

EC Montreal: English or French + Gastronomy



Montreal is considered the gastronomy capital of Canada. Second to New York City, it has the most restaurants per capita. In Montreal there are over 6,000 restaurants, so you can get a taste of cuisine from around the world!

WHAT CAN YOU EXPECT ON THIS COURSE?

Through the different gastronomy sessions you can learn the secrets of world famous cuisine while developing your own culinary skills in an English or French environment. These hands on sessions will give you the skills needed to become a Montreal chef in your own home!

If you are studying a English, French or bilingual programme in Montreal, you have the opportunity to add two Gastronomy sessions to the programme of your choice. Course includes:

- Culinary lessons
- Pastry making
- Mixology lessons
- Food tours
- Tour of food markets
- Beer tours
- Chocolate making
- Tastings

THIS COURSE IS SUITABLE FOR STUDENTS

18+



LEVEL

English or French any level

COURSE DURATION

Minimum 1 week General
French/English, 2 sessions of
Gastronomy

COURSE START DATES

Any

LESSONS PER WEEK

2 sessions per week for a minimum of 1
week

1 LESSON

Each session is an average of 2.5 hours. Sessions are outsourced to a company called Ateliers & Saveurs. Sessions can be booked afternoon, evening or weekends.

AVAILABLE IN

EC Montreal

NOTES

Included in the programme: 2 Gastronomy sessions

Sample Sessions:

World Cuisine: Your taste buds are going to travel to Japan, Italy, France, Thailand & Italy! 2 hours of cooking followed by 1 hour of eating!

Follow the Chef to the market: Do the grocery with the chef at the market, cook and enjoy! 1.5 hours at the market, 2.5 hours of cooking and 1 hour of eating!

Pastry Delirium: In love with pastries? Cupcakes, macaroons, cookies are waiting for you! 2 hours of baking & beautiful cake box to go!

Fancy Tapas: With 2 glasses of wine included, this tapas cooking class will cheer you up! 2 hours of cooking, 1 hour of eating!

Cocktails: Learn how to prepare your favorite cocktails during an original and friendly happy hour! 2 hours of preparation & 3 cocktail tastings!

Mixology: Under our mixologist's supervision, learn how to prepare classic cocktails and invent your own version. 2.5 hours of preparation & 4 tastings!

Cocktails Passport: A country, a liquor, a brand, a cocktail...follow our daily destination... Rum to Cuba, Tequila to Mexico, Gin to England... 2.5 hours of preparation & 3 tastings!

REFUNDS & CANCELLATION FEES

All of the Gastronomy sessions are non-exchangeable/non-refundable once they are booked.

Students should be 100% sure when booking the Gastronomy Plus programme about their dates and availability.