



# Modern Nordic kitchen and European fine dining



Welcome to our international skills course Modern Nordic kitchen and European fine dining. You will work with the best raw materials in our top facilities at our food and hospitality schools. There will be a strong focus on developing your individual skills. You will be taught by some of the best teachers in Denmark within the area and with many years of experience. There will be Skills courses in different levels, both basic, medium and advanced. We recommend that you participate in the full program to get the most possible outcome from your Skills courses and learn as many techniques as possible. Nearby we have student hostels, in the same building as the teaching takes place or maximum 100 meters walk. You will share a two-person room with bath and access to kitchen and refrigerator.

## Program

### Day 1 | 16 June

Arrival and check in at the student hostel in Slagelse

### Day 2 | 17 June

Nordic kitchen – collection of raw material in sea, forest and nature

### Day 3 | 18 June

Bread and appetizer with seaweed

### Day 4 | 19 June

Eatable flowers and main course

### Day 5 | 20 June

Sweets/desserts with Nordic ingredients

### Day 6 | 21 June

European cooking – design a menu in practise

### Day 7 | 22 June

Time for relaxation (weekend)

### Day 8 | 23 June

Time for relaxation (weekend)

Time span  
**16th - 29th of June 2024**

Price for the course:  
**The price for the course is 1600 € including courses, raw materials, all meals and accommodation in shared double room..**

**If you want a single room, you will be charged more: 150 €**

Due for payment:  
**1st of April 2024**

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

Address for teaching  
**ZBC's Food and Hospitality college:  
Valbyvej 69B, DK-4200  
Slagelse**

Vejleder:  
**Martin Spuur Nielsen**

Ring:  
**5056 2477**

E-mail:  
**[mart@zbc.dk](mailto:mart@zbc.dk)**

Se mere om  
uddannelsen på  
[zbc.dk](http://zbc.dk)





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## Day 9 | 24 June

Be optimal in use of seasonal ingredients

## Day 10 | 25 June

Starters with fish/shellfish

## Day 11 | 26 June

Starters with meat

## Day 12 | 27 June

Pork and beef – main course

## Day 13 | 28 June

Exam and feedback

## Day 14 | 29 June

Departure

## Price for the course

The price for the Skills courses is €1600 for two weeks including courses, raw materials, all meals and accommodation in ZBC's student hostel.

You will only need to bring pocket money, money for weekend activities and transport in your spare time.

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

## Price and bank details

Price

1600€

Due for payment

1st of April 2024

IBAN: DK29 0216 4069 0244 67

BIC/SWIFT: DABADKKK

Name of company (account holder):  
Zealand Business College

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Name of bank: Danske Bank  
Address of the bank:  
Hovedvejen 107, 2., 2600 Glostrup, Denmark.

## Currency in Denmark

In Denmark, we use Danish kroner as currency.

An example 100 € is 743 DKK.

## Badge and value-added

After ending the course in Denmark, you will receive an electronic badge. The badge will show what you have been working with during your participation in the course. You can share the badge on the social medias and use it on your CV for your further working life.

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.

## Confirmation and registration

To register for the course Modern Nordic kitchen and European fine dining, please send an e-mail to [international@zbc.dk](mailto: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

Will be updated.

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DK-4200 Slagelse

## 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 km<sup>2</sup>) 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 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 want to see some attractions in Denmark after your course at ZBC ends, we can recommend visiting this website for more info: [www.visitdenmark.dk](http://www.visitdenmark.dk)

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