



INTERNATIONAL COURSE - PRO LEVEL



# Gourmet Appetizers

An exclusive start – details that taste  
23 to 29 January 2022

Join us. It is possible to change the world  
[zbc.dk/zbc-international](http://zbc.dk/zbc-international)



## Develop your skills at ZBC in Denmark

We would like to welcome you to a learning full study in Denmark with focus on Gourmet Appetizers.

At the international skills course in Denmark, you will meet some very high educated teachers with a lot of experience in teaching in Appetizers.

The course is for you who make demands for sensory experiences beyond the usual, where you yourself

are challenged and where you get to work with innovative gastronomy. On the course you will work with appetizers and small dishes before dinner.

It is in the fields of meat, vegetables, fish, and shellfish, so there are a lot of different variations in the course.



## Program

### **Day 1 – 23 January**

Arrival and check in at the student hostel in Slagelse

### **Day 2 – 24 January**

Welcome and introduction to the course. Finger appetizers, sensory, flavor and delicious ingredients.

### **Day 3 – 25 January**

Transforming trends into new appetizers that provide a gastronomic experience

### **Day 4 – 26 January**

Composition of appetizers part one

### **Day 5 – 27 January**

Composition of appetizers part two

### **Day 6 – 28 January**

Developing your own appetizers

### **Day 7 – 29 January**

Departure



### **Teaching time**

Teaching starts all days at 8.30 am and ends at 4 pm, with lunch in the middle of the day.

### **Arrival and departure**

You are responsible for booking flights and transport from and to Copenhagen Airport - [www.cph.dk/en](http://www.cph.dk/en)

If an entire team arrives from the same school, ZBC can arrange a combined transfer to and from the airport. However, this is at an additional cost.

You cannot stay at the hostel after the last day of the program, so you must book your own accommodation and travel, if you wish to travel further.

### **Price for the course**

The price for the course is 1190 € including accom-

modation, breakfast, lunch and dinner and educational material.

You will only need to bring pocket money.

You are responsible for your insurance, Visa (approximately 60 USD) and plane tickets. This is not included in the price.

### **Currency in Denmark**

In Denmark, Danish kroner is used as currency. An example 100 € is 743 DKK.

### **Sightseeing**

If you after your course at ZBC in Denmark, want to see some attractions in Denmark, we can recommend visiting this website for more info: [www.visitdenmark.dk](http://www.visitdenmark.dk)



### **Badge**

After ending the course in Denmark, you will receive an electronic badge.

The badge will show what you have been working with during your participation in the course. You can share the badge on the social medias and use it on your CV for your further working life. If you participate in both areas, you will receive a badge for each of them.

### **Value-added**

The course awards you a certificate documenting the skills you have learned during your visit to Denmark.

You get specialist knowledge that you can put in your future job overview. If you are either striving for a career in a 5-star hotel, in an upscale restaurant or

want to start alone, you will be able to add profits to this business.

### **Denmark at a glance**

Denmark is a small Scandinavian country (43,098 km<sup>2</sup>) in northern Europe with a population of 5,585,000 (2012) of which 1.2 million live in Greater Copenhagen, the capital. ZBC's location is near to Copenhagen, with 17 colleges in seven different cities located all over Zealand.

Denmark has been a kingdom since approx. 900 AD and has been a constitutional monarchy since 1849. The Kingdom of Denmark also comprises the Faroe Islands and Greenland; nations that today enjoy extensive home rule and have their own parliaments, culture, and language. The official language in Denmark is Danish but English is widely spoken.



### Price and Bank details

Level	Price	Due for payment
Gourmet Appetizers - Pro	1190 €	2 January 2022

IBAN: DK29 0216 4069 0244 67

BIC/SWIFT: DABADKKK

Name of company (account holder):

Zealand Business College

Name of bank: Danske Bank

Address of the bank:

Hovedvejen 107, 2., 2600 Glostrup, Denmark.

### Social Media – Facebook

Visit our international Facebook page on ZBC

<https://www.facebook.com/groups/531577040628876>

### Addresses for teaching

ZBC – Chef and Waiter School

Valbyvej 69B

DK-4200 Slagelse

### The number of participants in the course.

There must be a minimum of 15 participants for the course to take place and there is a maximum of 25 participants. If the course is fully booked and there are participants on the waiting list, another course will be offered with the possibility of participating there.

### Confirmation of registration

To register for the course, please contact International Project Manager, Kasper Hansen on mail [kash@zbc.dk](mailto:kash@zbc.dk) and confirm your participation.

### Contact

If you have any questions, you are welcome to contact the International Project Manager Kasper Hansen, [kash@zbc.dk](mailto:kash@zbc.dk) or by phone +45 2890 0758.



The image features a teal background with three white ceramic dishes containing food. The top right dish has sliced tomatoes, green beans, and basil. The middle dish has a dark, textured food item with a sprig of rosemary. The bottom dish contains green peas. Overlaid in the center is the white 'ZBC' logo.

# ZBC

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