



CPD Day for Chef Lecturers with MSK Ingredients

Tuesday 12 April 2022

Reworking the Classics for a Modern Kitchen

“To support the delivery of current and future qualifications”

Venue: Birmingham College of Food: University College Birmingham

In conjunction with University Hospitality Seminars



The day will feature some demonstrations and some hands-on practicals. There will be lots to taste and recipes to take away from the day. A wide range of modern techniques will be covered throughout the day. We will cover new approaches to plant based cuisine and how to create completely allergen free dishes.

Delegates can choose from one of **2** different packages:-

Package 1: Residential place with accommodation at a local hotel with evening dinner in Birmingham City Centre on Monday 11 April followed by the CPD day on Tuesday 12 April.

Package 2: Non-residential places ie delegates arrive for the CPD day at 8.45 am for welcome refreshments.

The Programme

Monday 11 April

Delegates are invited to a tour of the College at 3 pm with Lewis Walker, Deputy Head of the College of Food, Summer Row, University College Birmingham.

Tuesday 12 April

Starting at 9 am and finishing at 4.30 pm we will cover:

- Modern plant based recipes and techniques
- An introduction to liquid nitrogen and skills
- Elaborate garnishing methods
- Allergen free cooking
- Chocolate making and petit fours
- 40 minute Demonstration and tasting with a local Michelin Starred Chef
- Canapes/Snacks
- Plant based and none plant based
- Focusing on texture and flavour

A full menu will be produced:-

Starter: English Asparagus, Hollandaise Sauce: A modern reworking of a very classic combination

Main Course: Michelin starred chef demo and tasting (TBC)

Dessert: Raspberry Soufflé, Bitter Chocolate Ice cream: A completely allergen free soufflé and ice cream

Petit Fours: Chocolates (plant based) & Nitro lollies

Delegate Information

The course is restricted to a maximum of 16 delegates to maintain interaction. Delegates need to bring whites

Cost of Attendance

Delegates need to pay in full prior to attendance.

Invoices can be raised to organisations on receipt of purchase order.

All credit cards are also taken.

Package 1: Fully inclusive of CPD course, evening meal in Birmingham City Centre, B&B Hotel Accommodation at the Ibis: £335 plus VAT

Package 2: Non-residential, course only is: £240 plus VAT

Delegates arriving on 11 April will be invited to a tour of the College of Food with Lewis Walker, Deputy Head at 3 pm, prior to checking into the hotel.

If non-residential delegates want to attend the dinner in Birmingham City Centre the cost will be £70 plus VAT.

To make a booking please call 0114 222 8907 or email:

infomation@universityhospitality.co.uk

