

ROMA FIRENZE BOLOGNA PALERMO CATANIA NAPOLI MILANO TORINO

SPECIALISTIC COURSE IN MEAT COOKING

The course will focus, with specific and thorough methodology, the selection, cutting, processing, cooking and presentation of meat dishes techniques: beef, pork, lamb, poultry and game. Particular attention will be paid to elaboration techniques of individual pieces, to the boning methods, to the portioning and the storage, as well as to the different types of cooking. The course is addressed to chefs, kitchen staff, restaurants owners, graduates of the training course of Chef (basic level), graduates of the hotel school and amateur interested in broadening and deepening their knowledge about the various types of meat and their cooking. The course totally practical, will take place within professional kitchens and with the utilization of equipment, tools and professional products.

DIDACTICAL SCHEDULE

- The various types of meat (beef, pork, lamb and poultry): characteristics and differences
- The various types of meat cuts
- Preparation and cleaning of meat technics
- Cooking meat techniques: baking cooking, cooking in foil, grilling, cooking in the frying pan and casserole cooking
- Roasted meats: temperature and cooking time, browning and rest
- Broths of meat, boiled meat and braised
- Times and technics of marinating and smoking meat
- Pasta, first courses and second courses with meat

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| START COURSES | Every month |
| DURATION | 15 hours (5 lessons of 3 hours) |
| N° STUDENTS | Course delivered only in individual formula |
| TARGET | Chefs, restaurants operators, graduated chefs, amateurs |
| FREQUENCY | Customizable to the needs of the participant |
| HOURS OF LESSONS | Customizable to the needs of the participant |
| COST | € 1.000,00 + VAT 22% |
| INSTALLMENTS | € 220,00 VAT included at the registration + n. 2 installments of € 500,00 VAT included |

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