

AIM & ÉCOLE DE CUISINE ALAIN DUCASSE PRESENT



Culinary Arts Basics Program

Classes dedicated to AIM students



écoledecuisine 
ALAIN DUCASSE



Culinary Arts Basics

FOR

- AIM Students

CLASS CAPACITY :

- 10 students maximum

BONUS

- Alain Ducasse cookery school certificate

FEE

- Offered by AIM

Day 1: Vegetables

Discover all the secrets to preparing vegetables – how to choose them according to season and how to peel, cut, and cook them. Learn which combinations work best and develop your sense of presentation.

Day 2: Fish and Shellfish

Find your sea legs! Learn how to choose your seafood products. Prepare simple dishes while learning to master timing. Seafood cooking is within everyone's reach!

Day 3: Poultry and Meat

Stew, roast, braise, or even raw... Learn different cooking techniques that will let you prepare meat the way you like!



école de cuisine 
 ALDIN DUCASSE

Culinary Arts Basics Program
For more information, please contact:

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