



INTERNATIONAL COURSE



ZBC

Skills courses in Denmark

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

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Develop your skills at ZBC in Denmark

At the Skills courses on ZBC you gain skills within Danish bakery and pastry, modern Nordic kitchen, and European fine dining cooking. 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. Read more about the levels on the following pages.

We recommend that you participate in the full program to get the most possible outcome from your Skills courses stay and learn as many techniques as possible.

For the full program you will receive two certificates - one for each separate course.

Practical information

The Bakery and Pastry course will be at the Danish Bakery and Pastry school in Ringsted. The Modern Nordic Kitchen and European cooking fine dining will be at the Food and Hospitality college 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 maximum 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 am and ends at 4 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). Check in is possible Sunday evening after 7 pm. Departure is possible Friday afternoon (after lessons) or Saturday during the day.

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 Skills courses

The price for the Skills courses is €550 per week and for €187,5 more per week you will get all meals, accommodation, teaching and raw materials.

Total price of €737,5 per week thus includes both courses, food 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.

Sightseeing

We will recommend where to go to experience the most interesting places in Denmark. It is optional how you want to spend your weekends, but we hope you will use time exploring the beautiful places in Denmark and the danish gastromic world. Most places you find in Copenhagen.

Find inspiration here: www.visitdenmark.dk



Day to day program Bakery and Pastry

Day 1 | 2 July

Arrival and check in at the student hostel in Ringsted

Day 2 | 3 July

Sourdough breads and Danish pastry

Day 3 | 4 July

Sourdough rolls and Danish pastry

Day 4 | 5 July

Sourdough breads and croissants

Day 5 | 6 July

Sourdough breads and pain au chocolat

Day 6 | 7 July

Sourdough breads and puff pastry

Day 7 | 8 July

Time for relaxation (weekend)

Day 8 | 9 July

Time for relaxation (weekend)

Day 9 | 10 July

Chocolate tempering and Danish butter cookies

Day 10 | 11 July

Chocolate and classic cookies

Day 11 | 12 July

Chocolate decorations and cookies

Day 12 | 13 July

Chocolate decorations and cookies

Day 13 | 14 July

Chocolate decorations

Day 14 | 15 July

Time for relaxation (weekend)

Day 15 | 16 July

Time for relaxation (weekend)

Day 16 | 17 July

Filled chocolates and ice cream

Day 17 | 18 July

Filled chocolates and sorbet ice cream

Day 18 | 19 July

Ice cream, sorbets and parfait

Day 19 | 20 July

Sweet and Dessert

Day 20 | 21 July

Exam and feed back

Day 21 | 22 July

Departure or change of location to ZBC Slagelse

Day 22 | 23 July - Time for relaxation (weekend) if you are going to participate in Modern Nordic Kitchen and European fine dining cooking.



Day to day program

Modern Nordic kitchen and European fine dining cooking

Day 1 | 23 July

Arrival and check in at the student hostel in Slagelse for new students

Day 2 | 24 July

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

Day 3 | 25 July

Bread and appetizer with seaweed

Day 4 | 26 July

Eatable flowers and main course

Day 5 | 27 July

Sweet's/desserts with Nordic ingredients

Day 6 | 28 July

European cooking – design a menu in practise

Day 7 | 29 July

Time for relaxation (weekend)

Day 8 | 30 July

Time for relaxation (weekend)

Day 9 | 31 July

Be optimal in use of seasonal ingredients

Day 10 | 1 August

Starters with fish/shellfish

Day 11 | 2 August

Starters with meat

Day 12 | 3 August

Pork and beef – main course

Day 13 | 4 August

Exam and feed back

Day 14 | 5 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 details

Program	Price per week	Due for payment
Danish Bakery and Pastry	550 €	15 May 2023
Modern Nordic kitchen and European fine dining cooking	550 €	15 May 2023
Food and accommodation - living in double room with another student. If you want a single room, you will be charged more.	187,5 €	15 May 2023

Social Media

Visit our international pages on ZBC:

[Instagram.com/zbc_international](https://www.instagram.com/zbc_international)

[facebook.com/groups/531577040628876](https://www.facebook.com/groups/531577040628876)

[zbc.dk/zbc-international](https://www.zbc.dk/zbc-international)

Addresses for teaching

ZBC - Food and Hospitality college

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: ZBC International department on mail international@zbc.dk



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