



INTERNATIONAL COURSE - PRO LEVEL



# Meals for the future

Experiences that are time worth

**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 Meals for the future.

At the international skills course in Denmark, you will meet some very high educated teachers with a lot of experience in teaching within future meals, taste development and innovation.

The course is for you who wants to be a trendsetter and first mover and thus a source of inspiration for the entire industry. Wants to collaborate in a professional network, where you can be inspired with colleagues

at your level. Is the owner or employee of a restaurant, a course center, hotel, conference center, café, inn, catering business, shop or other type of production.



## Program

### Day 1 |

Arrival and check in at the student hostel.

### Day 2 |

Introduction to the course, megatrends and food culture towards 2030. Prioritization of experiences, the meal as value creation. Visible sustainability and accountability in the process.

### Day 3 |

Confrontation with habitual thinking - what should be on the

plate? Superfoods and natural ingredients, bespoke meals and genetics. A shift from “ordinary” and “familiar” to “extraordinary” and “special”.

### Day 4 |

Different ingredients, textures and new flavor compositions. Convenience food and quality. “Moderation” and “a little but good” in the consciousness on resource scarcity.

### Day 5 |

Focus on health, naturalness, sustainability and quality of life. Plant-based foods are in the spotlight and meat consumption is taken into consideration.

### Day 6 |

Fermentation and processing - with new products. Evaluation of the course.

### Day 7 |

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 1500 € 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)



# VERDENSMÅL

## for bæredygtig udvikling

### **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
Meals for the future - Pro	1500 €	One month before the beginning of the course

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

Visit our international Facebook page on ZBC

<https://www.facebook.com/zbcinternationalcourses>

Visit our Instagram page on ZBC

[www.instagram.com/zbc\\_international](http://www.instagram.com/zbc_international)

### 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 12 participants for the course to take place and there is a maximum of 16 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 Head of International Relations, Ivan Kousholt on mail [ivko@zbc.dk](mailto:ivko@zbc.dk) and confirm your participation.

### Contact

Do you have any questions you are welcome to contact Head of International Relations, Ivan Kousholt on mail [ivko@zbc.dk](mailto:ivko@zbc.dk) or by phone +45 2844 2065.



# ZBC

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



**ZBC – Chef and Waiter School**  
Valbyvej 69B  
DK-4200 Slagelse