



# PROGRAMME OF THE 3<sup>RD</sup> INTERNATIONAL CATERING AND HOTEL INDUSTRY WORKSHOPS IN ZESPOL SZKOL GASTRONOMICZNO – HOTELARSKICH IN BYTOM

## 18 – 19 March 2010

### Organisators:



Zespół Szkół Gastronomiczno-Hotelarskich w Bytomiu  
41-902 Bytom, ul. Żeromskiego 26  
<http://www.zsgh.bytom.pl>



Europejskie Stowarzyszenie Kucharzy Euro-Toques Polska  
<http://www.euro-toques.org>



Polska Akademia Sztuki Kulinarnej

### Partners:



Denmark



Portugal



Romania

### 16 March 2010

22.00 Arrival – Denmark

### 17 March 2010

#### Denmark:

8.00 breakfast at school

9.00 – 12.00 Visit at coal mine GUIDO Zabrze

Arrival of foreign guests:

13.15 Denmark, Portugal – airport Katowice Pyrzowice

18.30 Romania – railway station Katowice

Booking in the Business Centre Adria in Ruda Śląska

20.00 Sponsored dinner in the restaurant 'U Młynarza'/Bytom

### 18 March 2010

10.00 – 11.00 **Opening session** – multimedia Hall ZSG-H – *Malgorzata Niewrzela* – Head of Zespół Szkół Gastronomiczno – Hotelarskich in Bytom, *Wiesław Ambros* – President of Polish Academy of Cookery, Member of European Cooks' Society Euro-Toques Poland – **multimedial classroom**

11.00 – 12.00 **Molecular Cuisine Show - Jean Bos** – president of European Society of Cooks Euro-Toques Poland, Cookery Master from Belgium and France, creator of Molecular Cuisine Academy in

Poland, The world's best cook in 2006, winner of Cookery Oskar Award in 2008 in Poland-  
**multimedial classroom**

#### **12.00 – 14.00 Masters' shows and competition for students:**

- \* Show prepared by the Chef of Qubus Hotel in Katowice – **Michał Keil - kitchen**
- \* Show prepared by the Chef of Monopol Hotel in Katowice – **Ryszard Warnke - 206**
- \* Show based on products of Frosta Company with elements of Jewish Cuisine - prepared by the Chef of Restaurant Anatewka in Łódź - **Paweł Antas** – vice-president of Polish Academy of Cookery, Member of European Cooks Society Euro-Toques Poland - **107**
- \* Show of the Chef of the Hotel restaurant Pałac Kawalera in Świerklaniec – **Michał Przybylski, Józefa Michałek - 205**
- \* Show of the Chef of the Restaurant Hetman in Kroczyce – **Sebastian Humski** – the school's graduate, 4<sup>th</sup> position in the competition for the chef of the year 2009, 1<sup>st</sup> position in the Festival of Court Cuisine in 2007 - **205**
- \* Convector cooker's show - **Robert Zawiszewski** – chef of Eloma Society in Poland - **107**
- \* Carving Show connected with students competition – **Paweł Peroń** – carving master, Marcin Ćwięczek – a cook from Zbrosławice – **'dinner' room**
- \* Savoir vivre Competition connected with make-up Competition (image of the person working in service sector) – **Oriflame Company, Insurance Company Ergo Hestia- 202**
- \* Show of the table laying connected with the competition – **Barbara Słomka-** Stokrotka Florist in Bytom certificate and the title of Florist – **school hall**
- \* Barista Show – **Bartłomiej Kołodziej - 104**

**14.00 lunch** prepared by the chef of the Hotel restaurant Qubus in Katowice – **Michał Keil- 04**

**15.00 – 18.00** free time for foreign guests

**20.00** dinner for invited guests in the restaurant Adria in Ruda Śląska

#### **19 March 2010**

**12.00 official opening of the second day of the Workshops – multimedia classroom– introduction of participants of International Young Cooks' Competition. Introduction of jury members**

**12.30 – 16.00** International Young Cooks' Competition – **107, 205, 206**

**12.30 – 14.30** Bartender workshops – **Krzysztof Drabik** – school's graduate – Master of Poland, Master of China and Far East - **104**

**12.30** lunch - **04**

**17.00** Ceremonial sum up of the International Workshops, giving prizes to the winners - **multimedia classroom**

**18.00 – 18.30** bartender show – the show prepared by Krzysztof Drabik - **04**

**18.30** dinner for invited guests– prepared by the restaurant Adria in Ruda Śląska - **multimedia classroom**

**Media support:**



**ŻYCIE BYTOMSKIE**

