



Ice Cream - Pro Level



Welcome to our international skills course Ice Cream - Pro Level. During the course, you will spend a lot of time in the kitchen working with raw materials and the different ways of making the ice cream. You will gain skills and knowledge about different types of ice cream (softice, frozen yogurt and ice sticks and coating), techniques and gelato with alcohol.

Develop your skills at ZBC in Denmark with the help from our highly educated and dedicated teachers who have a lot of experience in teaching within the field of ice cream. Our Instructors are trained in Italy at Carpigiani by some of the world leaders in the development and production of ice cream.

During the period of time the course Ice Cream - Pro Level takes place, you will stay at the ZBC student hostel. When you stay at our ZBC student hostel, you get the opportunity to meet and engage with other Danish and International students.

Program

5th of February - 15th of May 2024

Module 1

5th - 7th of February 2024

Module 2

26th - 27th of February 2024

Module 3

15th - 17th of April 2024

Module 4

13th - 15th of May 2024

Teaching time

Teaching starts all days at 8.30 am and ends at 4 pm, with lunch in the middle of the day.

Price for the course

Time span

5th of February - 15th of May 2024

Module 1: 5th - 7th of February 2024

Module 2: 26th - 27th of February 2024

Module 3: 15th - 17th of April 2024

Module 4: 13th - 15th of May 2024

Price for the course:

The price for the course is 800 € including accommodation, breakfast, lunch, dinner and educational material.

Due for payment:

5th of November 2023

Teaching time

8.30 am - 4 pm, with lunch in the middle of the day.

Vejleder:

Martin Spuur Nielsen

Ring:

5056 2477

E-mail:

mart@zbc.dk

Se mere om uddannelsen på zbc.dk





Ice Cream - Pro Level



The price for the course is 800 € including accommodation, breakfast, lunch and dinner and educational material.

You will only need to bring pocket money.

You are responsible for your insurance, Visa (approximately 60 USD) and plane tickets. This is not included in the price.

Price and bank details

Level

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Price

800 €

Due for payment

15th of September 2023

IBAN: DK29 0216 4069 0244 67

BIC/SWIFT: DABADKKK

Name of company (account holder):

Zealand Business College

Name of bank: Danske Bank

Address of the bank:

Hovedvejen 107, 2., 2600 Glostrup, Denmark.

Currency in Denmark

In Denmark, Danish kroner is used as currency. An example 100 € is 743 DKK.

Badge and value-added

The course awards you a certificate documenting the skills you have learned during your visit to Denmark.

You get specialist knowledge that you can put in your future job overview. If you are either striving for a career in a 5-star hotel, in an upscale restaurant or want to start alone, you will be able to add profits to this business.

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Confirmation of registration and contact

To register for the course Ice Cream - Pro Level, please send an e-mail to international@zbc.dk and confirm your participation.

You are also very welcome to contact us, if you have any questions.

The number of participants in the course

There must be a minimum of 15 participants for the course to take place and there is a maximum of 25 participants. If the course is fully booked and there are participants on the waiting list, another course will be offered.

Addresses for teaching

ZBC-region
Zealand
Denmark

Social Media

Visit our international Facebook page on ZBC
<https://www.facebook.com/groups/531577040628876>

Visit our Instagram page on ZBC
[instagram.com/zbc_international](https://www.instagram.com/zbc_international)

Denmark at a glance

Denmark is a small Scandinavian country (43,098 km²) in northern Europe with a population of 5,585,000 (2012) of which 1.2 million live in Greater Copenhagen, the capital. ZBC's location is near to Copenhagen, with 17 colleges in seven different cities located all over Zealand.

Denmark has been a kingdom since approx. 900 AD and has been a constitutional monarchy since 1849. The Kingdom of Denmark also comprises the Faroe Islands

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and Greenland; nations that today enjoy extensive home rule and have their own parliaments, culture, and language. The official language in Denmark is Danish but English is widely spoken.

Sightseeing

If you after your course at ZBC in Denmark, want to see some attractions in Denmark, we can recommend visiting this website for more info: www.visitdenmark.dk

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