

# NEW FOR 2017!



## ADVANCED FLIGHT CREW TRAINING | TAMPA, FL

### Day 1

**Aviation Food Safety Program** – Air Culinaire Worldwide recognizes the need for all flight attendants and flight crew to have the knowledge of food safety and best practices on board. We are committed to providing a comprehensive food safety course that is engaging, affordable and specific to the unique situations surrounding food on the aircraft. Comes with a nationally-recognized food safety certificate and the option to take a test and upgrade to a Food Safety Manager certificate.

**Current Dietary Styles** – In the hypersensitive world we live in, it is important to our passengers that we have the knowledge and awareness about what food items can or cannot be consumed by individuals who have specific dietary needs or preferred styles. This course is an in-depth discussion and dissection of the current culinary scenery, through the eyes of medical requirements, faith-based belief, dietary restrictions and health-focused cuisine.

### Day 2

**Advanced First Course** – A first impression is always a lasting impression. A crisp and clean beginning to a meal's service will establish high expectations that can be the catalyst for world-class service. In this class, students learn how to plan, design, request, plate and execute an array of first courses. This session covers amuse-bouche, canapés, tapas, hors d'oeuvres, hot appetizers, display trays and other unique ways to launch a successful culinary experience at forty-one thousand feet.

*Food & drink will be provided throughout the duration of the program.*

For more information and registration, please contact:  
John Detloff, Vice President; Flight Attendant Services  
(813) 449-6005 | [jdetloff@airculinaire.com](mailto:jdetloff@airculinaire.com)

### Day 3

**Level Two Plating Course** – This is the next step in our plating class, incorporating the previous skills learned and combining them with even more advanced techniques and pin-point creativity. Dishes from breakfast to dessert will be provided as subject matter, with innovative canvases from plates to packaging.

**Basic Wine Pairing** – Air Culinaire Worldwide is proud to bring you the teachings of world-class sommelier Mathieu Rudelle in an interactive introduction to the world of wine. Attendees will gather knowledge about wine basics and terminology, as well as enjoy a live hands-on pairing of gourmet food with wine from around the world.

*"Wine is meant to be with food - that's the point of it." - Julia Child.*

### ATTENDEES

Flight Attendants & Flight Technicians

### ATTENDANCE FEES

2-Day Training: \$1,500

3-Day Training: \$1,750

### LOCATION

Air Culinaire Worldwide Headquarters  
5830 West Cypress Street, Suites B & C  
Tampa, Florida 33607