



USAID
FROM THE AMERICAN PEOPLE

დასახმებლავი პროფესიული განათლებისთვის
INDUSTRY-LED SKILLS DEVELOPMENT PROGRAM



Caucasus University

Gastronomical Bootcamp: Gastronomic Trends and Avant-Garde Techniques Program

Grant Number: 001-C1-001-2021-14

This project was made possible with the support of American people.
პროექტი განხორციელდება ამერიკელი ხალხის მხარდაჭერით.



Contents

General Syllabus.....	2
Objectives:.....	2
Contents:	2
Methodology:.....	3
Resources:	3
Bibliography:	3
Daily Syllabus	4

General Syllabus

<p>Name of the course: Gastronomic trends and avant-garde techniques</p> <p>Dates: July 11th July to 14th July 2022</p> <p>Hours: 16 h. 4 sessions. 3.30 pm.-7.30 pm.</p>	<p>Instructor: Chef Alberto Rodríguez and Chef Héctor Cabello</p> <p>Institution: Basque Culinary Center</p> <p>Location: Bazari Orbeliani</p>
<p>Description of the course: This course explores the global gastronomic trends and avant-garde culinary techniques, the use of “new ingredients” and how to create new elaborations using creativity.</p>	
<p>Student prerequisites: Professionals with at least 3 years of experience, basic knowledge of the French Cuisine and kitchen management experience.</p>	
<p>Student requirements: Knives, apron and chef’s jacket.</p>	
<p>Attendance: Mandatory. More than 75 %.</p>	
<p>Certificate: Upon successful completion of the training, students will be issued a certificate signed by the Basque Culinary Center.</p>	

Objectives:

1. To know the latest gastronomic trends around the world
2. To know the culinary Avant-garde techniques
3. To learn how to create innovative recipes

Contents:

1. Creative and innovation processes: plate architecture, new culinary and gastronomic trends
2. Avant-garde techniques: fundamentals, culinary application, and preparation of related dishes:
3. Preservation techniques
4. Cooking techniques applied to creative cuisine
5. Other techniques: spumes and siphons
6. Thickeners, gelling agents

Methodology:

This course will use a variety of teaching methods including lecture, group discussion, group exercises, games, videos and show cooking.

Resources:

- ✓ PowerPoint Presentation
- ✓ Videos
- ✓ Recipes

Bibliography:

- ✓ Chea, N. (2020). Salt. Fat. Acid. Heat. Media. (Dissertation, Malmö universitet/Kultur och samhälle). Retrieved from <http://urn.kb.se/resolve?urn=urn:nbn:se:mau:diva-22680>
- ✓ Felipe Durán Ramírez. (2019). Gastronomía molecular. Grupo Latino EditoresFelipe Durán Ramírez. (2019). Gastronomía molecular. Grupo Latino Editores
- ✓ Texture – A hydrocolloid recipe collection (v. 3.0, February 2014) edited by Martin Lersch Copyright ©

Daily Syllabus

Session	Schedule	Contents	Methodology	Resources
MONDAY July 11th	15.30h - 19.30h	The creative cycle Creativity versus innovation I + D Idea, concept and product How to create innovative recipes Modern techniques Applied concepts Influences from other regions Unusual products	Lecture method	PowerPoint Presentation
TUESDAY July 12th	15.30h -19.30h	Trends Global trends Sustainability trends Experience trends Trends in techniques Scandinavia, Spain, Asia, EEUU and Latin America	Lecture method	PowerPoint Presentation
WEDNESDAY July 13th	15.30h -19.30h	Mise en place and plating. Ingredients: Tortilla 2.0, olive spheres, iota sheep's curd, vegetable stew, noma cauliflower, endive, chickpea, caviar, pickled carrots, milanese risotto gualtiero marchesi.	Workshop	Recipes
THURSDAY July 14th	15.30h -16.30h	Students finish their dishes	Workshop	
16.30h -19.30h	Students present their elaborations	Presentation		
Bibliography		<p>Chea, N. (2020). <i>Salt. Fat. Acid. Heat. Media</i>. (Dissertation, Malmö universitet/Kultur och samhälle). Retrieved from http://urn.kb.se/resolve?urn=urn:nbn:se:mau:diva-22680</p> <p>Felipe Durán Ramírez. (2019). <i>Gastronomía molecular</i>. Grupo Latino Editores. Texture – A hydrocolloid recipe collection (v. 3.0, February 2014) edited by Martin Lersch Copyright ©</p>		