

**IV MIĘDZYNARODOWE WARSZTATY GASTRONOMICZNO-HOTELARSKIE W BYTOMIU**  
**IV INTERNATIONAL WORKSHOP CATERING AND HOTEL BUSINESS IN BYTOM**

**„W zdrowym ciele zdrowy duch” / “A healthy mind in a healthy body”**

**9 marca 2012 / 9 March 2012**



**PROGRAMME FRIDAY 9.03.2012**

**9.00** –Grand Opening of IV International Catering and Hotel Business Workshops in Bytom

\* the Molecular Cuisine show by our Special Guest Jean Bos together with renowned Polish hotels and restaurants chefs

\* Wiesław Ambros's lecture on Old Polish and Wild Game cuisine

**10.30 PM – 3 PM** – Competitions for students, shows, workshops:

**COMPETITIONS:**

- International Young Chef Competition – room :107 (1<sup>st</sup> floor), 205, 206 ( 2<sup>nd</sup> floor)  
( competition for gastronomy students from Portugal, Germany, Finland and ZSGH Bytom)
- School Food Carving Master Competition – room 110 ( 1<sup>st</sup> floor)
- Table Setting Contest – ground floor/ hallway
- Bartender Contest – room 004 (ground floor)
- Photography Competition “ IV International Workshops in camera view”

**SHOWS:**

- Carving show (Paweł Peroń) room 110, 1<sup>st</sup> floor
- Bartender show , workshops 12 am – 1 pm ( ZSGH students Paweł Klimczak , Łukasz Retka) –gym
- Fitness instructor consultation, Zumba, Samba ( Pure) –gym
- Oriflame Make-up show – gym
- Oriflame Skin Hydration level test – gym
- Massage show ( Zespół Szkół Policealnych Bytom)
- Diet Supplements, metabolism cocktails ( Oriflame) gym
- Barista show ( Błażej Walczykiewicz, Strauss Café) room 104, 1<sup>st</sup> floor
- Vibrating platform, anticellulite massager ( Martes Spa & Massage, Bytom) –gym
- Slimming treatment show, 3 Max Machine 11am-12 am ( Yasumi, Bytom) room 114, 1<sup>st</sup> floor
- Shows using Octoline, Oxybrasion, Ionolifting, Iontophoresis 1 pm-3 pm ( Yasumi, Bytom) room 114, 1<sup>st</sup> floor
- Bio-Active tea show / herbapol Lublin – multimedia room, 1<sup>st</sup> floor

**1 PM** – lunch at the school diner/ ground floor (Michał Jarzombek, Hotel De Silva Inn Katowice Airport Head Chef, Sebastian Humski Zajazd Hetman's Head Chef in Kroczyce, Museum Restaurant Head Chef in Bytom, students of the school )

**3 PM** –announcing the final results and the winners, awarding the winners – multimedia room, 1<sup>st</sup> floor

**7 PM** - official dinner in the school for the invited guests / multimedia room; (Michał Jarzombek, Hotel De Silva Inn Katowice Airport Head Chef, Sebastian Humski Zajazd Hetman's Head Chef in Kroczyce)

**7.30 PM Bytom's Talent Aleksandra Berezowska ZSGH student show**

**8.30 PM Bartender Show - Paweł Klimczak and Łukasz Retka ZSGH students show**

**Additional information:**

<http://www.zsgh.bytom.pl>

Organizatorzy:



DeSilva Inn  
Katowice Airport



Patronat medialny

