

For Serious Cooks Only!
The Food Lover's Tour of Paris
for amateurs and professionals

Come along with Prague Culinary Academy to learn from real Michelin-star French master chefs! See these experts in the kitchen, and taste their own work. Find out for yourself why so many people say French cuisine is the world's best – from some of France's best chefs.

Prague Culinary Academy proudly introduces our first food tour to Paris and the world-famous Le Cordon Bleu school of classic French cuisine. Your six-day tour will include four full days at Le Cordon Bleu, including demonstration classes with Cordon Bleu teaching chefs, and hands-on practice classes in the student kitchens. The tour also includes a chef-escorted tour of one of Paris' renowned street markets. All are designed to open your eyes and palate to the delicious world of French gastronomy.

The first tour will begin Sunday, 15 February – Friday, 20 February, with an optional supplement to add a weekend at your leisure. An optional farewell dinner at one of the many Michelin-starred restaurants is also available.

Make this year's gift the perfect Valentine's – Paris is for food lovers!

Projected Tour Schedule*

Sunday, 15 Feb:	a.m. flight from Prague to Paris, transfer to hotel Afternoon escorted sightseeing Evening free
Monday, 16 Feb:	8.00 Group Orientation in LCB Atrium 8.30 – 11.30 Cooking Demonstration and tasting 12.00 – 13.00 free time/lunch break 13.30 – 16.30 Practice class 17.00 + free time
Tuesday, 17 Feb:	8.30 – 11.30 Market Tour and cold preparation 12.00 – 14.00 Buffet Lunch, from market purchases 14.30 – 16.00 Sommelier's or Cheese seminar 16.30 + free time
Wednesday, 18 Feb:	8.30 – 11.30 Cooking Demonstration and tasting 12.00 – 13.00 free time/lunch break 13.30 – 16.30 Practice class 17.00 + free time
Thursday, 19 Feb:	8.30 – 11.30 Cooking Demonstration and tasting 12.00 – 13.00 free time/lunch break 13.30 – 16.30 Practice class 17.00 + Optional dinner (with supplement) or free time
Friday, 20 Feb:	Check-out and transfer to airport for a.m. flight Paris to Prague - OR - Optional add-on weekend in Paris (with supplement)

MENUS for demonstration classes will be complete seasonal dinner menus: one day each of poultry, red meat, or fish. Tour participants will prepare each day's main course in the practice class, under the supervision of Le Cordon Bleu teaching chefs.

TOUR PRICE INCLUDES: Round-trip airfare, ground transfers in Paris, Sunday escorted sightseeing tour, double-occupancy room including breakfast in our selected hotel in the 15th Arrondissement (walking distance to Le Cordon Bleu), all tuition and fees for Le Cordon Bleu classes, trip cancellation insurance, one buffet lunch following the escorted Paris Market Tour. Price **does not include** other lunches/dinners, single-occupancy room, other hotels, or any items and programs not listed above.

* All times and menus are subject to change according to Le Cordon Bleu's program calendar. Airlines, flight times, and hotel name to be announced.