

2023 EDITION

SPANISH

GASTRONOMY

TRAINING PROGRAM FOR
FOOD & BEVERAGE HOTEL
DIRECTORS AND EXECUTIVE CHEFS



EUROPEAN UNION



ICEX



PROGRAM OVERVIEW

The Spanish Gastronomy Training Program, SGTP, for Food & Beverage Hotel Directors and Executive Chefs from ICEX, is a complete professional, theoretical and practical training program, which immerses the participant in Spanish cuisine and the country's gastronomy industry.

This is a scholarship program supported by ICEX – Foods & Wines from Spain – that provides a 360° learning experience to a limited number of professionals every year.

The program is the key element of a long-term project that aims to achieve a greater presence of Spanish gastronomy in some of the most renowned hospitality companies in the world, and build a solid and lasting relationship between the selected professionals and ICEX Spain Trade and Investments.

For more information about previous editions, please, visit our website:
www.foodswinesfromspain.com/sgtp



ICEX is part of the Spain's Ministry of Industry, Tourism and Commerce. Is a public organization established to develop and promote Spanish exports and investments all over the world. Foods&Wines from Spain brand, run by ICEX, works to promote our culinary culture and to support exports of Spanish food products to Spain's priority markets.

Over the past 10 years, Foods&Wines from Spain has developed several workshops, training and postgraduate programs to provide a deeper understanding of Spanish gastronomy scene to both novice and senior foreign professionals.

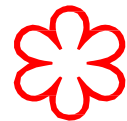
SPANISH CUISINE, AT THE FOREFRONT OF WORLD GASTRONOMY

For the last two decades, Spain has experienced an exciting succession of changes that have revolutionized the gastronomy industry, from the most prestigious restaurants to home kitchens, as well as traditional taverns and tapas bars. This authentic culinary revolution has transcended our borders and placed Spanish cuisine, its products and its professionals in the spotlight of the global hospitality industry.



140M

The Spanish Food & Wine industry sales reached 140M € in 2021, +5,3%



283

Total number of Michelin stars restaurants in Spain in 2022



6

Spanish restaurants among the 50 "World's Best Restaurants" (ref. list 2021)



15

Million visitors came to Spain last year, drawn to its gastronomy*

SPANISH GASTRONOMY TRAINING PROGRAM 2023

The SGTP is designed to be a transformative experience for Food & Beverage Directors and Executive Chefs from prestigious hotels all over the world. Every year, the program brings together a group of professionals from different countries that share a firm commitment and passion for their jobs. The ideal group will be composed of a maximum of 15 professionals who will enrich each other with their different backgrounds and approaches to the business.

Participants will benefit from a once-in-a-lifetime learning experience that will submerge them into the Spanish Gastronomy and Hospitality Industry, showing them how to enhance their establishment's offering through a new perspective.

Once the program has finalized and the professionals are back in their home countries, the hotel will have the continued support and advice of The Embassies of Spain and ICEX's worldwide offices, which will work to facilitate contact between the hotel and producers and leading companies in the Spanish gastronomy industry.

LEARN THE WAY TO GASTRONOMIC EXCELLENCE FROM THE BEST IN THE BUSINESS

LEARNING AREAS

1. Spanish Gastronomy and gourmet products industry. Tradition meets innovation.
2. Global culinary and business model trends applied to the hospitality and culinary scene.
3. Hands-on training on cutting-edge techniques applied to Spanish products.
4. Gastronomic experiences and meetings with Spanish relevant chefs



PARTICIPANT'S PROFILE

The Spanish Gastronomy Training Program aims to train highly competitive professionals from the Food & Beverage areas. Our ideal candidate would be a F&B Director or/and Executive Chef with a solid professional background and a demonstrated interest in Spanish gourmet products and culinary culture.

The participants should also have senior positions of responsibility, and they should be professionals that hold decision-making and action-taking roles in the selected hotels.

Applications will be considered according to:

- Educational background and previous experience of the candidate
- Motivation to take part in the program

In order to create the final group, other criteria will also be taken into account :

- Diversity in the nationalities of candidates
- Potential of the countries according to ICEX criteria
- Gender diversity and equality



PROGRAM STRUCTURE



The program consists of two modules, the first of which is an Online Course that will allow the participants to combine the first part of the training with their professional responsibilities. The Discovery Tour will take place in Spain and will last for two weeks.

MODULE 1 (FROM HOME)

SPAIN'S PANTRY AND GASTRONOMY ONLINE COURSE

🕒 5 weeks – March/April 2023

A 40-hour online course in Spanish gastronomy, its products and industry, to be completed in your home country before traveling to Spain. Upon completion you will receive the official “Specialist Diploma in Spain’s Pantry and Gastronomy” from ICEX-CECO.

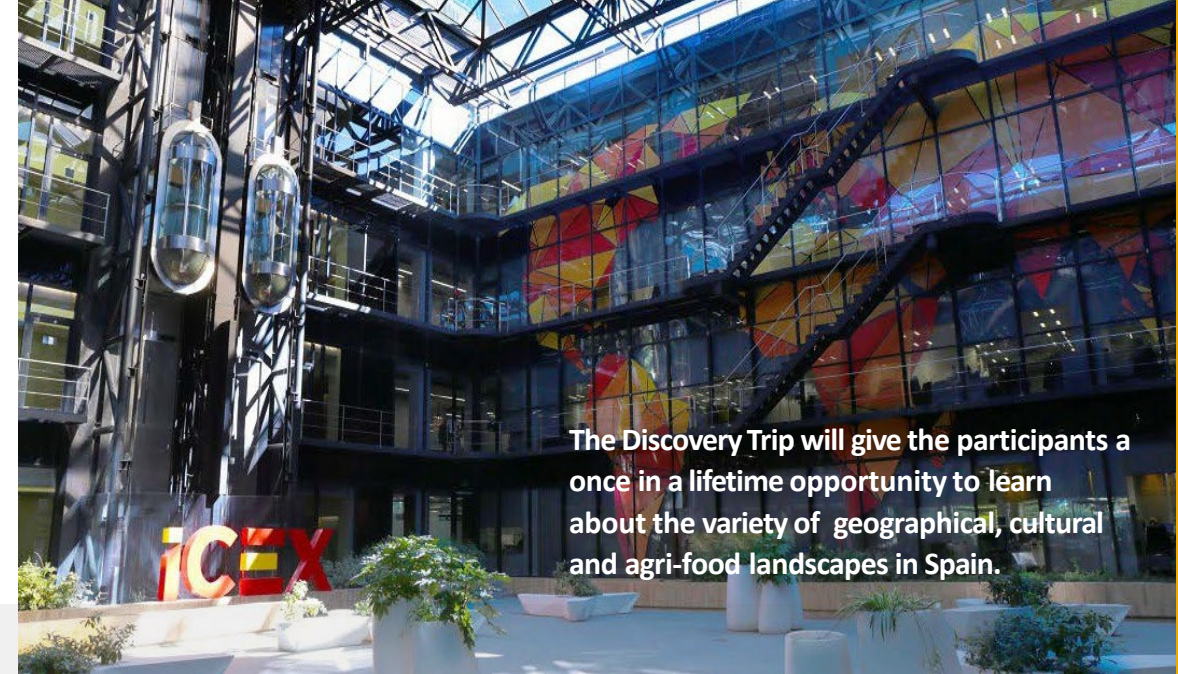
MODULE 2 (SPAIN)

SPANISH GASTRONOMY DISCOVERY TRIP

🕒 2 weeks - May 2023

The trip will start in San Sebastian, with a three days course in the Basque Culinary Center (BCC), an international pioneering academic institution.

It will consist of both practical and theoretical workshops on the following topics: Spanish sauces with olive oil canned fish workshop, avant-garde techniques workshop, cheese and wines from Spain.



The Discovery Trip will give the participants a once in a lifetime opportunity to learn about the variety of geographical, cultural and agri-food landscapes in Spain.

The “Discovery Tour of Spanish Gastronomy”, will take the participants to different regions of Spain. This intense, journey will give them the opportunity to discover products in their natural surroundings, as well as a hands-on experience in the rich culinary culture of Spain.

Along the way, the participants will have the opportunity to enjoy tastings and meals that enhance the exceptional local produce in the most traditional Spanish recipes and avant-garde cuisine. They will also have the chance to visit local producers of fine foods and wines that sell internationally, even to some of the participant’s home countries.

LEARNING OUTPUTS

At the end of the program the participant will be able to:

- Generate and communicate **passion** for the culture, gastronomy and products of Spain.
- Identify and **value** the main features of the Spanish gastronomic culture, its regions and the Mediterranean region.
- Analyze and **experience** specific cases of success in terms of quality and innovation of the gastronomic offering and service in hotels and catering in Spain.
- Effectively use different tools and means to **communicate** to customers and other professionals the value of Spanish products and services.
- Analyze, design and plan original **gastronomic offerings** by experimenting with different Spanish gourmet products.
- Be able to take into account the context, demand and expectations of customers, applying **criteria of quality** sustainability and food safety.
- Evaluate, identify and design innovative processes in the field of service, dissemination and customer service, to deliver a **higher-quality gastronomic offering**.
- Increase motivation and knowledge about the **integration** of high-quality products and services in the hotel sector.



SPANISH GASTRONOMY TRAINING PROGRAM 2023

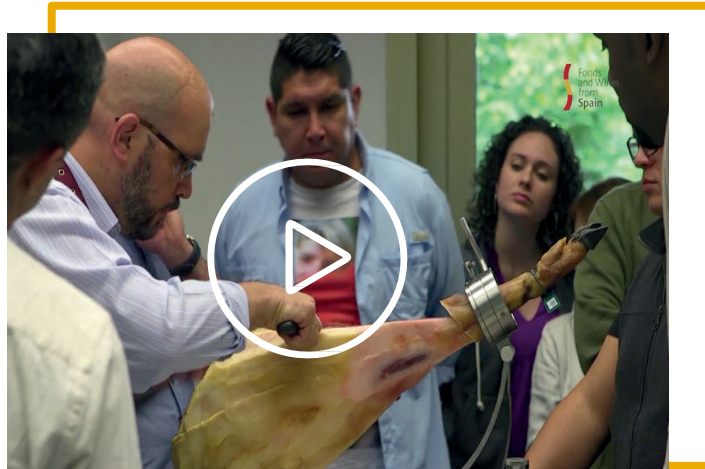
DATE	MODULE	LOCATION	LENGTH
20 MARCH -25 APRIL 2023	Online course	Home	4 weeks
6-7 MAY 2023	Travel to Spain		Weekend
8-19 MAY 2023	Discovery Trip	Different regions, Spain	2 weeks
19 MAY 2023	Closing Ceremony	Madrid. Spain	1 day



WHAT THEY SAY ABOUT US



A WORD FROM JOSÉ ANDRÉS



2018 EDITION



2019 EDITION

**ARTURO GONZALEZ,
EXECUTIVE CHEF
MELIA NASSAU
BEACH, BAHAMAS**

“The program showed another level of gastronomy. It has given me a new perspective and I’m looking forward to sharing all this knowledge with my team back in the Bahamas.”

**KENNETH MOLLYNEAUX,
CHEF & OWNER
TROPICAL FUSION
IN TORTOLA, BRITISH
VIRGIN ISLANDS**

“Back in my country I want to make my clients experience what I’ve lived during this program. It has been amazing.”

**RITESH CHOUDHRAY,
FOOD & BEVERAGE
DIRECTOR TAJ
PALACE BOMBAY**

“I don’t think there’s any other place in the world that could offer products like these. I think I’m truly blessed to be here.”



PARTICIPATION CONDITIONS

ICEX WILL PROVIDE FREE OF CHARGE

- Roundtrip flight tickets and accommodation.
- Spain's pantry and Gastronomy, online course from ICEX– CECO.
- Spanish Gastronomy for F&B Managers and Executive Chefs course by BCC and other academies.
- Food Discovery Trip full costs.
- ICEX will not pay any personal or maintenance expenses.

PARTICIPANT WILL CONTRIBUTE TO THE PROGRAM WITH:

- Successfully completing all of the course requirements.
- Completing the two modules of the program as previously described.
- Contracting a personal medical and assistance insurance policy that includes accident insurance and repatriation.
- Personal expenses.

EMPLOYER (HOTEL/COMPANY) WILL SUPPORT THE PARTICIPANT WITH:

- Paying the salary during the whole program.
- Allowing the participant to fully complete the program's modules.



HOW TO APPLY

This is a full-time business trip with activities every day, including weekends. Participants should follow the full schedule.

Applications can be submitted to ICEX–Spanish Gastronomy Training Program, before November 23, 2022.



Submit all documentation by email no later than **November 23, 2022**, to your local office of ICEX / Foods&Wines from Spain or:

sgtp@icex.es



Successful candidates will be contacted **by mid December, 2022**



CONTACT US

For further information on the Program, please contact:

Spanish Gastronomy Training Program

sgtp@icex.es

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