



Specialised course: culinary and Spanish language courses in Barcelona and Bilbao

5 months of culinary classes (1000 hours) + 2 months of Spanish classes (160 hours)

This course combines specific training in cooking with the best Spanish teaching to help you improve your language skills.

Recipients: international students with knowledge in cooking that need to acquire advanced culinary techniques in order to be able to work in restaurants that are highly regarded in the world of gastronomy.

Content: speciality in cooking that includes: creativity – new trends, vanguard cooking, investigation and innovation in cooking – product – oenology, sommelier, product, properties, applications and advanced techniques – texturization, vacuum cooking, low temperature cooking and molecular cuisine- practical content designed for application in a professional environment.

Objectives: to perfect ones competencies as a chef, improving their knowledge of the product, properties and conducts in cooking. We are looking to master whatever type of culinary technique and enjoy one's creative abilities and innovation.



Cooking school: the cooking school is part of a Michelin star restaurant where we highlight creativity, innovation and where the student can experience the day to day life of the restaurant, learning in a kitchen with a Michelin star chef. The restaurant is situated in Tarragona, close to Barcelona, where the chain has a second establishment. You will be able to acquire advanced knowledge in management, cooking and oenology. The students have the opportunity to





work with chefs of the top stature and to have exclusive and dedicated feedback from the first day onwards by all the teachers.

Spanish course: the international students will have the opportunity to improve their knowledge and understanding of the Spanish language. The course includes 8 weeks of Spanish courses in the city of Bilbao; the gastronomic capital of the North of Spain. At the end of their stay in Bilbao the students will travel to the cooking school. The gastronomy course is in Spanish; therefore it is necessary to reach an intermediate level of the language.

When the course is available: there are two periods available to do the course. July and February, with a duration of 5 months each. The international students that need to improve their Spanish should do a two-month intensive course (20 hours per week) prior to the start of the course, in which they will acquire an adequate level of Spanish to develop further during the specialised cooking course. Furthermore, we will help you get a student visa.



Methodology: the course is based upon multiple practical, structured cases that reflect real problems that the student has to solve with the knowledge that they have acquired. Learning all of the details around cooking is a challenge. However, through this course the student will become a global chef.







What you will achieve with this course:

- You will become an expert in culinary techniques, with knowledge of advanced culinary skills.
- You will be knowledgeable in national and international gastronomic cultures as well as traditional and modern techniques.
- You will learn gastronomic properties and their applications with a huge variety of products.
- You will be able to adapt to a wide variety of business models in catering.
- You will get to know a team of teaching professionals.
- You will be using the newest equipment and installations.
- You will develop your personal and professional abilities: creativity, leadership, passion...
- Real practice in an award winning, Michelin Star, gastronomic restaurant.
- You will improve at the Spanish language and also learn about Spain's culture.
- You will get to know and live in two of the most prestigious gastronomic areas of Spain: Tarragona and Bilbao.

The price includes:

- 5 months (1000 hours) of teaching in the culinary arts.
- 8 weeks of intensive Spanish courses (160 hours)
- Accommodation in a shared department
- Accredited diploma
- Help obtaining the student visa
- Assistance during the entire process

Price: €8,110 Price: €7,000*

More information, registration and contact:

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^{*} For students that speak Spanish already and would prefer to start directly at the cooking school without doing a Spanish course.