

# Training in fish dishes



## Gastronomy for Chefs: Poland

Training on how fish is caught and processed and on preparing regional fish dishes helped 60 students and teachers from Polish gastronomy schools to understand the potential of fish as valuable food.

Fish consumption in Poland is one of the lowest in Europe, one of the barriers is that fish, especially local species, is considered unattractive and difficult to cook. Two FLAGs in cooperation with six gastronomy schools organised training for students and teachers to explain the process of catching and processing fish.

This project built on good cooperation between the two FLAGs and the participating schools (including with students, teachers & school authorities) to develop a truly comprehensive programme. An intensive 72-hour training course was delivered by chefs with long experience in making fish into attractive food and was preceded by a preparatory study visit for students to the fish harbour and fish processing plant.

### KASZUBY FLAG & NORTH KASZUBY FLAG, POLAND

#### RESULTS (AFTER 6 MONTHS):

- > 60 gastronomy students went through intensive training and received certificates
- > Students and teachers who took part in the training changed their attitude to fish dishes
- > A book with imaginative recipes based on locally caught fish and regional culinary traditions was produced.

#### SUCCESS FACTORS:

- > Good cooperation between FLAG and schools
- > Close cooperation with chefs & cooking teachers to develop the training programme and tasks
- > Focus on developing practical skills
- > Involvement (as trainers) of experienced chefs from the Association of Polish Chefs

#### TOTAL PROJECT COST: €37 730

- > EFF Axis 4: €28 302
- > National / Regional co-financing: €9 428

#### Project promoter

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