

Organize

Training Session on Vacuum Cooking

With **Bruno Goussault** (Chief Scientist Cuisine Solutions)
And **Bernard Leveau** (Multivac Packaging Promotion Program)

At **Jumeirah Beach Academy, Dubai, United Arab Emirates**
29 - 30 October 2008

PROGRAMME

Day 1

- 08h30** Registration & Tea/Coffee
- 09h00** Welcome and introduction: INFOSAMAK & Multivac
- 09h30** Presentations: Clifton, Chef Bruno
- 09h45** "Sous Vide" history
- 10h15** The Sous Vide Process – technique and preservation: what is Sous Vide Technique?
- 10h45** Sous Vide Demonstration: Process flow from preparing & vacuum packaging to both indirect & direct cooking, chilling and re-heating
- 11h45** Sous Vide Cooking: Advantages, how to adapt regulations, temperatures, experimentation
- 12h45** Food safety
- 13h00** Tasting
- 14h00** Wrap up

Day II

- 08h30** Registration and Tea/Coffee
- 09h00** Welcome and introduction: INFOSAMAK & Multivac
- 09h30** Presentations: Clifton, Chef Bruno
- 09h45** "Sous Vide" history
- 10h15** The Sous Vide Process – technique and preservation: what is Sous Vide Technique?
- 10h45** Sous Vide Demonstration : Process flow from preparing & vacuum packaging to both indirect & direct cooking, chilling and re-heating
- 11h45** Sous Vide Cooking: Advantages, how to adapt regulations, temperatures, experimentation
- 12h45** Food safety
- 13h00** Tasting
- 14h00** Wrap up

N.B: These 2x5 hours shifts at different times of the day may hopefully appeal to the chefs and seafood professionals who are busy at different times.

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INVITATION

To register, please do fill the form below and fax it back to **INFOSAMAK**

Name:

Position:

Company:

Fields of activities:

Address:

Country:

Tel.:..... Fax:

Email: Website: