

# Training in fish dishes



## Gastronomy for Chefs: Bulgaria

Bulgarian FLAG support for better qualified chefs has contributed to increased consumption of local fish and more tourists in the high mountain fisheries area, “The kingdom of trout – Dospat”.

Dospat is situated in the High Western Rhodopi Mountains and is known for its fresh water lakes and wild Balkan trout. Trout aquaculture is also well developed. Teachers from the regional professional culinary school “Vasil Levski” noticed that consumption of fish was not popular in the area. They believed that a wider variety of healthy and attractively presented fish dishes would help change local attitudes. By training local chefs they aimed to make a difference for local people, trout producers and restaurants as well as for tourists. By collaborating with a local aquaculture farm and various restaurant owners, the school organised a series of actions, including a professional qualification in fish cooking, collecting recipes from national and foreign cuisines and the printing of a cookery book. An exhibition of fish meals, cooked by the trainees, was also organised for the local community.

### HWR BATAK-DEVIN- DOSPAT FLAG, BULGARIA

#### RESULTS (AFTER 10 MONTHS):

- > 30 trained professionals in preparing healthy fish dishes
- > 5 permanent jobs sustained and 10 new seasonal jobs created in local restaurants
- > Distribution of a book with local fish recipes

#### SUCCESS FACTORS:

- > Timely and well identified needs by the project beneficiary
- > Motivation and commitment of the project participants
- > Good relationship and trust between the different partners
- > Previous experience of the parties involved

#### TOTAL PROJECT COST: €14 192

- > EFF Axis 4: €10 644
- > National co-financing: €3 548

#### Project promoter

Vasil Levski culinary school  
pgdospat@abv.bg  
+359 3045 2115  
www.pgdospat.com

