

ROMA FIRENZE BOLOGNA PALERMO CATANIA NAPOLI MILANO TORINO

SPECIALISTIC COURSE ON FINGER FOOD CUISINE

The specialization course on finger food cuisine (foods in "fingertips") aims to teach to the participants the methods and the professional techniques to prepare tasty appetizers, cocktails, snacks, and to present, in a fun and colorful way, innovatives gastronomic offers that could be proposed in any facility dining (restaurants, American bar, pub, kiosks etc.). The course is addressed to chefs, kitchen staff, dining business owner and amateurs interested in broadening and deepening their knowledge of this innovative and extravagant culinary trend. During the course, totally practical, a special attention will be paid to the procedures to optimize the preparation time, the assemblage and the storage of products.

EDUCATIONAL SCHEDULE

- History of Finger Food
- Salty Finger Food
- Sweet Finger Food
- Food Cost for Finger Food
- How to organize a Finger Food Catering
- Presentation techniques of finger food: cups, spoons, cocotte, saucers, bowls, skewers, cones

START COURSES	every month
DURATION	15 hours (5 lessons of 3 hours)
N° STUDENTS	Course delivered only in individual formula
TARGET	Chefs or Restaurant operators and amateurs interested in learning the new gastronomic trend of the finger food cuisine
FREQUENCY	Customizable to the needs of the participant
ORARIO LEZIONI	Customizable to the needs of the participant
COST	€ 1000,00 + VAT 22%
INSTALLMENTS	€ 220,00 VAT included at the registration + n. 2 installments of € 500,00 VAT included

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