

Courses

Our school is the crucible where we train practised professionals. For this, we work with a highly qualified academic staff in a modern, functional facility. Pastry workshops and kitchens where our students learn both theory and practise of culinary science and its environment.

But this is insufficient if we are not additionally capable of transmitting the idea of dynamic cookery, open to experimentation and creativity, the interest in permanent learning, the love of a profession that is also an art and a source of pleasure.