

Certificate In Contemporary French Cuisine

Venue:	VTC Pokfulam Complex 145 Pokfulam Road, Hong Kong
Date:	15 – 26 May 2017
Time:	9:00am – 12 noon & 1:00pm – 5:00pm
Enquiries / Enrollment:	2538 2200 / ici@vtc.edu.hk
Website:	www.ici.edu.hk
Language:	English supplemented with Chinese Terminologies
Entrance Requirement:	A minimum of 1 year of relevant work experience in the catering industry
Instructor:	Chef Stephane Jakic
Fee:	\$20,600 (9 sessions)

* Remarks: The above information including programme titles, programme features and tuition fee etc. are subject to change without prior notice. Please refer to information available upon registration.

Offered by FERRANDI in collaboration with the International Culinary Institute (ICI), the 9-day programme is a hands-on programme which is designed and delivered by FERRANDI, combining chef's demonstrations and preparation of recipes by participants in a teaching laboratory setting.

Programme Features

- 8 practical sessions of 7 hours each, participants will learn three recipes per day
- 1 final practical exam
- A certificate presentation ceremony will be held on day 10 at ICI in the presence of the FERRANDI guest chef.

Contents

Each practical session will consist of:

- 1 hour of « technology » session during which the FERRANDI guest chef will cover the recipes of the day and explain ingredients, techniques, methodology and instructions
- 6 hours of preparation of three recipes (appetizer, main dish, dessert) in teams of 2 participants with guidance from the chef including group tasting
- The selected recipes cover the widest range possible of French culinary techniques.



About Chef Stephane Jakic

Stéphane Jakic has been a culinary chef-instructor at FERRANDI Paris since 2001.

After completing his apprenticeship with at the restaurant L'Oubliette in Rochecorbon in the Loire Valley where he was raised, Chef Jakic worked for several restaurants and luxury hotels in the UK, Switzerland and France, in particular for the Relais & Chateaux collection. His various experiences, international exposure, and his curiosity for discovering new things, both culinary and cultural, are expressed in his cuisine.

Stéphane Jakic teaches French cuisine at both the beginner and advanced levels. He has also developed several programmes in French pastry targeted to cooks chefs. He has always been very much involved in FERRANDI's international programmes, and has taught both long and short courses for international students as well as short modules for students and professionals, both at FERRANDI and abroad.



The Programme

DAY	MENU APPETIZER, MAIN DISH, DESSERT	DAY	MENU APPETIZER, MAIN DISH, DESSERT
1	RAZOR CLAMS Tarama and Cockles RED SNAPPER Black Rice, Red Pepper Sauce APPLE Crème Brûlée	5	RED PEPPER CREME BRULEE Bream Tartare, Onion Ice Cream PIKE PERCH QUENELLE Nantua Sauce and Chicken Wings MANGO RICE PUDDING
2	VITELLO AND VEAL TARTARE Tonatto Sauce POACHED OYSTERS Mushrooms and Cuttlefish Veil STRAWBERRY VACHERIN	6	MACKEREL ESCABECHE South of France Style BEEF FILET Celeriac and Mushroom Canneloni CHOCOLATE TARTE Raspberry and Red Pepper Sorbet
3	« LARDO DI COLONNATA » RAVIOLI Vinegar Mushrooms STUFFED CHICKEN BREAST Carrot Variations BLACKCURRANT POACHED PEAR	7	AVOUCANADO Crunchy Vegetables ROAST COD Tomato Cracker and Eggplant Puree ICED CHOCOLATE PARFAIT
4	BEEF CARPACCIO Oyster and Artichokes ROAST PIGEON Pea Mousseline, Cherry Gastrique FARMER CHEESE MOUSSE Berry and Hibiscus Soup	8	ONION PANNACOTTA Smoked Salmon DUCK BREAST Turnips, Sweet Potato Puree, Sweet and Sour Sauce LIME AND STRAWBERRY Cream Puffs
9	Final Exam		

The Exam

The last day of the programme will be dedicated to a final exam.

Participants will be required:

- Replicate the preparations and presentation of one imposed recipe selected from those covered during the programme
- To create one dish based on a main ingredient (meat or fish) and ingredient basket determined by the FERRANDI chef instructor

Participants will be evaluated by the FERRANDI chef instructor and a jury selected by ICI whose members can be ICI chef instructors or staff members or professional chefs, ideally a mix, to vary the viewpoints. Participants will be evaluated as follows :

- During the preparation in the training kitchen the FERRANDI chef instructor will evaluate each participant's methodology and organization, hygiene aspect and safety guidelines, correct use and manipulation of ingredients, finishing and plating
- The jury will evaluate each participant's finished products using an assessment sheet provided by FERRANDI ; the main criteria for this evaluation are visual presentation and taste



About FERRANDI Paris

FERRANDI Paris is France's leading culinary institute. With over 1600 students from France and around the world and two sites in the Paris region (Paris center and Jouy en Josas) as well as a Bachelor programme delivered both in Paris and in Bordeaux, FERRANDI Paris is one of Europe's largest educational institutions dedicated to culinary and hospitality management training.

FERRANDI Paris is widely recognized for the quality of its training programs in French cuisine, pastry, bread baking, catering, restaurant service and management, F&B and hospitality, its unique pedagogical approach, emphasizing hands-on training, creativity and innovation and its highly experienced faculty. In addition to in-house programmes that range from vocational training to higher education degrees to skillimprovement training for professionals, FERRANDI Paris runs short and long training programs for partner institutions and companies on its Paris site and internationally.



Photo courtesy of FERRANDI

Website: <http://www.ferrandi-paris.fr/en>