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დამსახმებელი პროფესიული განათლებისთვის
INDUSTRY-LED SKILLS DEVELOPMENT PROGRAM



Caucasus University

Gastronomical Bootcamp: Creativity and Plating Program

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

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პროექტი განხორციელდება ამერიკელი ხალხის მხარდაჭერით.



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General Syllabus

<p>Name of the course: Creativity and plating Dates: July 11th July to 14th July 2022 Hours: 16 h. 4 sessions. 9 am-1 pm.</p>	<p>Instructor: Chef Alberto Rodríguez and Chef Héctor Cabello Institution/University: Basque Culinary Center Location: Bazari Orbeliani</p>
<p>Description of the course: This course emphasizes how creativity tools applied to restaurants and catering businesses can exponentially make our dishes more appealing.</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 understand what creativity is and how to apply it in gastronomy
2. To discover the important role creativity plays in culinary process
3. To know the art of plating

Contents:

1. Creative Methods (How Tableware Emphasizes the Chef's Speech)
2. Differential value of aesthetics
3. "Supports and tableware" (use of organic supports, low cost)
4. Gastronomic trends "A global vision"
5. The Art of plating in front of the client
6. Types of compositions of a dish
7. Basic notions of plating
8. Differential value of aesthetics: "supports and tableware"
9. Plating in front of the customer
10. Type of compositions of a dish
11. Basic foundations of creativity when plating
12. Plating sauces
13. Volume, color and contrast on the plate

Methodology:

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



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Resources:

- ✓ PowerPoint Presentation
- ✓ Videos
- ✓ Recipes
- ✓ Dixit game
- ✓ Play dough game

Bibliography:

- ✓ Felipe Durán Ramírez. (2019). *Gastronomía molecular*. Grupo Latino Editores
- ✓ 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>
- ✓ Texture – A hydrocolloid recipe collection (v. 3.0, February 2014) edited by Martin Lersch Copyright ©
- ✓ Santamarina Martínez, Andrea (2022) *Las relaciones existentes entre el arte y la gastronomía: el caso de Andoni Luis Aduriz y Mugaritz*.

Daily Syllabus

Session	Schedule	Contents	Methodology	Resources
MONDAY July 11th	9h-11h	Parts of a project What's creativity? Definition and types What's avant-garde? Actual trends Technique or product? Inspiring case: El Bulli Focusing on customer's experience The creative cycle Avant-garde parameters Influences: products, flavours and aesthetics Less common products Indigenous, traditional and contemporary techniques Applied concepts	Lecture method	PowerPoint Presentation
11h-12h	Working creativity through a game	Game	Dixit game	
12h-13h	Mini challenge explanation	Lecture-debate		
TUESDAY July 12th	9h-11h	Plating techniques	Lecture method	PowerPoint Presentation
11h-12h	Rehearse and explore creativity for your dish	Game	Play dough game	
12h-13h	Workshop explanation and tasks distribution for the following days			
WEDNESDAY July 13th	9h-13h	Mise en place and plating. Ingredients: Vegetal tiramisu, mojito spheres, beetroot rice, pork, beetroot tartare, coco thai shell.	Workshop	Recipes
THURSDAY July 14th	9h-10h	Students finish their dishes	Workshop	
10h-13h	Students present their elaborations	Presentation		
Bibliography		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 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 ©		