



**AA Rosette Academy 2016 - The Landmark London
Friday 11th November 2016**

- A full day inter-active, multi-media workshop designed for Chefs, senior food service staff and managers.
- What AA Rosettes are all about; indicators, tips and tricks of what AA inspectors look for when awarding Rosettes.
- Run by two senior full time AA inspectors.
- We talk, discuss and test delegates knowledge on:
 - Food
 - Flavours
 - Seasons
 - The 16 key performance indicators against which AA inspectors assess culinary standards
 - Industry Awareness
 - Reading great books
 - Technique Vs Flavour
 - Verbalising flavour
 - Menu terminology
 - Matching best practise proteins and garnishes
 - Blind tastings
 - What is local
 - Where does high quality produce come from?
 - The Rosette Escalator
 - Most common errors that hold chefs back from Rosettes

Over 4,000 delegates since 2007 have attended such workshops.

- Workshop runs from 9.30 am to 4.30pm and includes tea/coffee, buffet lunch, course materials, handouts and certificates.
- Smart casual attire is preferred, whites are not needed.
- **£170.00 + VAT** (per delegate). Full payment must be made in advance.
- Workshop will run as long as a minimum of 25 delegates attend, max 50. If insufficient numbers, payments will be refunded.

Please complete and return the booking form below to reserve your place/s. **Applications to be received by 28th October.**

Please reserve ____ place(s) for me for the Rosette Academy on the 11th November at The Landmark London.

- Please find enclosed cheque as payment, payable to "AA Hotel Services"
- I would like to pay via credit/debit card, our accounts team to call to take payment over the telephone.

Name/s of delegates: _____

Hotel Name: _____ Phone Number: _____

Address: _____ E-mail Address: _____

Post Code: _____

Send to : Martin Jeffery
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