

“GERMAN COOKING IN BERLIN”

- STUDY TOURS FOR CULINARY STUDENTS -

It's getting intense! In Berlin, the (culinary) world comes to you – take advantage of it! “German Cooking in Berlin” Tours offer a huge variety and the entire spectrum of cuisine related activities: cooking classes with professional chefs at perfectly equipped kitchens, tastings, fresh produce market visits, food manufacture visits, excursions to local farmers, grocery stores & shops with international and German products, German culinary lifestyle, an impressive bar / café / pub / restaurant scene and much more – not to mention the vibrant city itself with countless historic sites, galleries, museums, modern art – the city of Berlin is always in transition and always reinventing itself ...

The tour emphasis with “German Cooking in Berlin” naturally lays on hands-on cooking classes with flexible thematic priorities depending on the group participants' theme focus. The schedule for the cooking classes will be tailor-made for the tour group – as well as the various fringe events. You will learn the basic crafts of professional cooking and exciting secrets of contemporary German cooking with traditional seasonal ingredients. You will join the chef on his shopping tour for high-quality fresh produce at the market. You will taste fresh made beer, wine, cheese, coffee, chocolate, bread, pastry, sausages and much more products German food manufacturers have to offer. Depending on the season you will go on a day trip – together with German culinary students – visiting local eco-friendly farmers in the rural regions surrounding Berlin. This way you will learn where the German food comes from and how it is produced. And of course you will have enough time to explore the “culinary capital” of Germany and discover Berlin's delicacies.

Along the culinary part of the tour you will Berlin's highlights of historic and modern culture, architecture, art, music, design, famous Berliners, urban lifestyle and much more.

Germany's capital Berlin is one of the most dynamic and spirited cities of the world – a perfect place to experience the balanced symbiosis of history and tradition on one side and modernity and innovation on the other side.

We are members and supporters of “**Slow Food**”. The international Slow Food movement is founded upon the concept of eco-gastronomy, a recognition of the strong connections between plate and planet - for a slower and more harmonious rhythm of life: eco-friendly, local and seasonal Culinary delights of high quality! Reawake and train your senses! Rediscover the joys of eating! Care where food comes from and how it's made!

The customized “German Cooking in Berlin” Tours are a joint project of:



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Exemplary Itinerary - Overview & Highlights

- Travel dates: **Flexible – example: 10-day tour (Friday – Sunday)**
- Tour price: Flexible – depending on particular program, apartment standard ...
Ground packages, individual arrival & departure
- Packages include: Accommodation (vacation apartment), cooking classes,
Admission fees for tour related trips, tastings, museums, events ...
Selected group dinners or lunches including beverages
Guide for tour related excursions

Day 1 – Fri: Departure from the U.S. or elsewhere

Day 2 – Sat: Arrival in Germany’s capital Berlin

Classic sightseeing tour on a boat through central – historical and modern – Berlin,
Walking tour in the trendy district Berlin-Mitte – Welcome Dinner “Berlin cuisine”.

Day 3 – Sun: Trendy culinary Berlin

Extensive group breakfast German style with tasting in the trendy East Berlin district
Prenzlauer Berg – sightseeing – individual activities (individual tips will be provided).

Day 4 – Mon: Cooking Class part 1

Cooking class 10 am to 4 pm – visit of Berlin’s biggest international delicacy store KdW
with guided tasting tour – group dinner.

Day 5 – Tue: Cooking Class part 2

Cooking class 10 am to 4 pm – Wine tasting & seminar at the “Vinoversitaet” Berlin.

Day 6 – Wed: Culinary Expedition to rural Brandenburg (Spreewald region)

Day trip to the Spreewald region south of Berlin – home of the Sorbs, who are famous for
their local specialties (pickles, fish, gurbkens) – visit of eco-friendly farmers and producers.

Day 7 – Thu: Cooking Class part 3

Visit of a local fine dining porcelain manufacture in Berlin – visit of a bakery or cheese
dairy – Cooking class 1 pm to 7 pm – Group dinner – Bar crawl.

Day 8 – Fri: Cooking Class part 4

Early morning market shopping – Cooking class 9 am to 3 pm – individual activities.

Day 9 – Sat: Charming culinary Potsdam

Park & Palace Sanssouci with a unique Baroque kitchen – young Potsdam’s centre of art
& culture – Chocolate manufacturer – Microbrewery and distillery “Krongut Bornstedt”.

Day 10: Departure from Berlin & Arrival in the U.S. or elsewhere

Tours are customized according to the group’s preferences and to meet educational
requirements for school credit. Itineraries are subject to change due to availability and
seasonal changes. Tour prices are subject to currency fluctuations. We will organize
encounters with German Culinary students. They will join us for some activities & trips.

