

ON BOARD “ONE-TO-ONES”

For Yacht Chefs/Cooks and Senior Stewards/Stewardesses

Anne Ager presents a special programme of ‘one-to-one’ food and hospitality courses, individually structured to suit the particular requirements of a Chef and/or Senior Steward/Stewardess, in their own working environment: i.e. on board.

A unique opportunity for them to learn new techniques, new skills and new recipes, all carefully tailored towards the likes and taste preferences of the owner, and to his or her guests

Half-Day or Full-Day Courses can be arranged, depending on the theme and subject chosen. For example:-

PASTRY & PASTRY-BASED DESSERTS

BREAD-MAKING & OTHER YEAST COOKERY

AN INTRODUCTION TO THE WORLD OF WINES

(From Fine Clarets through to the New World wines from Chile and California)

GETTING TO KNOW YOUR CHEESES

(With particular reference to those from Provence and Corsica)

A TASTING OF OLIVE OILS & OLIVE OIL RECIPES

THE ART OF THE TABLE!

(Food Presentation & Table Decoration)

FISH & SHELLFISH COOKERY

(Including marinated raw fish, fish stocks, and sauces)

CANAPÉS & AMUSES BOUCHES

(Perfect ‘small bites’ to accompany drinks)

MEAT & GAME COOKERY WITH A DISTINCTIVE FRENCH FLAVOUR

ORIGINAL SOUPS & STARTERS

CHAMPAGNE & CHAMPAGNE FOODS

(An introduction to Champagne and the perfect foods to accompany each style)

UNUSUAL WAYS WITH VEGETABLES

(Vegetarian main courses, and vegetable accompaniments, 'with a difference')

MOUTHWATERING DESSERTS

(Including some rather special ways with chocolate, and mastering the art of using gelatine)

ALL OF THE ABOVE SUBJECTS HAVE ALREADY PROVED TO BE POPULAR.
HOWEVER, ANNE AGER IS VERY HAPPY TO PRESENT ANY FOOD/DRINK THEME,
REQUESTED BY A 'CATERING' CREW.

FEES:- **From: 350€ per full-day course (*)**
 From: 200€ per half-day course (*)

N.B. TWO COURSES CAN BE COMBINED WITHIN THE SAME DAY.

*** THE ABOVE FEE IS EXCLUSIVE OF ALL INGREDIENTS COSTS. HOWEVER, ALL PREPARED DISHES FROM THE DEMONSTRATIONS ARE IDEALLY SUITED TO BEING USED AFTERWARDS ON BOARD.**

N.B. COOKERY COURSES CAN ALSO BE TAKEN IN MY OWN KITCHEN, IF PREFERRED

ANNE AGER - PROFESSIONAL PROFILE

- * TRAINED AS A CHEF & HOTEL MANAGEMENT GRADUATE , IN LONDON AND IN PARIS
- * WORKED WITH SOME OF THE LEADING CHEFS, INCLUDING ANTON MOSIMANN, GUY SAVOY, MICHEL ROUX AND THE LATE BERNARD LOISEAU
- * FOOD & WINE EDITOR/CONTRIBUTOR ON LEADING UK & FRENCH MAGAZINES
 - * CONSULTANT TO RESTAURANTS, HOTELS AND FOOD MANUFACTURERS
 - * AUTHOR OF 19 COOKERY BOOKS
- * REGULAR FOOD BROADCASTER ON ENGLISH LANGUAGE RADIO STATIONS
- * PRESENTER OF COOKERY COURSES IN UK, PARIS, BURGUNDY & PROVENCE

FOR FURTHER INFORMATION, CONTACT:

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