

French Cuisine Hervé's Way



Level 2 Course - Supreme Chef de Cuisine

Learn about the current evolution of French cuisine - Full menus, demonstrated by Herve, inspired by trends from today's top kitchens; some recipes are original, others are contemporary interpretations of the classics. You will work with a more exclusive selection of ingredients, exposing you to more challenging cooking.

Study Modules:

Precision and efficiency in the kitchen

Mastery of intricate techniques and methods

Recipe production with high quality and rare produce

Mastery of classic 'haute cuisine'

Adaptation of menus based on the season and product availability

Mastery of presentation and decoration

Extended personal creativity and discipline

Readiness for working in industry or be free of stress for entertaining at home

The price includes:

- 5 nights full-board accommodation sharing a twin/double luxury private suite
- Transfers to and from Geneva Airport (45 minutes travel)
- Course tuition, recipe folder and apron

Bring a non participating partner to enjoy the fruits of your labour. There is a wealth of activities to keep him/her amused from balloon trips to white-water rafting, or he/she may simply to choose to doze on the terrace, well-chilled bottle to hand...

Hervé Willems is a French Chef with extensive experience in Paris, the Loire Valley, Germany, London and Scotland, including operating his own restaurants; he is currently a consultant private chef & trainer. This will be Herve's second course in collaboration with ManxSki.

The Course is being hosted in the ManxSki luxury Chalet Plein Air in the stunning Grand Massif in the French Alps.

Course Prices:

Full course	£630 (725€)
Non-participating partner	£420 (485€)

Course dates:

Tuesday 29th May to Sunday 3rd June 2012

For more information or to reserve your places

Call Chris +33 450 90 45 21

Or email chris@manxski.com



Luxury Holidays in the French Alps