



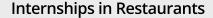
With this program, you will learn the culinary arts in Spain, complete a professional internship in the hospitality sector and improve your level of Spanish.

This program allows you to learn the culinary arts in Spain, complete a professional internship in the hospitality sector and improve your level of Spanish. Ideal for learning about Spanish cuisine Once you complete the cooking course, you will have the opportunity to add to your professional curriculum vitae with an internship experience in a restaurant kitchen. The program is complemented by Spanish classes adapted to your language level. The program is flexible and students can choose their own dates all year round.

The program includes

- Cooking classes with renowned chefs
- Professional internships at a restaurant
- Intensive Spanish class during half your stay
- Online hospitality course with a focus on Spain
- Paid internships
- Civil liability insurance and third-party liability coverage
- Accommodations
- Cultural activities and tourism with Spanish courses
- Airport pick-up

The cooking courses are taught by renowned chefs. You will learn in a hands-on manner how to prepare many different authentic dishes, such as soups, meat and fish, rice, vegetables and desserts. You and your classmates can try all the dishes prepared.



The program includes a professional internship in a hotel or restaurant kitchen. This is how you will learn all the tricks of the trade.

Spanish Courses

The course includes Spanish courses during half of your stay. This will help you communicate and interact with others better. The courses are adapted to your Spanish level, from beginning to advanced.

Compensation

The students who participate in internships receive financial compensation (€200/month).

Accommodations

The program includes accommodations in a shared apartment. You have your own room and there are two bathrooms and a kitchen, all shared.

In your room you have a desk to study, a wardrobe, sheets and blankets, everything you need to rest and study.

Certification

At the end of the program, you will receive a certificate from the Hemingway Institute and a letter of reference from the Chef with whom you have completed your internship.





