

Summer school 'Ter Duinen'

The summer school is organized by Hotel school Ter Duinen at Koksijde (Belgian Coast) and is the ideal preliminary for the Bachelor in Culinary Arts.

During a period of 3 weeks the chef de cuisine and maître D's will prepare you for your further career in the hotel industry.

Programme

WEEK 1	Monday	Tuesday	Wednesday	Thursday	Friday
9am-12am	Equipment	Basics	Technique	Cold starters	Hot starters
1pm-3pm	Product Knowledge	Kitchen technology	Hygiene	Service & restaurant knowledge	Beverages
4pm-8pm	Preparation and degustation of a 3 course menu	Preparation and degustation of a 3 course menu	Preparation and degustation of a 3 course menu	Preparation and degustation of a 3 course menu	Preparation and degustation of a 3 course menu

WEEK 2	Monday	Tuesday	Wednesday	Thursday	Friday
9am-12am	Hot starters	Soups	Entremets	Meat	Meat
1pm-3pm	Product Knowledge	Kitchen technology	Hygiene	Service & restaurant knowledge	Beverages
4pm-8pm	Preparation and degustation of a 4 course menu	Preparation and degustation of a 4 course menu	Preparation and degustation of a 4 course menu	Preparation and degustation of a 4 course menu	Preparation and degustation of a 4 course menu

WEEK 3	Monday	Tuesday *	Wednesday	Thursday **	Friday
9am-12am	Fish	Fish	crustaceans	Fish	Sauces
1pm-3pm	Product Knowledge	Kitchen technology	Hygiene	Kitchen technology	Beverages
4pm-8pm	Preparation and degustation – Italian Cuisine	Preparation and degustation – Belgium Cuisine VIVES	Preparation and degustation – Spanish Cuisine	Preparation and degustation – Belgium Cuisine VIVES	Closing day – gala dinner

9am-12am	Demonstration & workshops
1pm-3pm	Theoretical courses
4pm-8pm	Practicum

* Introduction day at VIVES for English Program students

** Introduction day at VIVES for Dutch Program students

Rate : € 1.350 for 3 weeks stay, ingredients and meals included.