

PASSION AND PERFECTION

We are more than a catering company

We are artists and adventurers



SEIDL

PREMIUM CATERING

TRAINING CONCEPT

MASTER CLASS – EVENT CHEF

You will become part of our
worldwide network

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After 25 years in the premium event catering sector, it is time to take the next step.
If you stop learning, you stop getting better.

Seidl Catering and FIRMAMENT

With the FIRMAMENT, Ernst Seidl creates a combination of hotel, event location, premium catering, and restaurant that is unique in Vorarlberg (AT) and the Lake Constance region. The culinary heart of FIRMAMENT is Seidl Catering.

Seidl Catering is known as the 4-time Austria House Caterer for the Olympic Games in Sochi, Rio de Janeiro, Pyeongchang, and Tokyo.

The Master Class – Event Chef emerged from this network of the company. International culinary talents bring the culinary world to Vorarlberg. Your local dishes are presented in the open show kitchen of the fast-casual restaurant.

The Vision

With the FIRMAMENT, Ernst Seidl wants to achieve a mutual understanding of foreign cultures and an open coexistence of people from all over the world through multicultural cuisine.
WE BRING THE WORLD TO VORARLBERG

The Mission

The Seidl Catering Master Class – Event Chef expands the horizons of motivated people. In partnership with bocca (brotherhood of culinary chef's association), culinary talents become experts in gastronomy with an international network.

1. Concept overview and duration of training

Your 6-month training is divided into three areas.

To ensure the quality of the training, we only take 12 students per year.

Start dates are: Feb. 1 / Apr. 1 / Jun. 1 / Aug. 1 / Oct. 1 / Dec. 1 with 2 students each

1. Basic training

In the basic training, we bring all participants up to the same technical level of expertise.

This includes the expansion and training of the basic knowledge of the individual kitchen posts of the garde-manger, entremetier, saucier, and pâtissier.

2. Catering and event

In this step, we will teach you all the skills that a catering and event chef needs on a daily basis. You are part of our crew and produce high-quality caterings every day, from small exclusive occasions to large gala events.

Individual special modules from various master chefs are part of your training. Excursions and special day trainings with culinary partners are also on the program.

3. Performance

This part takes place at the "International Stage" of our restaurant and lasts one month. Under professional guidance, you work in our live cooking show kitchen and proudly represent your home country, the cultural specialties, and your culinary highlights in front of a large audience.

2. The requirements

2.1. Personal abilities

We are looking for people for whom it is important to develop and learn. A positive attitude is essential for this. Likewise, hard work, punctuality, and the ability to be a team player.

2.2. Technical expertise

You are currently attending a culinary institute or a tourism school. The Seidl Catering Masterclass has been developed as additional training during your compulsory internship or directly after your culinary education.

2.3. Language proficiency

Our corporate languages are German and English. For you to complete your training with us, you need a minimum knowledge of one of them at language level A2 (beginner level).

2.4. Further requirements

- Minimum age of 18 years
- No criminal record

3. The financial component

- The 6-month training at Seidl Catering costs € 8,900.00
- Remuneration is based on an internship salary of € 900.00 gross per month. The internship salary includes the statutory social security and accident insurance benefits
- We provide accommodation and meals free of charge
- Legal requirements such as work permits are organized by us
- Arrival and departure are to be organized by yourself
- The training time is 40 hours per week, in total 1,040 hours
- We offer the possibility of a scholarship for countries with lower purchasing power than Austria

4. The environment – framework conditions

The training takes place in the FIRMAMENT in Rankweil, Austria.

Rankweil is centrally located in the heart of Vorarlberg. It is the westernmost federal state of Austria and lies in the 4-country corner "Austria-Switzerland-Liechtenstein-Germany". All these countries are within 20 minutes reach. Untouched nature and the next mountain are in immediate proximity. The distance to Lake Constance is also 20 minutes.

You are accommodated directly with us in a FIRMAMENT hotel room. Everyone in the team has direct access to our large, communal roof garden with a barbecue area and chill-out zone.

All food and non-alcoholic drinks are free. We put great importance on our relationships within the team and maintain a very familiar atmosphere.

The FIRMAMENT has its own bus stop and is therefore connected to the public transport network, with which you can easily reach all 4 countries. To explore the environment, we provide electric bicycles to our team.

There are plenty of leisure activities available to you. Those who love outdoor activities are in paradise. Climbing, hiking, inline skating, skiing, ice skating, golfing, cycling, and mountain biking. Swimming in the lake, playing tennis, paragliding and much more is in your area.

5. The training in detail

5.1. Basic training

Gardemanger: The cook of the cold kitchen is called the gardemanger. Its main tasks include preparing meat, fish, mussels, crustaceans, poultry, game, and wildfowl. He must also be able to make pies and terrines. Garnishing and serving cold platters is one of his tasks.

You will learn:

- Appetizers
- Salads
- Cold plates
- Breakfast buffet
- Marinades
- Dips and cold sauces
- Meat preparation
- Fish preparation / filleting

Entremetier: In a kitchen brigade, the entremetier is the chef who is responsible for the preparation of side dishes. His area of responsibility includes cooking vegetables and egg dishes as well as preparing potatoes, rice, pasta, and dumplings.

You will learn:

- Side dishes
- Vegetables
- Soups and broths
- Homemade pasta
- Garnishes

Saucier: In a kitchen brigade, the sauce cook is referred to as a saucier, but he is not only responsible for preparing sauces. His area of responsibility includes cooking stocks, sauces, and butter mixes, as well as preparing braised meats, fricassees, roulades, goulash, and ragouts. He must also be able to cook poultry and venison dishes.

With us, the saucier combines the following specializations: poissonnier (fish cook) and rotisseur (roast cook).

You will learn:

- Preparation and cooking of sauces and stocks
- Preparation of meat and stews
- Preparation of fish dishes

Pâtissier: The pastry chef is principally responsible for the production and processing of desserts, doughs, and masses. His tasks include pies, cookies, or cakes. Likewise, cold and warm desserts (mousse, soufflé, donuts, crêpe).

You will learn:

- Cold and warm desserts
- Doughs and masses
- Ice cream and sorbets
- Cake
- Traditional Austrian desserts

5.2. Catering & Event

Event chefs are the rock stars among the chefs. They are used to achieving top performance in a place that is unfamiliar to them, without any safety net nor double bottom. Our guests have high standards and expect the event to run perfectly. Professionals enjoy this tension at the highest level and are gladly part of a spectacular evening. We will equip you with the necessary skills to be successful in this environment.

Types of events

- Small exclusive caterings at special locations
- Large gala events for business and leisure clients
- Glamorous weddings

Catering

- Efficient serving/plating
- Handling of the most modern kitchen appliances
- The latest cooking techniques: sous vide, fermentation, etc.
- Front cooking - confident appearance in front of the guest
- Show cooking
 - o Fire breathing
 - o Flambé
 - o Carving
 - o Filleting
 - o Liquid nitrogen
- Authentic Alpine Cuisine – based on French techniques
- Mediterranean and Levant cuisine
- Asian and International cuisine

Logistic

- Buffet design
- Planning and setting up of a temporary catering kitchen including the back office
- Storage logistics and load securing
- Electricity knowledge

Legal requirements

- HACCP
- Hygiene training
- Allergen training

Excursions – day trainings

- Local Meat Farming – organic pig breeding Gstach, Kobe cattle breeding Alpe Gsohl
- Local Farming – Vetterhof, FIRMAMENT Acker
- Meat cutting in a butcher shop – Walser
- Cheese factory – Metzler Bregenzerwald
- Fish farming – Stroppa (char, arctic char, trout)
- Beekeeping – Flötzerhof
- Chocolate factory – Fenkart
- Distillery – FIRMAMENT
- Oil production - Ölmühle Sailer
- Italian ice cream production – Kolibri
- Potato processing – 11er Kartoffeln

5.3. Performance - The “International Stage“

Be a superstar for 30 days - this is YOUR stage!

The FIRMAMENT features a fast-casual restaurant with over 200 seats.

The restaurant concept is based on you, our international star, with 3 dishes typical of your country, paired with the Seidl Catering favorite dishes such as the Olympic Kaiserschmarren, which is flambéed right in front of the guest. You, as a guest chef, and your dishes are announced and hyped on various social media channels. The recipes of your dishes are published so that every guest can replicate them.

The individual dishes from your home country are prepared in the production kitchen under your direction as typical for the catering business. The show and the finish are done by you, in the show cooking area in direct contact with the guests.

Fast-casual is based on quickly prepared dishes made from fresh, high-quality ingredients. Our large live cooking show kitchen is equipped with the most modern equipment, which covers all country specialties such as Rational SCC, Big Green Egg, induction stove, induction wok, lava stone grill, pasta cooker, original Italian pizza oven, Shawarma grill, etc.

6. Included special modules from external master chefs

6.1. Barbecue workshops with Tom Heinzle, book author

STEAK IT EASY

Immerse yourself in the world of steaks.

Classics such as T-Bone, Entrecote, Rib Eye, and much more with the right drink accompaniment. All information about the degree of ripeness, storage, dry age, and of course how to grill steaks correctly. Beef, pork, and fish are the stars of the course. The program is rounded off with matching side dishes.

SEA meets FIELD

Unusual grill dishes with a focus on fish, meat, and side dishes

FOREST meets FIELD

Unusual grill dishes with a focus on game, beef, and side dishes.

STAIRWAY TO HEAVEN 8 courses, 8 wines – the grand finale

Experience an unforgettable 8-course seminar that is one-of-a-kind. In this unique barbecue course, we grill everything, extraordinarily and with the right drinks.

<https://tomsgrillwerkstatt.at/>

6.2. Chocolaterie – Gerd Fessler

- Pre-crystallization / tempering of couverture
- Ganache-making from classic to modern
- Production of chocolate bars, molded pralines
- Hollow-body pralines, marzipan pralines, poured Belgian pralines
- Various decor techniques with couverture, especially for gastronomy
- Elegant arrangement of desserts on marble, foils, and much more

www.fessler.at

6.3. Sausage Workshop – Herberts Dorfmetzg

Herbert's meat academy: sausage production

Create the sausage of your dreams, high quality and creative. Whether with fresh herbs, vegetables, cheese, or chili, there are no limits to the imagination.

- Introduction into the production process of sausages
- Producing three types of sausage with an appealing consistency and appearance, as well as great taste
- Variants of cooked sausage, scalded sausage, and raw sausage
- Processing of fresh herbs from the FIRMAMENT herb garden
- Three individual sausage recipes

www.metzgerei-feldkirch.at

6.4. Special bread baking courses – Brothimmel

Rye sourdough

This course focuses on baking with rye sourdough. How do I prepare a sourdough? How do I take care of it? What do I have to do to bake juicy, aromatic bread with it? We will bake classic bread and pastries with rye sourdough. When the dough rests, we have plenty of time and space to discover the secrets of baking bread.

- Baking of various recipes with rye sourdough (rye bread, mixed bread, Vinschgerl)
- Natural ingredients
- Production, upkeep, and baking with rye sourdough
- Kneading techniques (differences in rye and wheat dough)
- Shaping of different doughs
- Documents and recipes

Small baked goods and rolls

Small but nice. Small baked goods can be irresistible. They impress with their crisp exterior and fluffy-soft interior, are varied and versatile. But how do these little works of art come about? And how do the holes get into the baguette? How do I shape the classic Viennese Kaisersemmel? Baguettes, rolls, and similar are no magic. All information about the correct dough production, the shaping, and the baking of different doughs is included in this special course. With everything that is important when making small baked goods.

- Production of different doughs (Mediterranean dough & firm bread roll dough)
- Differences to classic bread dough
- Possibilities for molding
- Baguettes, ciabatta, pizza & focaccia made from a long-lasting dough
- Hand rolls, pretzel sticks, Flesserl, etc. with a typical bread roll dough
- What do I have to pay attention to when baking small goods?
- Documents and recipes

Sweet yeast doughs

Sweet yeast doughs can be a challenge. But the principle applies - good things take time! With patience, time, and a lot of love you can succeed in creating the fluffiest delicacies. From the classic plait to yeast dumplings. Immerse yourself in the world of irresistible temptations in all its variations. With Austrian classics and international sweet temptations.

- Preparation of variations from sweet yeast dough (plait, nut stollen, cinnamon rolls, croissants, Buchteln, and brioche)
- Special features of sweet yeast dough
- How does my yeast dough get fluffy & soft?
- What should I watch out for when kneading sweet dough?
- Forms of plaits, cinnamon rolls, etc.
- Production of vanilla sauce without artificial flavors and colors
- Documents and recipes

www.brothimmel.at

7. Optional special module

7.1. Management training (from chef to kitchen manager)

Running a kitchen takes much more than the ability to cook well! Leadership is based on several pillars.

1. The technical skills
2. The entrepreneurial and organizational skills
3. The soft skills

This special module covers the individual skills in detail but also considers the interaction and the areas of tension between the three areas.

Content:

- Entrepreneurial abilities - the "hard skills"
 - o Economic efficiency and calculation (meals, labor costs, ...)
 - o Strategic purchasing
 - o Self-organization and team organization
 - o The use of tools (Excel, etc.)
 - o Marketing

- The human factor in the work environment - the "soft skills"
 - o Leadership and motivation
 - o Teams and decision making
 - o Stress management
 - o Conflict management

Keywords:

- Costs vs. quality
- "make or buy" – use of convenience
- Shortage of skilled workers and employee models
- Trends (sustainability, organic, vegan, local,...)

Price for the 3-day course: € 990.00