

# COURSE PROGRAM

# 20 LESSONS

- Presentation of French gastronomy (history, principles and rules)
- France and the local cuisine : French regional specialties
- The differences between the North and the South of the country
- Learn how to create a tasteful recipe with French culinary vocabulary to impress your guests.
- Visit to a local market with regional products : Learn to identify products and create full menus
- Learning material included
- Official Language Certificate of Campus International RIERA

## 2 COOKING CLASSES

## EXAMPLES OF MENUS

### FRENCH CUISINE CLASSIC

#### Starter :

Warm Asparagus with Vinaigrette Sauce

#### Dish :

Supreme of poached chicken with supreme sauce, rice pilaf

#### Dessert :

The Suzette crêpes

### MEDITERRANEAN CUISINE

#### Starter :

Fresh goat's cheese, tapenade and basil

#### Dish :

Grilled prawns with lemon from Menton, grilled vegetables, olive oil

#### Dessert :

Panacotta with rose, dark chocolate and strawberries from Carros

**RATE : 2384€**

**EXTRA COST**  
ADMINISTRATION FEES : 120€

**OPTIONAL COST**  
AIRPORT TRANSFER NICE : 100€  
AIRPORT TRANSFER CANNES : 150€

## RESIDENTIAL ACCOMMODATION

*Our residence is located downtown and only 5 mn from our school on foot.*

*\*Price for a studio/night : 117€ to 200€*

*\*Subject to availability*