



“Convotherm Solutions Study Tour: Bavaria”

26 -29 November



Objectives

To

- Identify solutions for common challenges that impact on both the largest and smallest events and foodservice concepts.
- Describe the changing fashions impacting on menus and service styles.
- Discuss Menus and describe how to manage the challenge of Delivering "choice menus" and allergen free dishes.
- Digestive Wellness Trends
- Focus on Convotherm to deliver banquet solutions – whether FULL or PART plated/ regeneration
- Describe different service styles and the presentation of food for large scale events.
- Supply Chains and Menu Planning Post Brexit – what has impacted on our offer/ roles and responsibilities?

Speakers and Presenters

- Andrew Bennett , MBE & Chair of the Craft Guild of Chefs
- Henry Brosi , Joined The Dorchester as Executive Chef in 1995.
- Andy Daniels, Culinary Lead and Brand Specialist at Welbilt.

Visits:-

- Visit to Convotherm HQ: Convotherm Solutions/ guest speaker input.
- Large Scale Function Venues
- Street Food Tour – Munich Centre
- Griesbrau Suckling Pig - Bavarian Dining Focus, a classic Hearty Bavarian experience.

Fee **includes** Flights, all accommodation and all meals.

Accommodation will be at the Alpenhof Murnau

<https://www.alpenhof-murnau.com/>

Departs Tuesday 26 November and returns Friday 29 November.

Fully Inclusive Fee for CUBO Members £495 plus VAT

General Rate by invitation only is £618.75 plus VAT