

"HAUTE CUISINE" PROGRAMMING

AREAS OF CONTENTS:

* COOKING

* COMPUTER SCIENCE

* HOTEL AND RESTAURANT MANAGEMENT

* FRENCH

* ENGLISH

* SEMINARS

A. LABOUR RISKS PREVENTION

B. DIETETICS

C. NEW TECHNOLOGIES IN THE HOTEL BUSINESS INDUSTRY
(INSTALLATION, MACHINERY...)

D. OENOLOGY AND TASTING ANALYSIS

E. DECORATION IN THE DINING ROOM

F. MARKETING IN THE CATERING INDUSTRY

G. VOCATIONAL GUIDANCE.