



A World of Cuisine

MOBILITY OF STUDENTS IN LATVIA

Project No. 2021-1-TR-KA210VET-000029335

TRAINING AGENDA

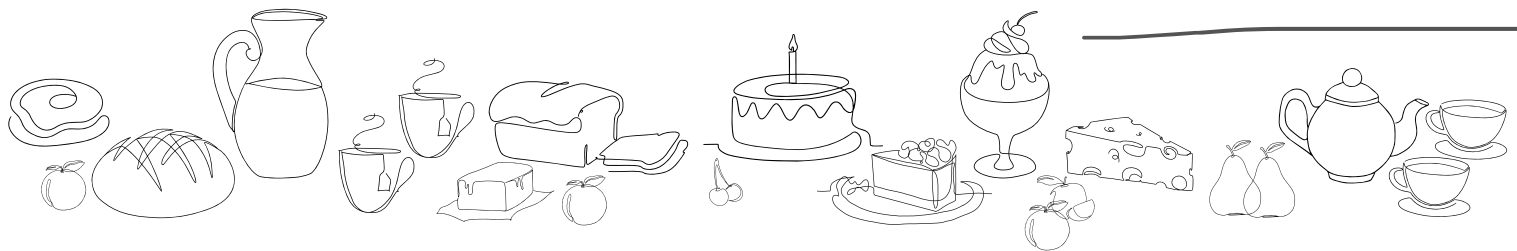
EVENT DATES: September 25th - October 3d, 2022
Arrival Day: September 25th, 2022
Training Days: September 26th - October 2d, 2022
Departure Day: October 3d, 2022

HOST: HOTEL SCHOOL Hotel Management College. Smilsu street 3, 4th floor

- Project Manager: **Olga Zvereva**, +371 29 670 067
- Student Activities, Workshops: **Inna Kučera**, +371 26 394 503
- Kitchen Master Classes and Kitchen Workshops: **Romāns Artamonovs**, +371 26 371 791
- Student Activities, Accommodation questions, Food delivery questions: **Inna Pasnaka-Irkle**, +371 25 909 223

PARTICIPANTS: Dr. Sadik Ahmet Mesleki ve Teknik Anadolu Lisesi, Turkey
HOTEL SCHOOL Hotel Management College, Latvia
Colegiul Vasile Lovinescu, Romania

ACCOMMODATION: Ladies: Apartments Laipu street 2/4, Old Town
Gentlemen: HS Apartments Čaka street 52, Riga Centre
Teachers: Wellton Riga Hotel & Spa, Valņu street 49



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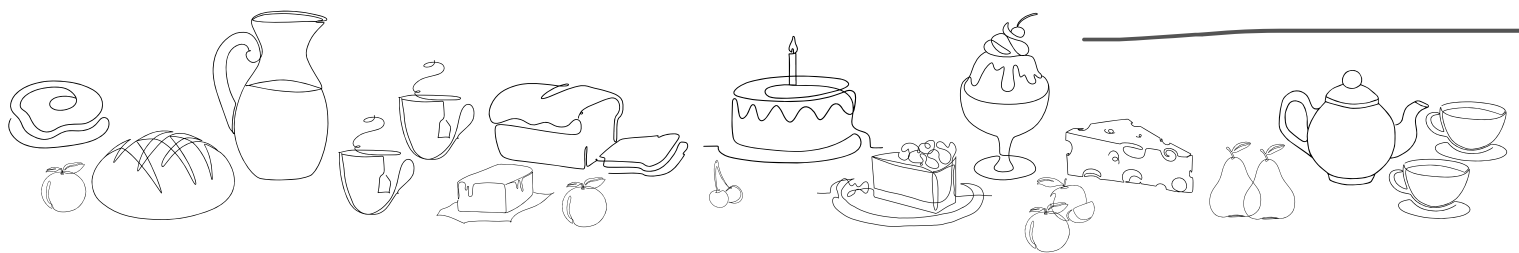


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TRAVEL DAY: Sunday, September 25th

from 12:00	Arrival of the Romanian team
12:30-14:30	Getting from the airport to Apartments No1 (ladies), Apartments No2 (gentlemen) and Wellton Riga Hotel & Spa (teachers) by public transport
14:30-15:00	Check-in time for the Romanian team
15:00-16:00	Orientation in food varieties and local practices of group dining facilities and arrangements: Lunch at LIDO Vermanitis
16:00-19:00	Free time for the Romanian team <u>Alternatively:</u> A nice walk with a HS representative around the centre of Riga
from 17:45	Arrival of the Turkish team
18:30-20:00	Getting from the airport to Apartments No1 (ladies), Apartments N2 (gentlemen) and Wellton Riga Hotel & Spa (teachers) by public transport
20:00-20:30	Check-in time for the Turkish team
20:30-21:30	Orientation in take-away business models, food pre-order services and sustainable packing: Dinner at the apartments, food delivery



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TRAINING DAY 1: Monday, September 26th

8:00-9:00	Breakfast at the apartments/ at the hotel
9:30-10:00	Getting to HOTEL SCHOOL by foot (circa 25 min from the apartments No2, 10 min from the hotel and the apartments No1)
10:00-10:50 Room No 40	<p>Official start of the training "Mobility of Students in Latvia".</p> <ul style="list-style-type: none"> • Welcome speech by Olga Zvereva, Project Manager, Development Director, Chairman of the Council of HOTEL SCHOOL • Welcome speech by Julija Pasnaka, Head of HOTEL SCHOOL and Academic Department, Chair of the Board • Speech on VET Traineeships by Dzintars Prieditis, Study Programme Director of HOTEL SCHOOL • Safety briefing by Kaspars Kleins, HOTEL SCHOOL Lawyer
10:50-11:30 Room No 40	Presentation "The Cuisine of Latvia, its history and nowadays tendencies" , 1st part by Inna Kučera, HOTEL SCHOOL lecturer
11:30-11:40	Break
11:40-12:50 Room No 40	Presentation "The Cuisine of Latvia, its history and nowadays tendencies" , 2nd part by Inna Kučera, HOTEL SCHOOL lecturer
13:00-14:00 Culinary Laboratory	<p>Workshop "Fusion Innovations: a Master-class" by Jauno Pavāru Kustība (Latvian Association of Young Chefs). The workshop is presented by:</p> <ul style="list-style-type: none"> • Roberts Ozoliņš, Chef at DOM Restaurant • Artūrs Trinkuns, Sous chef at the restaurant Barents • Žanis Raivo Behmanis, Chef at the restaurant STRAUSS UN KAZA
14:00 - 14:10	Break
14:10 - 15:10 Restaurant	Lunch at HOTEL SCHOOL
15:10 - 18:00	Old Riga City Tour by foot
18:00-19:00 Culinary Laboratory	<p>Workshop "Latvian Traditional Cuisine" with Romāns Artamonovs, HOTEL SCHOOL chef. Degustation of traditional Latvian dishes, exploring layout and serving varieties, customary in Latvia</p>
19:00-20:00 Restaurant	Dinner at HOTEL SCHOOL
20:00-21:00	Getting back to the apartments and hotel by foot



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TRAINING DAY 1: Old Riga City Tour



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TRAINING DAY 2: Tuesday, September 27th

8:00-9:00	Breakfast at the apartments/ at the hotel
10:00-11:00	Getting from the apartments to Ādaži (group transfer by bus)
11:00-13:00	Visiting Soira Cheese factory: The story of cheese and a degustation of traditional and innovative cheese types produced
13:00-14:00	Orientation in services offered at the highway and a degustation at the place of local tourism: Lunch at Vanaga Ligzda in Baltezers
14:00-16:00	Orientation in the history of local cuisine, kitchen utensils, ways of cooking, heat treatment and preservation techniques: Visiting the Ethnographic Open-Air Museum of Latvia
16:00-17:30	Visiting Ādažu Čipši, potato chips factory: Exploring traditions and technologies of producing potato chips in Latvia
17:30-18:00	Group transfer by bus to Akropole Riga Shopping Mall
18:00-19:00	Orientation in the layouts, handcrafting and sauces of the Georgian cuisine, a degustation of oven-backed bakery and handcrafted khinkali, spices and sauces: Dinner at Khinkalnya, a Georgian restaurant at Akropole Riga Shopping Mall
19:00-20:00	Getting back to the apartments and hotel (group transfer by bus) / Free Time



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TRAINING DAY 2: Soira Cheese Factory and Open-Air Museum



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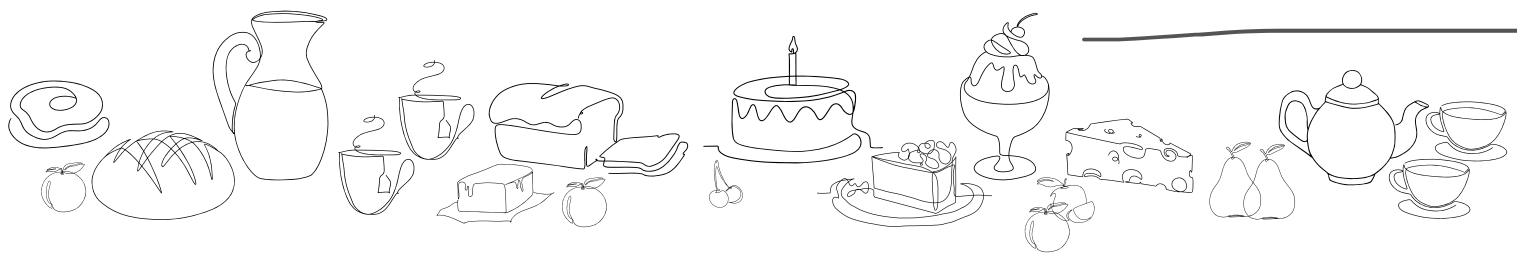
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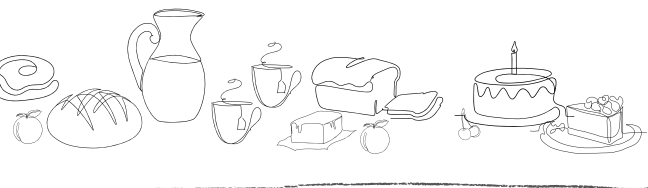
TRAINING DAY 3: Wednesday, September 28th

8:00-9:00	Breakfast at the apartments/ at the hotel
9:30-10:00	Getting to HOTEL SCHOOL by foot (circa 25 min from the apartments No2, 10 min from the hotel and the apartments No1)
10:00-11:00 Room No 40	Workshop and orientation in Turkish spices, degustation of Turkish bakery, handcrafted baklava, lokum, delight and sweets: Presentation on Turkish Cuisine by Turkish team
11:00-11:30 Culinary Laboratory	Workshop "Innovations in the Kitchen" with Romāns Artamonovs, HOTEL SCHOOL chef, 1st part
11:30-11:40	Break
11:40-13:00 Culinary Laboratory	Workshop "Innovations in the Kitchen" with Romāns Artamonovs, HOTEL SCHOOL chef, 2nd part
13:00-14:00 Restaurant	Lunch at HOTEL SCHOOL
14:00-15:00 Room No 40	Traditions, culture, tastes, main and specific ingredients, techniques, recipes, variety: Presentation on Romanian Cuisine by Romanian team
15:00-17:30	Visiting Riga Central Market: Workshop and orientation in local products and ingredients
17:30-18:00	Getting to LIDO Leisure Centre by tram (circa 20 min ride)
18:00-19:00	Orientation in local cuisine and manner of services, a combination of eatery and leisure activities, a degustation of traditional beverages and food: Dinner at LIDO Leisure Centre
19:00-20:00	Getting back to the apartments and hotel by tram (circa 20 min ride) and then by foot / Free Time



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TRAINING DAY 3: Riga Central Market and LIDO Leisure Centre



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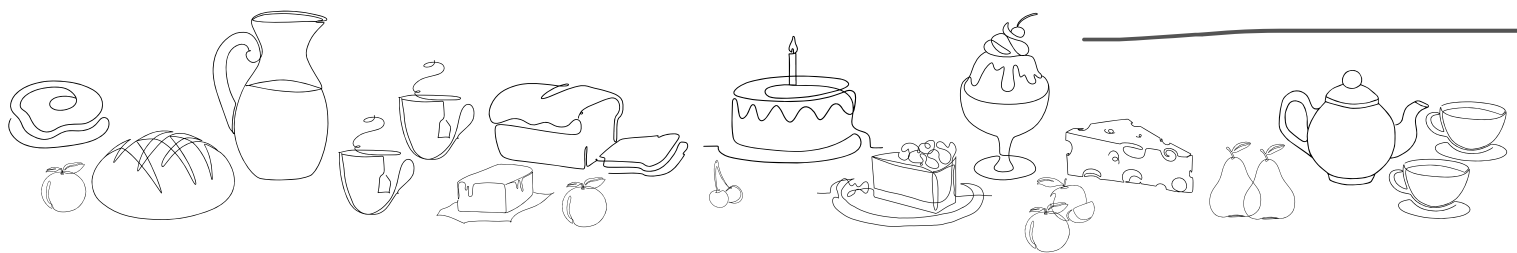
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TRAINING DAY 4: Thursday, September 29th

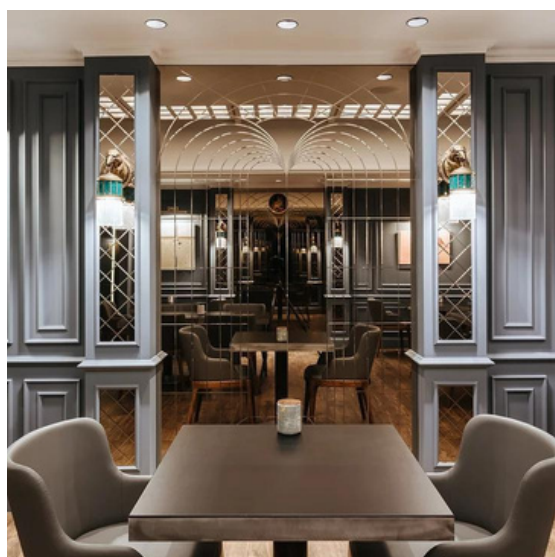
8:00-9:00	Breakfast at the apartments/ at the hotel
9:30-10:00	Getting to HOTEL SCHOOL by foot (circa 25 min from the apartments No2, 10 min from the hotel and the apartments No1)
10:00-11:30 Room No 46	Workshop for planning activities of the next online training (only for Project Managers and VET Teachers)
10:00-11:30 Room No 40	Creating menus via "Canva" with Inna Kučera, HOTEL SCHOOL lecturer, 1st part
11:30-11:45	Break
11:45-13:00 Room No 40	Workshop "Creative Kitchen Management" with Aleksandar Locmelis-Manevski, an individually practising Chef. Exploring innovative recipes of molecular gastronomy with nitrogen
13:00-14:00 Restaurant	Lunch at HOTEL SCHOOL
14:00-18:00	Visiting Riga's best restaurants and hotels: DOM Restaurant, Neiburgs Hotel & Restaurant, Grand Hotel Kempinski Riga, Vincents Restaurant, AC Hotel by Marriott Riga
18:00-18:30	Orientation in special offer designs, designs of menus for all tastes, price formation, service speed: Dinner at Lido Vērmanītis
18:30-18:40	Getting to Latvian National Opera by foot (circa 10 min)
19:00-21:45	Orientation in local opera cafeterias, design, offer and service; Enjoying Rossini's opera in two acts "Cinderella" at Latvian National Opera. More information: https://opera.lv/en/production/la-cenerentola/
21:45-22:00	Getting back to the apartments and hotel by foot



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TRAINING DAY 4: Riga's best restaurants and hotels, Opera "La Cenerentola"

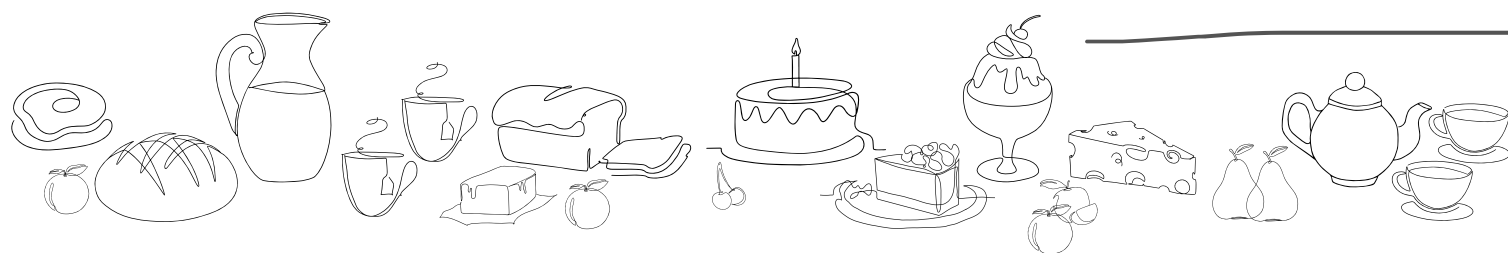


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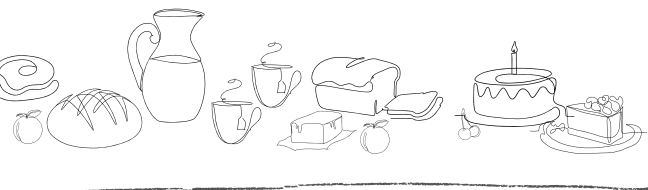
TRAINING DAY 5: Friday, September 30th

8:00-9:00	Breakfast at the apartments/ at the hotel
9:30-10:00	Getting to HOTEL SCHOOL by foot (circa 25 min from the apartments No2, 10 min from the hotel and the apartments No1)
10:00-11:30 Room No 40	Creating menus via "Canva" with Inna Kučera, HOTEL SCHOOL lecturer, 2nd part
11:30-11:45	Break
11:45-14:00 Culinary Laboratory	Workshop "Traditional Handcrafted Dishes" with Romāns Artamonovs, HOTEL SCHOOL chef
14:00-15:00 Restaurant	Lunch at HOTEL SCHOOL
15:00-19:00	Orientation in resort area cafeterias, eateries and restaurants; exploring specifics of seasonal business of resort cafes, dining and bars: Trip to resort city Jurmala by train. Taking train from Riga Central Station (circa 35 min ride). Actual Timetable: https://www.1188.lv/en/transport/trains
19:00-20:00	Dinner at Restaurant Neiburgs in Old Riga: <ul style="list-style-type: none"> • Orientation in offers, layouts and degustation for groups in fine-dining restaurants; • Workshop in Friday Old City restaurant atmosphere; • Combination of hotel and restaurant services in a historic building
20:00-21:00	Getting back to the apartments and hotel by foot (circa 20 min to the apartments, 5 min to the hotel) / Free Time



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TRAINING DAY 5: Jurmala City



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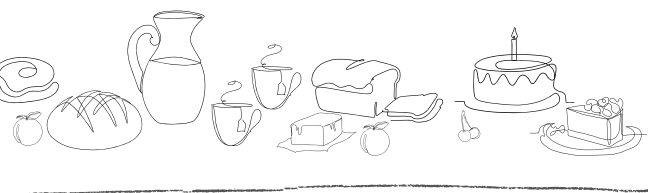
WEEKEND: Saturday, October 1st

8:00-9:00	Breakfast at the apartments/ at the hotel
9:00-10:00	Free Time
11:00-14:00	Event Management Workshop: Taking part in HOTEL SCHOOL Graduation Ceremony at Radisson Hotel Old Town Riga. The event formally takes place till 15:00.
14:00-15:00	Orientation in group dining arrangements considering allergens, gluten-free products, vegans, seafood or particular meat non-eaters: Lunch at LIDO Vērmanītis
14:00-18:00	Orientation in Museum Cafeteria Offers: Visiting Riga Motor Museum, which offers modern and interactive exhibition of old cars manufactured during 20th century (by bus, circa 40 min) <u>Alternatively:</u> Visiting Riga Zoo (Say "Hello!" to giraffes and zebras) (by bus, circa 40 min)
18:00-19:00	Orientation in take-away business models, sustainable packing and food pre-order services: Dinner take-away at Lido Vērmanītis
19:00-20:00	Getting back to the apartments and hotel by foot (circa 15 min to the apartments, 15 min to the hotel) / Free Time

Alternative Day Plan: Visiting Cēsis town independently by the regional bus (circa 1:45h ride). Take the bus from Riga Bus Station, Pragas street 1 (5 min by foot from the hotel). Actual Timetable: <https://www.1188.lv/en/transport/buses>
Bus ticket cost: 4,25 EUR one-way.

Sights to see:

- Medieval Castle Ruins and Museum
- Castle Garden
- St John Church



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WEEKEND, Saturday: HOTEL SCHOOL graduation ceremony or
Cēsis town



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WEEKEND: Sunday, October 2nd

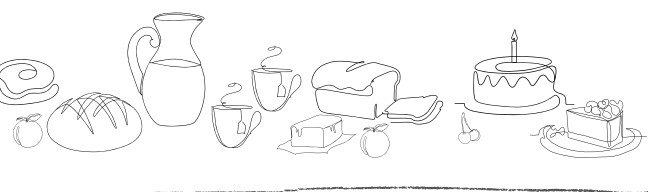
8:00-8:30	Breakfast at the apartments/ at the hotel
8:30-9:00	Getting to Riga Central Bus Station by foot (circa 20 min from the apartments and 5 min from the hotel), Pragas street 1. Please, be sharp on 9:00 at the Central Bus Station!
9:20-11:00	Bus trip to Rundale, circa 1:40 h ride.
11:00-13:00	Workshop and orientation in fine dining service, exclusive table layouts, utensils and couvertes; exploring history of fine dining table layouts: Visiting the splendid gem of Zemgale Region - Rundāle Palace.
13:00-13:30	Orientation in group dining services and offer formation at the palace; degustation of local offers: Lunch at Rundale Palace Cafe
13:40-16:00	Getting back to Riga by bus. Bus leaves at 14:05.
16:00-18:00 Room No 40	Official Closing of the training "Mobility of Students in Latvia" at HOTEL SCHOOL Hotel Management College: <ul style="list-style-type: none"> • Issuing Certificates of participation • Training Summary • Networking
18:00-19:00	Orientation in local food varieties and price formation of casual dining: Dinner at Lido Vērmanītis
19:00-20:00	Getting back to the apartments and hotel by foot (circa 10 min to the apartments, 15 min to the hotel) / Free time

Alternative Day Plan: Visiting beautiful hilly town Sigulda in Vidzeme Region. Taking a train to get there (circa 70 min ride).

Actual Timetable: <https://www.1188.lv/en/transport/trains>

Sights to see:

- Ruins of the Livonian Order Castle in Sigulda
- Gutmaņa caves
- Gauja river valley
- Turaida Castle and the gardens



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WEEKEND, Sunday: Day Trip to Rundāle Palace



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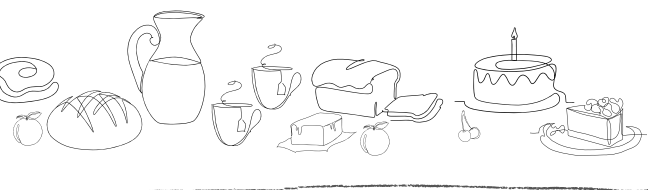
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TRAVEL DAY: Monday, October 3d

05:00-6:00	Farewell to the Turkish Team. Breakfast boxes to be provided in the apartments (at the hotel - please, order them). Taking taxis to the airport.
6:00	Turkish team at the airport.
8:00	Turkish team departure.
8:00-9:00	Breakfast at the apartments/ at the hotel for the Romanian team.
9:00-12:00	Free Time for the Romanian team, check out from the hotel.
13:00-14:00	Lunch at Lido Vërmanītis
15:00-16:00	Getting to the airport by public transport
16:00	Romanian team at the airport.
18:00	Romanian team departure.

THANK YOU!



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