

PROFESSIONAL AVIATION TRAINING

Paris Culinary Arts Course

Course Information

Course Description – 2 Day Course

Service in corporate aviation is the one of the most important tasks of Corporate Flight Attendants, if not the most important task.

This course has been designed for those who wish to acquire thorough knowledge on service specific to that field of aviation.

It is not just all about food presentation, but also cooking techniques in a corporate aircraft galley. Emphasis will be made on tips and tricks or how to do “recovery techniques”, and how to make a “service à la française”, which includes of course table setting. Not to forget how to place a catering order or talking about new culinary trends.

A minimum of 6 attendees is required to confirm the course.
This course can be modified to meet your specific requirements.

Course Modules

Hours

Cooking Techniques with Galley Equipment (includes Knife Skills, Ingredients and Recovery Techniques)
Plating and Presentation
History of Catering in Corporate Aviation
Placing Orders (includes ordering from Restaurants)
Tips and tricks (includes plan B, budget minding)

Ground School Training Hours7.00

Course Modules

Hours

New Culinary Trends
Role of Flight Attendant
Service "à la française" (includes history of Culinary Arts)
Tableware
Table Setting
Wine Pairing

Hours7.00

Total Hours14.00

Training Locations & Contact Information

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