



Chef Services Group, Inc.

**Featuring “Sous Vide”
The Other Cooking Method**

Sous Vide Cooking and Functional Ingredients – Culinary Seminar & Demonstration

Presented By – Walter Zuromski, CEC, CCE – President Owner, Chef Services Group, Inc.

1 ½ Hour training seminar

Sous Vide, a technique once confined to the realm of food preservation and banquet preparation, has emerged as a creative cooking method in fine-dining restaurants. In this culinary presentation attendees will see the simple method in applying traditional flavor technique while cooking in a bag under vacuum to different food applications and environments.

This presentation will include the use of functional ingredients such as hydrocolloids, modified food starches, acidulants and natural antioxidants, Chef Services Group President and Culinary Director Walter Zuromski will present methodologies using unique and innovative new flavors, textures and operational solutions. Sous Vide technology and functional ingredients used to support longevity, stability, texture, increased yields and cravability/flavor. A thorough review on proper food handling practices with examples of dealing with food code challenges will be discussed, with ideal approaches to implement a safe and to code Sous-Vide food handling protocol is all part of this culinary seminar.

This very popular cooking methodology will demonstrate a practical high level culinary learning outcome that turns out very applicable results for chefs in all segments of the business. A small step away from traditional cooking with huge sensory, textural and operational results. Embrace innovation and schedule this culinary seminar and demonstration.

For Educators, ACF Chapters, Culinary Schools, Educators and Health Inspectors

For more information Call – 401-722-2727

Demonstration should be reserved 4 weeks in advance – a 2 to 3 hour time period is needed.



Chef Services Group | 42 Westwood Rd | Lincoln, RI 02865
Voice: 401-722-2727
Fax: 401-722-2777
Email: walterz@chefservicesgroup.com

**A TOTAL CULINARY &
OPERATIONAL SOLUTIONS
PROVIDER**