



INTERNATIONAL COURSE - PRO LEVEL



Ice cream

Get new skills in the production of real Italian ice cream
24 to 30 April 2022

Join us. It is possible to change the world
zbc.dk/zbc-international



Develop your skills at ZBC in Denmark

We would like to welcome you to a learning full study in Denmark focusing on ice cream.

At the international skills course in Denmark you will meet some very high educated Instructors with a lot of experience in teaching within ice cream. Our Instructors are trained in Italy at Carpigiani, who are some of the world leaders in the development and production of ice cream.

As student, you will be a lot in the kitchen, working with raw materials, working with different ways to

make the ice cream and of course taste all the finished products.

You will stay at the ZBC student hostel. Here you will meet some other Danish and International students, and you will experience different cultures during your stay.



Program

Day 1 | 24 April

Arrival and check in at the student hostel in Ringsted

Day 2 | 25 April

Softice, frozen yogurt and Ice sticks and coating.

Day 3 | 26 April

Ice cream for food intolerant people and granite.

Day 4 | 27 April

Infusion techniques.

Day 5 | 28 April

Gelato with alcohol.

Day 6 | 29 April

Plate desserts with ice cream, including work with nitrogen. Evaluation of the course.

Day 7 | 30 April

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

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 1800 € 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



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.

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 km²) 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
Ice cream - Pro	1800 €	1 April 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

Visit our international Facebook page on ZBC
facebook.com/zbcinternationalcourses

Visit our Instagram page on ZBC
instagram.com/zbc_international

Addresses for teaching

ZBC – Bakery and Pastry School

Ahorn Allé 3 - 5

DK-4100 Ringsted

The number of participants in the course.

There must be a minimum of 6 participants for the course to take place and there is a maximum of 8 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 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 or by phone +45 2844 2065.



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