



TARONJA
spanish for foreigners

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SPANISH AND VALENCIAN COOKING COURSES WITH “THE GREAT CHEF NANDO”

TO WHOM THE COURSE IS DIRECTED

This course is aimed at people who wish to learn famous, typical and important Spanish dishes. A large part of this course focuses on Valencian cooking, such as its world famous rice and paella recipes. The course combines practical cooking classes with gastronomic culture activities such as museum visits, excursions to typical places of interest, restaurants, bars etc. always at the hand of the individual, energetic and fun “CHEF NANDO.”

COURSE LENGTH

1 week

Consisting of 5 - 7 hours a day (3 hours of cooking classes plus 2 - 4 hours of activities).

LEVEL

All levels. The course will be carried out in a bilingual manner (Spanish/English.)

STARTING DATES

08.02 / 26.04 / 05.07 / 25.10

CULINARY OBJECTIVES

The course combines typical Spanish cooking recipes along with those from the Valencian gastronomy (principally, rice and paella dishes.) Every day, a rice dish, a main course, one tapa and a dessert will be prepared.

EDUCATIONAL OBJECTIVES

The course has an important didactic focus whereby you will learn a wide range of vocabulary and expressions related to the world of food. For many years, Chef Nando has been an English and Spanish teacher which proposes a great advantage for students that do not have a very high level of Spanish.

RECREATIONAL OBJECTIVES

The idea of this course is not only to learn how to cook, but simultaneously enjoy yourselves by spending time visiting special places in Valencia related to its gastronomy; from curious museums, typical places, shops of culinary utensils to representative Spanish bars and restaurants. The Great Chef Nando will let you in on the most secret places in Valencia, places where the everyday tourist is not aware of... How exciting!?

ACTIVITIES

The majority of the activities are included in the course price. Some however, such as meals in restaurants, have an extra cost. Therefore, students can decide whether or not they wish to go along to the activity, although it is highly recommended not miss out!

Below are some of the places that we will visit. As you will see, they are related with the culture of the Valencian gastronomy:

Central Market - This extraordinary market is like no other with more than 1000 years of history. Typical of Valencian commerce, the reformed building now of Modernist design is one of the most important in the Valencian community. At present, all types of food from fish, seafood and meat to cheeses and sausages can be bought there.

Silk Market - The Valencia Silk Market or otherwise known as The Merchant's Market was constructed between 1482 and 1498, and is a civil gothic masterpiece. This building, situated in the heart of Valencia's historic centre, is designated to business commerce and the selling of merchandise and has been declared World Heritage by UNESCO.

Rice Museum - This museum is located in an ancient mill. Inside, we will tour around and learn about the rice industrialisation process, deeply entrenched in the Valencian gastronomic culture.

Horchata Route - A visit to the Horchata fields, where we will see how tiger nuts are cultivated and how tuber is drawn from Horchata, Valencia's most famous drink.

Albufera - Albufera's natural park makes up one of the most representative and interesting natural spaces of the Valencian community. Around Albufera's lakes exist some of the main rice culti-



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vation plants.

CHEF NANDO

The Great Chef Nando, (internationally famous!) has been cooking since the age of 5 (when he first made a fried egg...). Cooking is his passion and in life, his great love. With all his energy and vitality along with his joy and humour, he will make sure that this experience will be the most special cooking course of your life! Long live the great Chef NANDO!

TIMETABLE AND PROGRAM

HOUR	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
13:00-14:00	Visit to the Central Market Ham and cheese sampling session		Visit to the fish market and to 'La Lonja'		Visit to cooking hardware store
14:00-17:00	Chicken and Rabbit Paella (The famous Valencian dish) Andalucian Gazpacho Soup Garlic Prawns Orange Sponge Cake	Black rice Garlic rabbit Steamed mussels Garlic Mayonnaise Nougat	Oven rice Eel Stew Cod meatballs Arnadí	Fideuà Gazpacho Manchego - Don Quijote's favourite dish! Spanish Omlette The famous Valencian cocktail - "Agua de Valencia"	Honeyed rice Ratatouille Kebab Queen's Cake
18:30-20:30	Afternoon visit to the famous Rice Museum		Afternoon Activity: The Horchata Route - Valencia's famous drink	Afternoon activity: Visit to the town of Albufera - The origin of Paella	Workshop: Analysis and an evaluation of materials Games
20:30-23:00	Evening activity: Paella Party	*Evening Activity: Typical Valencia bar - We will try the best sardines in the World!		*Evening Activity: Typical Valencian Dinner - Paella and Eel stew	* Evening Activity: Dinner in a Typical Spanish restaurant



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Weltweit meistbesuchte unabhängige Site für Sprachkurs Buchungen

Kurs buchen bei Taronja, Valencia für den weltweit niedrigsten Preis und lesen Sie Bewertungen zu Taronja, Valencia von ehemaligen Teilnehmern auf <http://www.languagecourse.net/schule-taronja-valencia.php3>

Unsere Sprachreise-Experten stehen Ihnen gerne zur Verfügung.

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