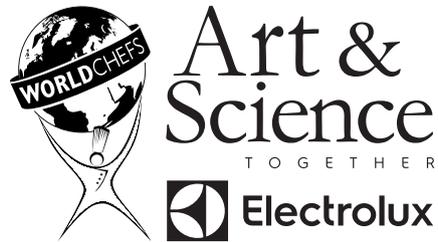


The 'Art & Science Come Together' program will combine the culinary creativity and talent of the Worldchefs chefs with the knowledge and technology and experience Electrolux Professional".

"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

### Electrolux Taste Center

Electrolux Building 11th Floor, 1910 New Phetchaburi Road,  
Bangkapi, Huai Khwang, Bangkok 10310, Thailand

Date: 14<sup>th</sup> August 2018

Time: 08:00 – 17:00

Dress code: Chefs Whites

NB: Limited number of participation (30 pax)

RSVP: [acaek@me.com](mailto:acaek@me.com)

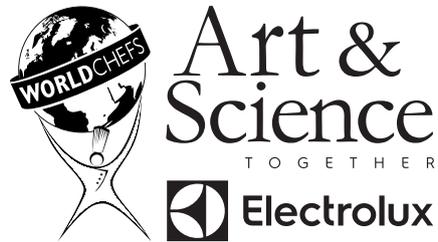
“Art & Science Come Together” is an alliance between Electrolux Professional and WORLDCHEFS with a clear objective to organise workshop training session with focus on new technologies and cooking techniques. These workshops will educate chefs on implementing sustainable practices in the kitchen while 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 the Sustainable cooking: This innovative approach aims to improve chefs’ daily activities and operation in the kitchen. In particular the seminar will focus on the Cook & Chill system, a technology that incorporates an oven and blast chiller in a single solution. The second topic will cover the Sous Vide technology with an *in-depth* understanding of the application in the kitchen and the benefits of it.

The aim of the workshop is to build on, and extend the range of skills, techniques and knowledge previously acquired by the Chefs. 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.

In parallel we would like to offer the Art & Science to the Faculty students. The workshop will focus on sustainable cooking: the Cook & Chill system and the Sous Vide techniques. The aim of the workshop session will be from Theory to Practice. We will drive the student 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.



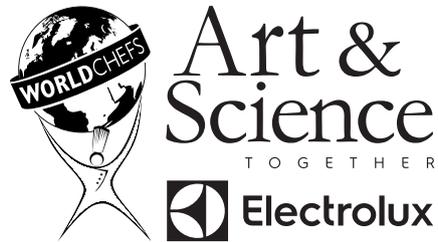
## Learning outcomes

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
8:00 AM	8:15 AM	Welcome Speech at Electrolux Taste Centre
8:15 AM	9:00 AM	Breakfast
9:00 AM	10:00 AM	Transport to Bangkok University
10:00 AM	10:15 AM	Welcome by Bangkok University
10:15 AM	11:00 AM	Theoretical Session - Cook&Chill System
11:00 AM	11:15 AM	Coffee Break
11:15 AM	12:00 PM	Theoretical Session - Sous Vide Technology
12:00 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
4:00 PM	5:00 PM	Transport to Electrolux Building



## **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.