

7th TRAINING PROGRAM IN SPANISH GASTRONOMY

9th June – 7th November 2014

FOODS AND WINES FROM SPAIN



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**ESCUELA
INTERNACIONAL DE
COCINA**
VALLADOLID SPAIN



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1. INTRODUCTION

Foods and Wines from Spain, in behalf of **ICEX Spain Trade and Investment**, the entity responsible for promoting the internationalization of Spanish companies and Spain's image abroad, together with the **Fernando Pérez International School of Culinary Arts** of Valladolid (EIC), are pleased to announce the 7th call for applications for the Training Program in Spanish Gastronomy, which is open to young foreign chefs.

2. FEATURES AND AIMS OF THE PROGRAM

2.1 FEATURES

- This is an educational program with a high practical content that in 2014 is offering to train **12 young foreign chefs** in Spanish gastronomy.
 - The program will start on **June 9th** and will end on **November 7th 2014**.
 - The total duration of the program will be **21 weeks** split as follows:
 - A 6 week course on the Spanish language and Spanish gastronomy in Valladolid that will include
 - An intensive Spanish language course run by a Cervantes Institute-accredited Center.
 - A hands-on course in Spanish gastronomy run by the International School of Culinary Arts (120 hrs).
 - Field trips to visit food companies, producers and other places such as markets and trade/consumer fairs that will enhance participants' understanding of Spanish gastronomy.
 - Workshops and tastings of different emblematic Spanish products such as wines, olive oil, cheese, preserves, charcuterie...
 - Work experience in restaurants in Valladolid
 - A 13-week internship at a top restaurant in Spain, where the participant will be able to learn and practice the restaurant's gastronomic techniques.
 - Culinary arts students who complete the program continue to have ties with the host restaurant and its head chef, as well as with all the other locations with which they come into contact.
 - 2 weeks' travel around Spain to gain a deeper insight into Spanish gastronomy, products and culture.
- The program will conclude with the 6th International Tapas Competition, which is set to take place on 3rd November. An International jury of renowned chefs and experts will select the three best tapas from those presented by the 12 participants.

2.2 AIMS

- To familiarize a group of culinary arts young professionals with the main products and dishes in Spanish cuisine so as to raise international awareness of these products and dishes and promote their export.
- For participants to use Spanish products on a regular basis once back in their home countries. To encourage them to use Spanish products in the dishes on their menus.
- To promote awareness of the modern image of Spain without forgetting the traditions of Spain's different regions.

- To increase the global exposure of Spanish chefs, gastronomy, ingredients and beverages.
- To create an international network of professionals associated with Spanish gastronomy and cuisine that will provide a support structure for future internationalization processes in this sector such as the establishment of overseas branches of Spanish restaurants, technical support and consultancy projects etc.
- To create a support network for future initiatives to promote Spanish products and cuisine in markets selected by ICEX.

In short, to create a network of ambassadors for Spanish Gastronomy.

3. WHAT DOES THE PROGRAM INCLUDE?

The cost of this program is 18.850 Euros (\$25,000), which will be covered by ICEX and EIC. Besides the training the program also includes:

- Advice on and assistance in obtaining a visa, should one be required.
NOTE: The organization will not pay any charges incurred in the procurement of the visa.
- Roundtrip economy class air fare from the student's country of origin to Spain, excluding any additional costs derived from this travel (excess baggage, date changes, etc.).
- Accommodation throughout the program.
- Excursions from Valladolid that complement the six-week training period.
- Meals during the six week training period in Valladolid, except on days off.
- Transport to the restaurant where the student is to undertake his/her internship.
- At least one meal a day during the 13 week internship in the restaurant, except on days off.
- Transport, accommodation and meals during the two-week trip around Spain.
- Travel and accident insurance providing the student with cover during their stay in Spain in respect of potential incidents that may arise in connection with luggage, delays, etc., cover in connection with accidents resulting in death or permanent disability and in connection with hospitalization and medical contingencies, as well as civil liability insurance. This insurance cover will only be valid for the duration of the program.

Any expenses not detailed above are not included.

4. REQUIREMENTS

Candidates must fulfill the following requirements in order to take part in the program:

- Be 18 years of age at the start of the program and not older than 30.
- Have completed at least two years of study at an accredited culinary school (preference will be give to final year students).

- Must not have previously participated in this training program or in any other in Spain that is similar in terms of content and objectives.
- Must have some knowledge of Spanish.
Once the candidates have been accepted on the program it will be mandatory for them to take a Cervantes Institute online Spanish course. Prior to their arrival in Spain candidates must show that they have progressed upwards by at least one of the four grades set for their level (A1 to A2, etc...). Passwords to access the program will be provided to the students.

Native Spanish speakers will not be required to take this course.

After the six week language course in Valladolid a test will be set to establish participants' knowledge of the Spanish language. Failure to pass the test may result in the participant being expelled from the program

- Be available for the full period of the program (9th June to 7th November).

5. APPLICATION PROCESS

- **The application period will begin on January 25th and will end on March 9th 2014.**
- **Applications may only be submitted through a culinary school/college.**
- **Each institution may submit a maximum of two applications.**
- **Applications should be submitted online only, through the link provided at the foot of this section.**
- **Applications must include the following documents:**

A. Official forms to be completed online:

- 1) **Form A.** The candidate's application (see link).
- 2) **Form B.** Assessment by a teacher of the student's choice (see link).

B. Documents provided by the candidate to be attached to the online application and to be created electronically:

- 3) **A letter from the chosen teacher** explaining why he/she is recommending the applicant. The letter must bear the school or college's official stamp.
- 4) **An official letter from a representative of the school** containing the following text:

"We authorize (name of the student) to represent our school/college in the 6th edition of the Spanish Gastronomy Training Program organized by ICEX Spain Trade and Investment and the International School of Culinary Arts (EIC).*

We authorize ICEX and the EIC to use the name and logo of our school/college in any activities relating to the promotion, organization and implementation of the program."*

Please also include the date, a signature with the signatory's job title below, and the school or college's official stamp.

**delete as necessary.*

5) A letter from the student explaining the reasons they would like to take part in the program and their preferences as to the type of restaurant where they would like to complete their internship: i.e. at a restaurant serving traditional cuisine, avant garde cuisine, specializing in pastry etc.).

6) A 100% original tapa recipe including the full list of ingredients and the method of preparation, both typewritten, plus a photograph of the finished tapa. The tapas will be judged on the culinary techniques used, presentation, originality, use of Spanish ingredients, flavor and the size of the tapa (two or three bites).

NOTE: It may be helpful when creating the tapa to check out <http://www.foodsfromspain.com/>.

7) The candidate's full curriculum vitae.

Once the school/college has gathered together all the documents specified in paragraphs A and B, to submit the application CLICK HERE.

Any queries regarding the application process should be addressed to:

spanishgastronomy@eicfp.com

6. SELECTION OF CANDIDATES

- The Selection Committee will be comprise:
 - Representatives of ICEX who are specialists in the food and wine sector.
 - Representatives of the International School of Culinary Arts (EIC) in Valladolid.
- Selection will be based strictly on the applicants' fulfilment of the aforementioned requirements and submission of the necessary documents.
- Only two students from any given school or college may apply, regardless of whether they are applying independently or have been selected by the school/college.
- The Committee will establish a list of selected candidates and a list of reserve candidates.
- Reserve candidates may only join the program in the event that a selected candidate leaves within the first three weeks of the program beginning.
- The reserve candidates only may benefit from the program in the event that selected candidates leave it during the three first weeks of the program.
- The list of selected candidates will be announced in the **week of 17th March 2014**.

7. TERMS AND CONDITIONS

- Any student participating in the program fully accepts the rules, terms and conditions established by ICEX and the EIC and commits to complying with them.
- Any student participating in the program fully accepts that he/she is a representative of their school and, consequently, of their country and of the country in which the school is located. Participants' behaviour throughout the term of the program must be professional. Failure to adhere to this rule will entitle the school to expel the participant from the program.

- All students participating in this program must provide a security deposit of 1,000 Euros (\$1,300) that can be funded by themselves personally or by the school/college and that will be refunded during the month following the end of the program.

NOTE: If the student fails to complete the program, the deposit will not be refunded except in the extreme case of a personal or medical emergency.

The organizers reserve the right to document the key moments of the program by means of all forms of audio-visual material and articles.

The organizers may also circulate both these and any recipes created by the participants during the program to the media.

All recipes, photographs and videos will be the property of the organizers.

Further information about the program is available through the following link:

http://www.foodsfromspain.com/icex/cda/controller/pageSGT/0,9459,35868_6865876_6920050_4676700_0,00.html

