

ROMA FIRENZE BOLOGNA PALERMO CATANIA NAPOLI MILANO TORINO

## SPECIALISTIC COURSE IN FISH COOKING

The course will focus, in a specific and thorough methodology, the choice, the elaboration, the cooking and the presentation techniques of different types of fish: breeding, blue, mollusks, crustaceans and shellfish. Particular attention will be paid to the cleaning techniques, to the tapping and the storage, as well as to the different methods of cooking. The course is targeted to Chefs, Kitchen staff, Owners, Commis trained in the Chef course (basic level), graduates in hotel schools and amateurs interested in broadening and enhancing their knowledge on fish and on its use in cooking. The course, totally practical, will take place within professional kitchens, using equipments, tools and professional products.

### DIDACTICAL SCHEDULE

- Varieties of fish: methods and criteria for the selection and the evaluation of the freshness
- The classification of fish: breeding, blue, mollusks, crustaceans and shellfish
- Cleaning techniques, shingling, gutting, filleting, processing and preserving of fish
- Cooking techniques of fish: baking, cooking in foil, cooking in frying pan and casserole cooking
- Technical and times of fish marinating and smoking
- Sea broths and the fish fumet
- Pastas and second courses with fish

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

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