



INTERNATIONAL COURSE

 DANISH
CONSORTIUM
FOR ACADEMIC
CRAFTSMANSHIP

ZBC

Summer School in Denmark

Get new skills on different levels with focus on
Danish bakery, pastry, modern kitchen and European cooking

Join us. It is possible to change the world
zbc.dk/zbc-international



Develop your skills at ZBC in Denmark

At the Summer School on ZBC you gain skills within Danish bakery and pastry, modern kitchen, and European cooking. You will work with the best raw materials in our top facilities at our food and hospitality schools on Zealand.

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 summer schools for both first, second and third year students during co-reading, specializing in your level and skills. Read more about the four Summer schools on the following pages.

We recommend that you participate in the full program to get the most possible outcome from your Summer School stay and learn as many techniques as possible. If for some reason you cannot participate in the full program, it is possible for you to choose one of the areas and only stay for the area you wish. For the full program you will receive two certificates – one for modern kitchen and European cooking and one for Danish bakery and pastry. If you only participate in one area, you will get a certificate for that.

Practical information

The Summer School will be at two of our colleges on Zealand. For the Danish bakery and pastry, you will be in Ringsted, where we have a new and modern pastry for you to work in. When learning about modern kitchen and European cooking you will be in Slagelse. Both places are one-hour drive with train from the capital Copenhagen.

Nearby both colleges we have student hostels, in the same building as the teaching takes place or maxi-mum 100 meters walk. You will share a two-person room with bath and access to kitchen and refrigerator.

School time and spare time

Teaching starts all weekdays at 8.30 am and ends at 5 pm. Saturday and Sunday will be for social activities, sightseeing, relaxation, and preparation.

Arrival and departure

You will book your flight by yourself and can manage as you wish. But everybody must arrive on the same day (the first day of the program). If you arrive in Copenhagen Airport between 10 am and 4 pm, we will arrange the

transfer with bus from the airport to the accommodation at the school. The same will be arranged for departure. Otherwise, you must go by train on your own.

You cannot stay at the hostel after the last day of the program, so you must book your own accommodation and travel, if you wish to travel further.

Price for Summer School

The price for the Summer School is 800 € pr. week. For that price you will get all meals vegetarian and adapted to Indian taste, accommodation, teaching and raw materials.

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 plane tickets. This is not included in the price.

We will provide help in Aurangabad in how to apply for Visa.

Examples on prices

To give you some examples on Danish prices, a packet Naan bread: 100 rupees for 250 grams, a ticket for the cinema: 800 rupees, a 0.5-litre bottle of Coca-Cola: 200 rupees.

Sightseeing

We will recommend where to go to experience the most interesting and beautiful places in Denmark. It is optional how you want to spend your weekends, but we hope you will use time exploring the country and its sights. Find inspiration here: www.visitdenmark.dk



Program 1
- Craftmanship School

Nordic cuisine and European cooking at ZBC Slagelse

Day 1 - 24 July

Arrival and check in at the student hostel in Slagelse

Day 2 - 25 July

Intro to the kitchen – rules & procedures + preparation

Day 3 - 26 July

Danish Kitchen – Open sandwiches (bacon and pork)

Day 4 - 27 July

Danish Kitchen – Classic starters

Day 5 - 28 July

Danish Kitchen – Classic main courses

Day 6 - 29 July

Danish kitchen – Classic desserts)

Day 7 -30 July

Departure

**Program 2
- Craftmanship School**

Bakery and pastry at ZBC Ringsted

Day 1 - 31 July

Arrival and check in at the student hostel in Ringsted

Day 2 - 1 August

Welcome, intro to sour-dough, breakfast horns, herb oil for focaccia

Day 3 - 2 August

Sourdough wheat-sesame breads, cinnamon Twirl

Day 4 - 3 August

Baguettes, French country loaves, ciabatta

Day 5 - 4 August

Danish Pastry – Diamonds

Day 6 - 5 August

Making Croissants, Pain au chocolat

Day 7 - 6 August

Departure





**Program 3.
- Craftmanship School**

Nordic cuisine, European cooking and Bakery and Pastry

Day 1 - 24 July

Arrival and check in at the student hostel in Slagelse

Day 2 - 25 July

Intro to the kitchen – rules & procedures + preparation

Day 3 - 26 July

Danish Kitchen – Open sandwiches (bacon and pork)

Day 4 - 27 July

Danish Kitchen – Classic starters

Day 5 - 28 July

Danish Kitchen – Classic main courses

Day 6 - 29 July

Danish kitchen – Classic desserts

Day 7 - 30 July

Change location to ZBC Ringsted

Day 8 - 31 July

Time for relaxation

Day 9 - 1 August

Welcome, intro to sourdough, breakfast horns, herb oil for focaccia

Day 10 - 2 August

Sourdough wheat-sesame breads, cinnamon Twirl

Day 11 - 3 August

Baguettes, French country loaves, ciabatta

Day 12 - 4 August

Danish Pastry – Diamonds

Day 13 - 5 August

Making Croissants, Pain au chocolat

Day 14 - 6 August

Departure

Nordic cuisine, European cooking and Bakery and Pastry

Day 1 - 24 July

Arrival and check in at the student hostel in Slagelse

Day 2 - 25 July

Intro to the kitchen – rules & procedures + preparation

Day 3 - 26 July

Danish Kitchen – Open sandwiches (bacon and pork)

Day 4 - 27 July

Danish Kitchen – Classic starters

Day 5 - 28 July

Danish Kitchen – Classic main courses

Day 6 - 29 July

Danish kitchen – Classic desserts

Day 7 - 30 July

Time for relaxation

Day 8 - 31 July

Time for relaxation

Day 9 - 1 August

French Kitchen – Classic starters (fish & seafood)

Day 10 - 2 August

French Kitchen – Classic main courses (fish & seafood) – change location to ZBC Ringsted

Day 11 - 3 August

Welcome, intro to sourdough, breakfast horns, herb oil for focaccia

Day 12 - 4 August

Sourdough wheat-sesame breads, cinnamon Twirl

Day 13 - 5 August

Baguettes, French country loaves, ciabatta

Day 14 - 6 August

Time for relaxation

Day 15 - 7 August

Time for relaxation

Day 16 - 8 August

Danish Pastry – Diamonds

Day 17 - 9 August

Making Croissants, Pain au chocolat

Day 14 - 10 August

Ice cream and sorbet theory, Chocolate tempering

Day 15 - 11 August

Ice cream, gelato, sorbet

Day 16 - 12 August

Ice cream cakes, gelato for scoop

Day 17 - 13 August

Departure

**Badge**

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. If you participate in both areas, you will receive a badge for each of them.

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.

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 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.

Price and Bank details

Program	Price	Due for payment
1 Nordic cuisine and European cooking at ZBC Slagelse	800 €	1 June 2022
2 Bakery and pastry at Ringsted	800 €	1 June 2022
3 Nordic cuisine, European cooking and Bakery and Pastry	1600 €	1 June 2022
4 Nordic cuisine, European cooking and Bakery and Pastry	2400 €	1 June 2022

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.

Social Media

Visit our international pages on ZBC
facebook.com/groups/531577040628876
facebook.com/zbcinternationalcourses
instagram.com/zbc_international

Addresses for teaching

ZBC - Chef and waiter school

Valbyvej 69B

DK-4200 Slagelse

ZBC – Baker and Pastry school

Ahorn Allé 3 – 5

DK-4100 Ringsted

Contact

If you have any questions, you are welcome to contact Head of international education Ivan Kousholt on mail ivko@zbc.dk or by phone +45 2844 2065.



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