

9th TRAINING PROGRAM IN SPANISH GASTRONOMY AND TAPAS 2016

1. INTRODUCTION

ICEX Spain Trade and Investment is a Spanish Government entity responsible for the promotion and internationalization of Spanish companies and Spain's image abroad through the promotion of Spanish gastronomy, not only as a strategic tool for fostering wines and food from Spain, but also as the vehicle for projecting the image of a country whose products are characterized by their diversity and quality.

The international reputation of Spanish cuisine and the interest of foreign professionals in learning its techniques and recipes led ICEX to create the Training Program in Spanish Gastronomy, which is aimed at young foreign professionals and currently put on in conjunction with the **International School of Culinary Arts of Valladolid (EIC)**,

Once again this year, ICEX and its division **Foods and Wines from Spain**, in collaboration with the **EIC**, are announcing through their **Economic and Commercial Offices of Spain worldwide** the **9th Edition of the Training Program in Spanish Gastronomy** and Tapas; which, starting now, will be particularly dedicated to the making of tapas as Spanish culinary references.

2. CHARACTERISTICS AND OBJECTIVES OF THE PROGRAM

2.1 CHARACTERISTICS

- ◆ This is an educational program with a highly practical content that will train **12 young** foreign chefs in Spanish gastronomy and tapas in 2016.
- ◆ The program will start on **June 13th** and end on **November 10th, 2016**.
- ◆ The total duration of the program will be **21 weeks**, organized as follows:
 - A) **A 6-week** course on Spanish language and gastronomy in Valladolid that will include:
 - An intensive Spanish language course run by a Cervantes Institute-accredited Center (45 hrs).
 - A hands-on course in Spanish gastronomy, with an emphasis on making tapas using Spanish ingredients, taught by the International School of Culinary Arts (120 hrs).

Upon completion of the six-week training period in Valladolid, the participants will submit to a final evaluation to test how much they've learned in terms of both gastronomy and language training. These evaluations will determine whether they can continue with the Program.

- Visits to food companies, producers and other places such as markets and trade/consumer fairs, which will enhance participants' understanding of Spanish gastronomy.
 - Workshops and tastings of different emblematic Spanish products including wines, olive oils, cheeses, preserves, charcuterie...
 - Work experience at tapas restaurants in Valladolid
- B) A **13-week** internship at the tapas restaurants of prestigious chefs all over Spain, where participants will learn and practice gastronomic techniques applied to tapa making.
- C) A **2-week** trip around Spain to gain deeper insight into Spanish gastronomy, its most renowned products and the culture of our country.
- D) The program will conclude with the **8th International Tapas Competition**, which will take place on November 7th in Valladolid. An International jury made up of renowned chefs and experts will select the three best tapas from those presented by the twelve participants.

2.2 OBJECTIVES

- ◆ To familiarize a group of young culinary professionals with Spanish products and recipes, thereby raising awareness and promoting their export.
- To increase knowledge of Tapas, an authentic Spanish culinary style, as a vehicle for the promotion of Spanish food.
- ◆ To encourage participants' use of Spanish products on a regular basis in their home countries, including the use of Spanish products in the dishes on their menus.
- ◆ To promote Spain's modern image, without leaving behind the traditions of Spain's different regions.
- ◆ To increase the global exposure of Spanish chefs, gastronomy, foods and beverages.
- ◆ To create an international network of professionals with ties to Spanish gastronomy and cuisine, thereby creating a support system for future internationalization processes in this sector such as the establishment of overseas branches of Spanish restaurants, technical support and consulting projects, etc.
- ◆ To create a support network for future initiatives to promote Spanish products and cuisine in markets selected by ICEX.

In short, to create a network of ambassadors for Spanish products and gastronomy.

3. WHAT DOES THE PROGRAM INCLUDE?

This program's cost is estimated at €12,000, an amount that is fully covered by ICEX Spain Trade and Investment and the International School of Culinary Arts of Valladolid (EIC).

In addition to training, the Program also includes:

- ◆ Advice on and assistance in obtaining a visa, should one be required.

NOTE: The organization will not pay for any charges incurred in the procurement of the visa.

- ◆ Roundtrip economy class airfare from the student's country of origin to Spain, excluding any additional costs derived from this trip (excess baggage, date changes, etc.).
- ◆ Accommodation throughout the duration of the program.
- ◆ Excursions from Valladolid that complement the six-week training period.
- ◆ Meals during the six-week training period in Valladolid, except on days off.
- ◆ Transportation to and from the restaurant where the student will carry out his/her internship.
- ◆ At least one meal a day during the thirteen-week internship at the restaurant, except on days off.
- ◆ Transportation, accommodation and meals during the two-week trip around Spain.
- ◆ Travel and accident insurance that cover the participant during their stay in Spain with regard to possible incidents that may arise in connection with luggage, delays, etc., coverage for accidents resulting in death or permanent disability, and for hospitalization and medical contingencies, as well as civil liability insurance. This insurance coverage will only be valid for the duration of the program.

All expenses not detailed above are not included.

4. REQUIREMENTS

Candidates must fulfill the following requirements in order to take part in the program:

- ◆ Be between 18 and 29 years old at the start of the program.
- ◆ Have currently completed at least two years of study at an accredited culinary school (with the exception of schools specializing in pastry and confectionery), have obtained a culinary degree no more than two years prior to this application period, or be currently working in a Spanish restaurant.

- Must not have previously participated in this training program or any other in Spain that is similar in terms of content and objectives.
- Have an intermediate level of English, specifying the courses taken in this language and attaching certificates, if applicable.
- Basic Spanish is highly recommended for this Program, and those candidates with the Diploma in Spanish **DELE B1** will be favorably evaluated during the selection process.
- ♦ Be available for the full period of the program (June 11th to November 10th 2016).

5. APPLICATION PROCESS

- The application period will begin on December 9th and end on February 15th, 2016.
- Candidates must submit the following documents in English or Spanish:
 - 1) **Candidate's application (Form A)**
 - 2) The candidate's **complete curriculum vitae**.
NOTE: All certificates and degrees mentioned in the curriculum must come with the corresponding supporting documents.
 - 3) **Current picture and copy of passport**.
 - 4) **A letter from the student** explaining why they would like to take part in the program (500 word maximum).
 - 5) A 100% **original tapa** recipe of their own creation, including the list of ingredients and preparation method. The tapa will be judged on the culinary techniques used, presentation, originality, flavor and size (two to three bites), as well as the use of at least three of following Spanish ingredients: olive oil, ham, other cured meats, canned fish or vegetable preserves, vinegar, wine, cheese, spices and nuts.
NOTE: It may be helpful when creating the tapa to look at the Spanish products featured on www.foodswinesfromspain.com.
 - 6) **Letter of recommendation (Form B)**.

Incomplete applications lacking any of the aforementioned requirements will not be admitted.

The above documents must be sent by email to the Economic and Commercial Office of Spain in your area.

Any queries regarding the application process should be sent to the email address of the Spanish Commercial Office in your area.

6. SELECTION OF CANDIDATES

- Once the application deadline has passed, each Economic and Commercial Office of Spain will make an initial selection from among the applicants in its area and forward the applications to the ICEX Food and Gastronomy Division.
- Selection will be based strictly on the applicants' fulfillment of the Program's requirements, the documents presented and any possible agreements between ICEX and specific culinary schools.
- The ICEX Food and Gastronomy Division will make the final selection, with the technical support of the International School of Culinary Arts of Valladolid (EIC).
- The ICEX Food and Gastronomy Division will constitute the final list of selected candidates and a list of reserve candidates.
- Reserve candidates may only join the program in the event that a selected candidate leaves within the first three weeks after the program's starting date.
- The list of selected candidates will be announced **the week of March 14th, 2016**.

7. TERMS AND CONDITIONS.

- ♦ **Prior to the start of the Program, the participant must provide a security deposit of 1,000 Euros that will be refunded the month after the program ends.**
NOTE: If the student fails to complete the program, this deposit will not be refunded except in extreme cases of personal or medical emergencies.
- ♦ Any student participating in the program fully accepts the rules, terms and conditions established by ICEX and the EIC, and commits to their compliance.
- ♦ Participants must exhibit professional behavior throughout the duration of the program. Failure to adhere to this rule gives ICEX the authority to expel the participant from the program.
- ♦ During the duration of the Program, participants will not commit to carrying out promotional activities for any company or entity not having to do with Spanish products and that, in any case, have not been previously authorized by ICEX.
- ♦ After completion of the Program, participants will be committed to collaborating on promotional activities with the Economic and Commercial Office of Spain in their country, at no cost to the participants.
- ♦ Participants commit, upon returning to their home countries, to organizing a workshop on Spanish products and presenting their experience in this Program at their school or restaurant.

The organizers reserve the right to document the Program's key moments by means of any and all forms of audio-visual materials and through written articles. These materials may be provided to the media, or other entities or persons that the organization sees fit.

All recipes, photographs and videos will be the property of the organizers.

For further information about this Program please visit the following links and promotional videos:

- <http://www.foodswinesfromspain.com/spanishfoodwine/global/chefs-training/chefs-pastry-chefs-chocolatiers/more-about-chefs/4676700.html>
- <http://www.icex.es/icex/es/navegacion-principal/que-es-icex/sala-de-prensa/videos/categorias-videos/icex-ofrece/VID2014355528.html>