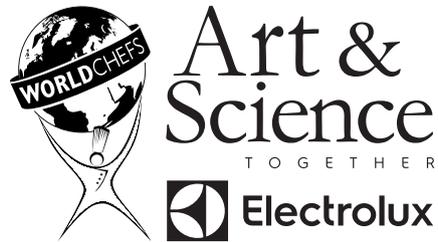


The 'Art & Science Come Together' program will combine the culinary creativity and talent of the Worldchefs chefs with the knowledge and technology and experience Electrolux Professional".

"What makes 'Art&Science Come Together' partnership so special, is the ability to connect all this technical knowledge with the artistic side of the culinary industry."

**Thomas Gugler, President of Worldchefs**



## Workshop in Cook&Chill and Sous Vide cooking

**Bangkok University Rangsit Campus  
School of Humanities & Tourism Management,  
Zone A, Building A4 & A5 (Tourism Tower)  
9/1 Moo, 5 Phaholyotin Road 1, Klong Luang Pathumthani,  
Thailand**

**Date: 15<sup>th</sup> August 2018**

**Time: 09:00 – 16:00**

**Dress code: Chefs Whites**

**NB: Limited number of participation (30 pax)**

**RSVP: [metha.d@bu.ac.th](mailto:metha.d@bu.ac.th)**

“Art & Science Come Together” is an alliance between Electrolux Professional and WORLDCHEFS with a clear objective to organise workshop training session with focus on new technologies and cooking techniques.

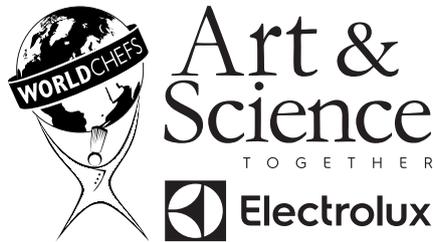
These workshops will educate chefs on implementing sustainable practices in the kitchen while maintaining high standards. The chefs will serve quality food, balancing a mix of Electrolux innovative solutions and technologies with the chefs’ creativity.

### **Art & Science at the University of Bangkok**

The workshop will focus on Sustainable cooking: This innovative approach aims to improve the Students culinary knowledge to build on their studies. In particular, the seminar will focus on **Cook & Chill system**, a technology that incorporates an oven and blast chiller in a single solution. The second topic will cover **Sous Vide technology** with a general understanding of the application in the kitchen and the benefits of it.

The objective of the workshop is to build techniques and knowledge previously acquired by the Students. The session aims to build on current technical practices and create new culinary knowledge, skills, and techniques in the art of sous vide cooking in modern day cuisine and culinary arts.

The structure of the workshop session will be from Theory to Practice. We will drive the students from the theory and principle of the Cook&Chill and Sous Vide, to the application of the concepts in the kitchen, highlighting the benefit of sustainable cooking – without compromising in the output.



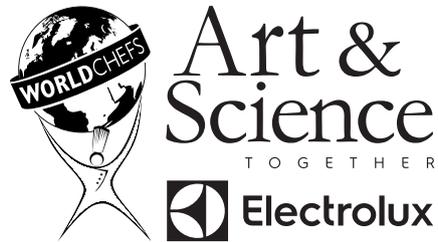
## Learning outcomes

On completion of this practical session participants will have acquired the ability to:

- An understanding of how to use Cook&Chill in the menu to keep high level of food safety and food hygiene.
- Reduction of food loss and food waste.
- Explain and demonstrate an understanding of the processes involved for cooking food using the Sous Vide method.
- Apply moist, dry and oil methods of cooking appropriately to a variety of ingredients, commodities and dishes.
- Extend their range of technical skills.
- Understand the role of stocks, Sauces and emulsions (stabilisation and breakdown) as part of sous vide preparation and cooking process.
- Achieve a balance of nutritional value, texture, flavour and colour for food items that are prepared with an emphasis on healthy eating.
- Prepare, cook and present a variety of dishes using a nose to tail approach in the selection of suitable ingredients.

## Schedule and Agenda

Time		Agenda
9:00 AM	9:15 AM	Welcome by WorldChefs & Electrolux
9:15 AM	10:00 AM	Theoretical Session - Cook&Chill System
10:00 AM	10:15 AM	Coffee Break
10:15 AM	12:00 PM	Theoretical Session - Sous Vide Technology
12:00 PM	1:00 PM	Lunch Break
1:00 PM	2:30 PM	Practical Part 1
2:30 PM	2:45 PM	Break (Q&A)
2:45 PM	3:30 PM	Practical Part 2
3:30 PM	4:00 PM	Q&A, Certificates, Wrap up, Group Photo



## **Chef Biography**

With a comprehensive international work exposure in Germany, Switzerland and Singapore, **Chef Daniel Schneider** is a trained chef in international cuisine and has a wide range of skills acquired in his 16 years in the culinary industry.

Chef Daniel joined Electrolux Professional SEA in 2015 and conducted since many culinary workshops, masterclasses and seminars in our Center of Excellence situated in Singapore and in the APAC region. He has hosted many cooking demonstrations and classes throughout his kitchen career, which gives him a established personality in the Singapore F&B industry.

Apart from being a corporate chef, Chef Daniel also provides technical consultancy and culinary services to our customers since he is well-versed with our equipment. Being a chef that constantly wishes to upgrade himself, he travels in the South East Asia region to help our partners and chefs while gaining culinary knowledge along the way.