

# DANON

THE SCHOOL OF CULINARY EXCELLENCE



DANON ENGLISH CULINARY COURSE



## ABOUT US

### 01 YEARS OF EXPERIENCE

Chef Meir Danon, a respected culinary expert, leads the Danon Culinary Center with his extensive experience from renowned restaurants in France and Belgium. Over the past 15 years, he has emerged as a prominent leader in Israel's culinary training, mentoring numerous professionals and making significant contributions to the local industry.



### 02 OUR CHEFS/TEACHERS

The cooking curriculum is crafted by a team of skilled chef lecturers who bring international experiences and restaurant expertise. Our school has trained chefs from top restaurants in Israel, ensuring that students receive a high-quality culinary education.



### 03 STATE OF THE ART FACILITIES

The Danon campus is situated at the Tel-Aviv port, amidst the vibrant culinary scene. Our state-of-the-art classrooms provide individual workstations for students to excel in a comfortable environment. Additionally, our campus features a pop-up restaurant space.

### 04 ONGOING SUPPORT AND NETWORKING

We are dedicated to student success and provide a nurturing environment that encourages active engagement with our lecturers. Our commitment extends beyond graduation with ongoing support including: industry connections, advice, job placements, and internships in Israel and abroad.



### 05 ADEENA SUSSMAN

Adeena Sussman, esteemed cookbook author (Sababa and Shabbat) and chef, joins our team as a chef lecturer. Adeena has become a worldwide ambassador for Israeli food and a deft translator of its multicultural approach. She travels the world speaking and cooking, sharing her love for Israeli cuisine. A lifelong visitor to Israel who has been writing about the country's food culture for almost 20 years, Adeena lives, cooks and writes in Tel Aviv.



## COMMUNITY

Welcome to Danon, Tel Aviv's premier culinary school, where passionate individuals from Israel and abroad come together in a thriving culinary community. As individuals who have moved to Israel and embraced life here, we empathize with the unique needs of fellow olim — which is why we have diligently curated an environment for people to connect, learn, and explore their culinary passions. Join our close-knit community at Danon, where friendships are formed, culinary dreams are nurtured, and the joy of food is celebrated in every delicious bite.

## ADVANTAGES OF THE COURSE

- A strong base of techniques and familiarity with dishes from different cuisines
- Exceptional cooking studies in a relatively short period of time
- Hands-on learning format
- Studies using the CTSCI method to develop a personal culinary identity

## LOGISTICS

- **Number of classes:** 21
  - **Duration of studies:** 6 months
  - **Frequency of meetings:** once a week
  - **Hours:** Evening – 16:00-22:00
  - **BONUS!**  
**You'll receive:** Knife kit, Danon branded chef's uniform, Danon branded bag, two notebooks
  - **Price:** 19,800 NIS\*
- \* Inquire with the Ministry of Aliyah and Integration to determine your eligibility for a professional development voucher applicable to this course.

## COURSE OUTLINE

### **Kitchen Mastery \\\**

Invaluable skills in professional work habits, effective time management, handling of raw materials, and mastery of kitchen equipment. Encompasses vital knowledge about shelf life, storage techniques, and efficient inventory management.

### **Professional Language and Knife Skills \\\**

Familiarity with specific tools, accuracy in knife skills, and mastery of different cutting techniques.

### **Cooking Techniques \\\**

Practice and understanding a variety of cooking methods and raw materials: poaching, grilling, roasting, deep frying, and pickling. Also includes an introduction to molecular gastronomy and the modern kitchen.

### **Eggs \\\**

Understanding the scientific and cultural associations of one of the most diverse raw materials in the kitchen - eggs. Learning a variety of forms of preparation, from Asian street food dishes to complex gourmet dishes.

### **Broths and sauces \\\**

Light and dark broths, in both short and long term cooking. An introduction to sauces from diverse cuisines that are not broth-based.

### **Soups \\\**

Familiarity with different preparation methods and the different soup families. Classic European bases as well as ethnic approaches. Varying ways of serving, side dishes, garnishing, and more.

### **Fish and Seafood \\\**

Become acquainted with the local fish market. Learn different forms of fileting fish and seafood

preparation including shrimp, calamari and other types of seafood.

### **Poultry \\\**

Butchering poultry and preparing a selection of dishes using different techniques, from Kung Pao chicken to Musachan. Including different parts of the chicken and other types of poultry.

### **Meat \\\**

Cooking and aging techniques, handling, storage and preparation of a selection of dishes from different cultures. Introduction to a variety of cuts of beef: entrecote, beef filet, beef shoulder and more.

### **Doughs and Pastries \\\**

Preparation of crispy dough (both salty and sweet), yeast dough, puff pastry, pasta dough and other doughs in a selection of complex dishes: gnocchi, beef wellington, a variety of tarts and quiches.

### **Desserts and Final Dishes \\\**

A variety of popular bistro desserts in classic and modern versions. Includes creams, mousses, chocolate desserts, fruit-based sauces, and more.

### **International Cuisines \\\**

Focused on techniques from French and Italian cuisine, the course also includes techniques and dishes from Asian cuisines such as Japan and Thailand. Also features the local Arab cuisine and dishes from North and South America.

### **Food Technology and Science \\\**

Understanding the chemical and physical processes that take place in the kitchen. Cooking animal proteins, coagulation, denaturation, Maillard reaction and caramelization, heat conduction and the behavior of raw materials in different cooking environments.