



THE CULINARY INSTITUTE OF AMERICA

Now Serving: A new educational program for culinary professionals
taught by Culinary Institute of America chef instructors



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of America

COSTA
NAVARINO



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Introducing an exciting new collaboration that brings The Culinary Institute of America (CIA)'s signature professional training to Greece.

The five-day intensive will take place February 28 - March 3, 2024, and will focus on plant-forward cooking.

The program has very limited seats available and accepts professionals with at least 3 years of experience. Candidates are required to provide a brief profile that will be evaluated by the CIA who will make the final selection. Upon completing the program, participants will receive a certificate of accomplishment, and three (3) Continuing Education Units (CEU's).

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VERY LIMITED SEATS AVAILABLE

COURSE DESCRIPTION

Plant-Forward Cooking

Participants will learn fundamental techniques and methods for coaxing maximum flavor out of vegetables and fruits, grains, and other ingredients, as they create a number of globally inspired dishes designed to enhance the menus in their businesses.

INSTRUCTOR

An acclaimed professional instructor of The Culinary Institute of America.

DURATION

5 days, February 28, 2024 – March 3, 2024

METHOD

Hands-on 5-day intensive in the kitchen of The Romanos, a Luxury Collection Resort.

REQUIREMENTS

At least 3 years of industry food service experience, a short bio with key accomplishments and a vision statement.

CERTIFICATE

Certificate of Accomplishment and 3 Continuing Education Units (CEUs).

COST

For the 5-day package: € 5,500

Participants can extend their stay by up to two nights with the 6- or 7-day packages.





TENTATIVE DAILY SCHEDULE FOR PROFESSIONAL EXECUTIVE PROGRAM

The exclusive culinary program will be hosted at The Westin Resort Costa Navarino, in Greece. In addition to professional lectures and cooking sessions, the program includes daily morning activities and bespoke experiences designed to immerse participants in the breathtaking surroundings of Costa Navarino and the local area.

	Wednesday February 28, 2024	Thursday February 29, 2024	Friday March 1, 2024	Saturday March 2, 2024	Sunday March 3, 2024
07:30 - 08:30		Breakfast	Breakfast	Breakfast	Breakfast
09:00 - 12:00	Arrivals until 13:00	1 hour Golf clinic or Steam bath & Thalassotherapy (10:00 - 11:00)	Hiking in Voidokilia & Paleokastro (guided tour)	Philosophy walk (10:00 - 11:00)	08:30 - 15:00 Cooking session & lunch Departures by 15:00
12:00 - 13:00		Lunch	Lunch	Lunch	
13:00 - 19:30	Cooking session & dinner	Cooking session & dinner	Cooking session & dinner	Cooking session & dinner	
19:30 - 20:30	Free time	Free time	Free time	Free time	
20:30 - 23:30	Free evening	Live music night at 1827	Karaoke night at Division 16	Live music night at 1827	



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www.ciachef.edu

If you are interested in attending the Professional Executive Program,
kindly send a short bio with your key accomplishments and a vision statement to:
ciaprofessionalprogram@costanavarino.com

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