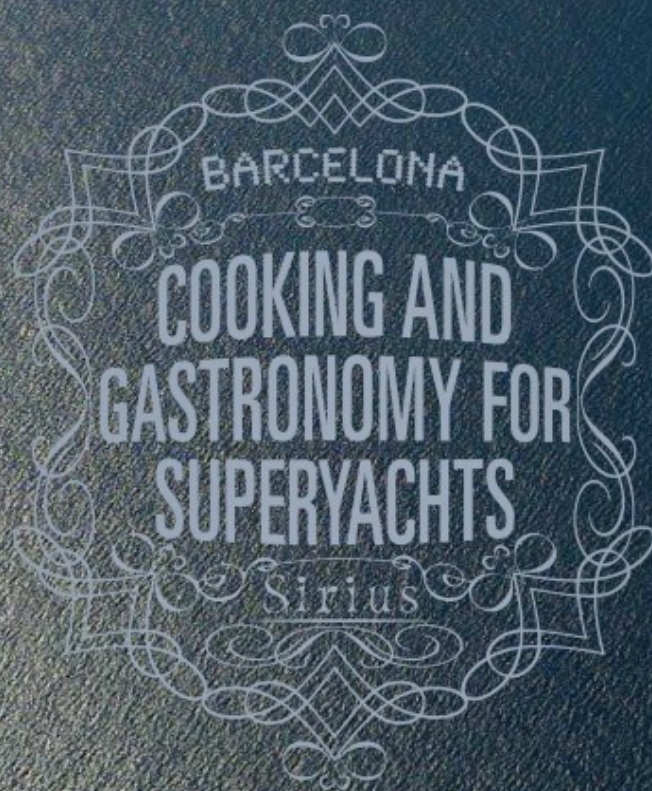


Sirius

COOKERY COURSE

Gastronomic Experience at
elBarri Adrià and much more

BARCELONA, 15 TO 20 OCTOBER
2018



General objectives



The main aim of the course is to **enhance and complete the training of professional chefs with a practical course on cooking and gastronomy adapted to the requirements of the superyacht world.** The course is taught by renowned chefs, pastry chefs and other top specialists and will offer fresh expertise in the world of cooking, haute cuisine, creation and composition of dishes and the art of tasting and appreciating meals (gastronomy). Taking part in this course immerses you in the highest quality standards required on board a superyacht.

The **Sirius Cookery Course** –*Cooking and Gastronomy for Superyachts*– is an exclusive course whose principal objective is to enhance and complete the training of professionals who are working or who would like to work in the kitchens of superyachts that sail around the world.

It is a unique course, taught in English, that will add value to any professional's résumé and complement his/her expertise with new tools and skills, in order to offer enhanced quality in the gastronomic service provided on superyachts.

The **Sirius Cookery Course** offers extra expertise in the world of cooking, haute cuisine, creation and composition of dishes and the art of tasting and appreciating meals (gastronomy).

Participating in this course means immersing yourself in the most stringent quality standards required on board a superyacht kitchen.

The course has been designed by the marine company Varador 2000, a company that has consistently supported quality training and is aware that cooking and chefs are a top priority on superyachts. The **Sirius Cookery Course** has the academic backing of the University of Barcelona through its Food and Nutrition Campus, and partnership with Gastrocultura Mediterránea.



Gastronomic experience at *elBarri Adrià* and much more

Dear Chef,

The 2018 edition of the **Sirius Cookery Course** is a unique opportunity to be plunged into the universe of one of the most important and creative chefs in the world: Albert Adrià.

If you decide to do the **Sirius Cookery Course** this year you will enjoy an exclusive and highly personalized experience at *elBarri Adrià*, the set of restaurants set up by Albert and Ferran Adrià –along with the Iglesias brothers– in Barcelona: Pakta, Tickets, Bodega 1900, Enigma, Niño Viejo and Hoja Santa.



The aim of this unique experience is to be totally immersed in one of the most interesting global gastronomic proposals today: a didactic, entertaining and highly motivating tour through all of Adrià's restaurants. These are undoubtedly one of the most important gastronomic attractions in Europe, a result of constant innovation, unlimited creativity and the know-how of one of the most important chefs currently on the international scene.



The tour through *elBarri Adrià* includes all 6 restaurants (which are all near each other), an explanation of the philosophy and rationale behind each of them from their head chefs, reproducing their best known recipes and a cocktail workshop with their team of bartenders. The tour also includes lunch at the restaurant Niño Viejo, which will be closed especially for students on the **Sirius Cookery Course**.

As well as the tour through the *Barri Adrià*, the **Sirius Cookery Course** 2018 will also be held in the Boqueria room of the Boqueria Market, at the Food and Nutrition Campus of the University of Barcelona, the School of the Confectionery Guild of Barcelona and the haute cuisine brasserie Jospèr, among others. All course sessions will be taught by highly prestigious and internally renowned professionals such as Ferran Centelles, Pere Planagumà, Albert Lorenzo, Olivier Fernández, Martín Lippo and Angel Salvador (Team 100%100 Chef), Agustí Torelló (AT Roca) and Team Jospèr.

Dates

From 15 to 20 October 2018

Timing (42 hours in total)

Mornings: from 10am to 2pm

Afternoons: from 3pm to 6 pm

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Locations

- elBarri Adrià Tour · Boqueria room (La Boqueria Market)
- Food and Nutrition Campus (University of Barcelona)
- AT Roca · Jospèr
- School of Confectionery Guild + Chocolate Museum Barcelona
- Varador 2000 – Mataró Marina Barcelona

Limited places

30 students

Registration form, prices and payment method available on our website

www.siriuscooking4superyachts.com

Please note

If the course cannot be held for reasons beyond the control of the Organisation the amount paid will be returned in full.

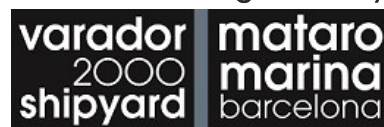
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Organized by



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Campus
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In collaboration with

