



AgriCulinary

MVS • Perho CTB College • ZBC

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Are you a cook, waiter, waitress, gardener, farmer or a student / alumni of these study fields?

JOIN US TO STUDY RESPONSIBLE
FARMING AND COOKING!

AgriCulinary

Erasmus+ training

During the AgriCulinary training, you will learn what a transparent food chain means in every stage from farm to kitchen to consumer and back to the farm. At the same time you will improve your professional skills and receive new innovative ideas for your daily work.

Application period: 1.3.–30.4.2023

Interviews: Monday 8.5. & Wednesday 10.5.2023

Training period: September 2023 – September 2024

Detailed schedule will be published in May.



Application

Training will be implemented on the farm fields and in the kitchen under the guidance of professionals from restaurant & horticultural fields. There will be about 1–2 training days per month. Training will include study visits to restaurant and farms in Finland as well as study trips to Denmark and Norway. Teaching language of the training is English.

AgriCulinary training will be implemented in 2023–2024 as a multi-format education in cooperation with Perho Culinary, Tourism & Business College; ZBC College (Denmark) and Mosjøen videregående school (Norway).

FURTHER INFORMATION

agriculinary.eu



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