



# alimentarium pro

*Alimentarium pro* is a bespoke professional training programme for anyone wishing to perfect their technical or teaching skills in the area of food and nutrition.



## Concept

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The *Alimentarium pro* training programme aims to further knowledge via various training modules, each combining theory and practice.

Participants receive professional training tailored to their needs while perfecting their skills in their particular field. The Alimentarium endorses participants' successful completion of the training programme.

The training programme benefits from the support and expertise of the world's first museum devoted to food and nutrition.

**[alimentarium.org](http://alimentarium.org)**

To complement their professional training, participants may also access the *Alimentarium Academy* online learning platform.

**[academy.alimentarium.org](http://academy.alimentarium.org)**

## Instructors

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All instructors have been awarded an advanced federal diploma in their specialised field, as well as a teaching qualification, thus guaranteeing the superior quality of the training programme.

## Methodology

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- All courses are held at the Alimentarium in Vevey, in French or English.
- The training programme is evenly split between theory and practical sessions.
- The *Alimentarium pro* panel, comprising three members of Alimentarium staff, validates participants' successful completion of the training programme.
- *Alimentarium pro* instructors remain available after the training programme, to provide further support and advice as required.





## Structure of the training programme

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The training programme offers two forms of accreditation: **attestation** or **certificate**.  
The programme focuses on five fundamental fields of culinary technology:

1. Hygiene and safety in the workspace
2. Food knowledge
3. Kitchen knowledge
4. Calculating cost price
5. Menu planning and history of gastronomy

The instructor selects the modules for each of these fields according to any specific requirements he/she identifies and any particular requests from the trainees. Each module or complete course is proposed in English or French.

## Attestation

- One full day of training on a chosen topic
- 50% theory & 50% practical
- No end-of-training questionnaire
- Observation and validation of the practical work for the module
- Attestation for the topic taught.

## Certificate

- Five days of training
- Daily topics selected from the same field of culinary technology or from different fields
- 50% theory & 50% practical
- End-of-training questionnaire (pass rate 90%) to validate the acquired knowledge and skills
- Observation and validation of the practical work for each of the five modules
- Certificate for the topics taught.

## Programme

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### One day of training includes:

- 4 periods (45 min each) of theoretical training
- 4 periods (45 min each) of practical training
- Course equipment and printed course material
- 1 midday meal
- 2 breaks (morning and afternoon)

## Practical information

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<b>Price:</b>	One full day of training is invoiced at CHF 900.00.
<b>Duration:</b>	From 8:00 to 12:00 and from 13:30 to 17:30
<b>Groups:</b>	Minimum 7 people and maximum 18 people
<b>Topics:</b>	Vary depending on trainees' needs. Each training course is tailored to the trainees' requirements.

The *Alimentarium pro* panel is also available for an onsite visit to observe the context and prepare a bespoke professional and innovative training concept (price available on request).

Our customer service team will gladly organise transportation, evening meals and accommodation for trainees. The cost of these services is invoiced separately.

### Contacts:

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