

**Curso “Quiero aprender Cocina cubana” versión 6h**  
**Course “I want to learn Cuban cuisine” 6h**



**Short courses in Cuban Cuisine**

HavanaXperience, in collaboration with the Federation of Culinary Associations of the Republic of Cuba, offers courses of Cuban cuisine given by chefs. **Adressed to funds of the kitchen, not professionals.**

The Federation of Culinary Associations of the Republic of Cuba (FACRC) groups voluntarily the professionals who work in the culinary arts of the country. Their goal is to contribute to the development of the profession of culinary art in its best style, raising the technical, professional and ethical level of its members.

ARTECHEF, a restaurant and project run directly by the management of the Federation of Culinary Associations of the Republic of Cuba It’s courses, workshops, seminars, conferences and master classes are carried out by Chefs and other professionals of the kitchen. To this end, ARTECHEF has a demonstration room, kitchen, lounge and bar.

Venue of the courses: ARTECHEF. 3rd Street. And A, Vedado, Havana



**PRICES PER PERSON**

<b>3 days course</b>	9 hours	3 h/per day	<b>122 €</b>
<b>2 days course</b>	6 hours	3 h/per day	<b>102 €</b>
<b>1 day class</b>	<b>3 hours</b>		<b>77 €</b>

**POSSIBLE SCHEDULES according to availability.** 9:00 a.m. or 3:30 a.m.

**CAPACITY:** from 1 to 10 persons

## HX 007 2D Kitchen course “Quiero aprender Cocina cubana” (6h)

I want to learn Cuban cuisine  
SHORT COURSE OF CUBAN KITCHEN



Demonstrations and preparation of DISHES, DESSERTS AND COCKTAIL

### Official venue



**Province:** Havana

**Recipients:** non-professionals in the kitchen

**Participants:** 1 to 10 persons per class

**Duration:** 2 days (3 hours) (1 hour Theory and 5 hours of Practice)

**Imparted by:** Federation of Culinary Associations of the Republic of Cuba (FACRC)

**Minimum time in advance to request:** 30 days

### RESUME

The experience of learning, together with Cuban chefs. Participants will be able to make dishes from the traditional Cuban menu. They will receive a historical review of Cuban cuisine in general, its characteristics in the different regions of the country and the products involved in it. It includes practical demonstration and tasting of a **selection of typical preparations from the different regions and traditional dishes with different kinds of Cuban products and desserts and the demonstration of an emblematic Cuban cocktail**.

### Participants will receive

- **Recipies book** of the Federation of Culinary Associations of the Republic of Cuba, adapted to the level of the participant.
- **Certificate of participation**, of the Federation of Culinary Associations of the Republic of Cuba.

### Dishes to be made

The dishes to be made will be representative of the content of the course. They will be **selected from the typical ones of the different regions of Cuba or the traditional ones**, looking for diversity of genres and techniques of cooking.

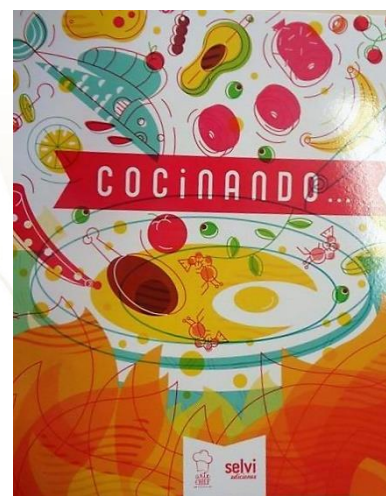
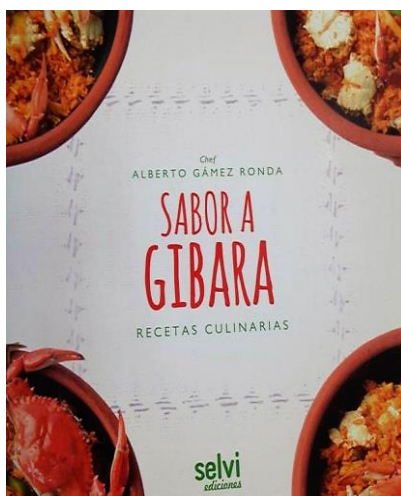
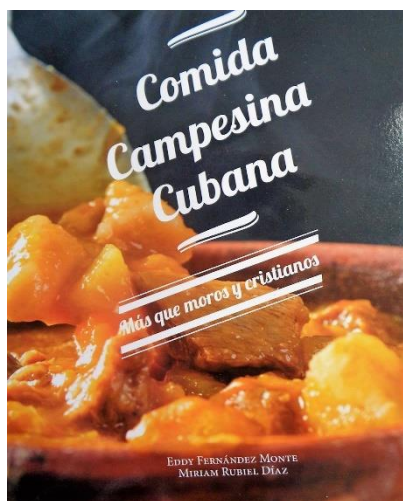
They may include **specific dishes that are of interest to the participant if requested in advance**.

The courses are very practical. **Participants always work with the Chef!**

**And in the end ...** the prepared dishes are presented with a table service similar to that of the restaurant's lounge. **You may take photos and taste!**

**RECIPES BOOKS**

of the Federation of Culinary Associations of the Republic of Cuba



**Comida campesina cubana** “Cuban peasant food”

National Gourmand Awards winner in the category: Best Historical Recipes. "This book has a lot of recipes that are authentic treasures of Cuban culture. It is a very important work."

Edouard Cointreau, President of the Jury - Gourmand World Cookbook Awards

**Sabor a Gibara** “Flavor to Gibara”

National Winner of Gourmand Awards in the category: Best Local Cooking Book.

"The richness of the Cuban culinary culture is in its regions" This book is a real pleasure. "

Edouard Cointreau, President of the Jury - Gourmand World Cookbook Awards

**Cocinando** “Cooking”

National Gourmand Awards winner in the category: Best Recipe Photography.

"Very good book and excellent photos, a tribute to the good Cuban cuisine"

Edouard Cointreau, President of the Jury - Gourmand World Cookbook Awards



## Requests and reservations

### REQUESTS

- 1- Use the form "BOOK" or
- 2- Write to [viajar@havanaxperience.com](mailto:viajar@havanaxperience.com) indicating:
  - FULL NAME
  - COURSE YOU SELECT
    - 9 hours course (3 days)
    - 6 hours course (2 days)
    - Class 3 hours
  - DATES OF STAY IN CUBA
  - SCHEDULE AVAILABLE TO RECEIVE THE COURSE
    - mornings (from 9h)
    - afternoons (from 15:30h)
    - Indifferent
  - COUNTRY OF ORIGIN
  - ADAPTATIONS: To adapt the course to your needs, please tell us your level as a cook / Ingredients or dishes you are interested in working / Intolerances or allergy to any ingredient.

### WHEN TO BOOK

You should apply for the course at least one month in advance.

### 2 WAYS OF PAYMENT

Payment at confirmation time.

#### 1- Bank transference

<b>SABADELL BANK</b>
<b>Holder:</b> Filin Travel S.L
IBAN: ES18 0081 5075 82 0001471849
BIC: BSABESBB
<b>Bank:</b> Sabadell <b>Office:</b> 5075
<b>Bank Adress:</b> c/Vitoria, 9, CP 09004 Burgos, SPAIN
<b>EMAIL:</b> <a href="mailto:viajar@havanaxperience.com">viajar@havanaxperience.com</a>
<b>CONCEPT:</b> <i>"Write Only your name, please"</i>

- 2- **Credit card** (We will send you a payment email with a link to a secure payment platform)
  - We accept Visa or Mastercard or American Express card (with 1.5% surcharge).

### CANCELLATION OR MODIFICATION POLICY:

Once the reservation is processed, HXP will charge in case of modification or cancellation:

€ 30 per person and the cancellation fees caused to the service provider.