Ricard Camarena groups
- Lienzo, Fierro, Arrels, Kaido, La Salita, Riff

PERIOD: FUN / CULTURE and TRADITIONS

- During the training guided visits to museums, cellars, folkloric shows, football stadiums etc.

400 Hrs FACE TO FACE
STUDIES

STUDY FEES,
TAXES
INCLUDED

ACCOMMODATION
INCLUDED -
FULL PERIOD

4.500,00 €

Obtaining the title of CERTIFICATE in Spanish cuisine awarded by Hotel Escuela Ecotur.