



## Jerusalem Culinary Institute Announces a Revolutionary New Program in Culinary Arts

The JCI has created a new program in Culinary Arts in English designed for those students who require a flexible schedule and budget and who wish to gain strong foundation skills either for a career in the food industry or to hone their home skills. After completing the basic 8 week program, students may continue with short programs and workshops in their area of interest. Upon completion of the program, we can assist qualified students with placement in internships in establishments in Israel. The new program allows students to continue their studies in other schools or work during the day.

This program is offered two evenings a week for eight weeks. Classes are held from on Sunday and Monday, 18:00 – 21:30. The next program begins on 15 January, 2012. Graduates of this program can return to the JCI at any time to participate in short programs or workshops at a reduced rate to continue their studies and to keep up with the latest trends in the food industry. Short programs and workshops are offered throughout the day and evening, Sunday through Thursday.

### Schedule

1. Sunday, 15 January	Knife Skills, Kitchen Safety & Hygiene, Stocks
2. Monday, 16 January	Soups
3. Sunday, 22 January	Potatoes and Rice
4. Monday, 23 January	Grains and Pulses
5. Sunday, 29 January	Eggs
6. Monday, 30 January	Pasta
7. Sunday, 5 February	Vegetables
8. Monday, 6 February	Salads and Vinaigrettes
9. Sunday, 12 February	Fish and Sauces
10. Monday, 13 February	Appetizers/Tapas
11. Sunday, 19 February	Asian Wraps
12. Monday, 20 February	Dairy
13. Wednesday, 26 February	Pareve Desserts
14. Thursday, 27 February	Meat
15. Sunday, 4 March	Poultry and Sauces
16. Monday, 5 March	Ready, Steady, Cook

The cost of the full program is 5,000 NIS which includes tuition, ingredients and recipes. Students may take home any food they prepare in class.

**SPECIAL PRICING:** If you find that taking the full 16 sessions is difficult due to other commitments that you may have, you can take the program by subject. Please let us know which subjects interest you and we will develop a custom program for you. The cost per evening is 315 NIS. Students wishing to take other JCI programs or workshops may do so at a discounted price.

Please contact us at (02) 992 3128 or email us at [info@jcichef.com](mailto:info@jcichef.com) to register for the next program.

We are Kosher Mehadrin Agudath Israel under the supervision of Rabbi Binyomin Adler

### **Jerusalem Culinary Institute**

6 Yad Harutzim, Jerusalem 91531 Tel (02) 992 3128 Fax (02) 992 3097

[www.jcichef.com](http://www.jcichef.com)