**INTERNSHIP FOR COOKS AND GOURMETS IN TBILISI.**

**MASTER CLASSES FOR COOKS AND GOURMETS IN GEORGIA.**

**«SECRETS OF GEORGIAN CUISINE»**

**ACCOMODATION:** **5 nights in Tbilisi**

**DAY 1: TBILISI**

* Arrival in Tbilisi, meeting at the airport with a representative of the company.
* Transfer to the Hotel, check-in and rest.
* Welcome dinner at the national restaurant with a show program. *Overnight in Tbilisi.*

**DAY 2: TBILISI**

* Breakfast at the Hotel.
* From 12:00 – till 20:00 you will have master classes of Georgian cuisine in one of the best restaurants in Tbilisi.
* Lunch and dinner at the restaurant – degustation of prepared dishes and tasting of 4 varieties of wine during dinner.
* Today we are cooking:
* Kharcho (chicken in nut sauce), Ghomi (traditional dish from Georgia consisting of coarse and fine corn flour combined with water), Elardgi (ghomi cooked with cheese), champignons baked on "ketsi" with suluguni cheese, Salad according to Georgian recipe, Gebzhalia, Nadughi with mint in sulguni, Megrelian sauce - "Adjika", Sauce - Tkemali, Satsebeli sauce, Tobacco chicken with Megrelian spices, Megrelian Khachapuri. Dessert - Gozinaki, homemade lemonade.
* *Overnight in Tbilisi.*

**DAY 3: TBILISI**

* Breakfast at the Hotel.
* From 12:00 – till 20:00 you will have master classes of Georgian cuisine in one of the best restaurants in Tbilisi.
* Lunch and dinner at the restaurant – degustation of prepared dishes and tasting of 4 varieties of wine during dinner.
* Today we are cooking:
* Adjarian khachapuri (cheese boats), Chikhirtma, Khachapuri on a spit, Chanakhi, Kuchmachi (chicken giblets), Mtsvadi (Georgian barbeque with pork and veal), Kubdari, Gurian pie with cheese and boiled eggs, stewed mushrooms. Dessert from pumpkin with honey and nuts, homemade lemonade.
* *Overnight in Tbilisi.*

**DAY 4: TBILISI**

* Breakfast at the Hotel.
* From 12:00 – till 20:00 you will have master classes of Georgian cuisine in one of the best restaurants in Tbilisi.
* Lunch and dinner at the restaurant – degustation of prepared dishes and tasting of 4 varieties of wine during dinner.
* Today we are cooking:
* Khashlama, Megrelian kupati, Chicken satsivi, Chvishtari (corn bread with cheese - used instead of bread with some dishes), «Pkhali» assorti - various vegetables with nuts, eggplant with garlic, Chicken fried in blackberry sauce, Kebab, Beans with spices, Khinkali. Dessert – Pelamushi, homemade lemonade.
* *Overnight in Tbilisi.*

**DAY 5: TBILISI**

* Breakfast at the Hotel.
* Optional – Tbilisi city tour (additional payment).
* Trip to the local market – Choosing and buying species and dishes for Georgian meals.
* Farewell dinner with national dances and Georgian toastmaster.
* Presentation of certificates.
* *Overnight in Tbilisi.*

**DAY 6: TBILISI**

* Breakfast at the Hotel.
* Check-out from the Hotel.
* Transfer to Tbilisi Airport.

   
**PRICE INCLUDES:**

* Transfer: Tbilisi Airport – Hotel – Tbilisi Airport
* All transfers according to the program
* Accommodation at the Hotel of chosen category including breakfast
* Classes with a chef according to the program (3 days)
* 3 lunches, 5 dinners and 3 degustation according to the program
* Certificates «Connoisseur of the secrets of Georgian cuisine»

**PRICE EXCLUDES:**

* Flight tickets
* Personal expenses
* Lunches and dinners out of the program
* Travel & Medical insurance

**ALL PRICES ARE GIVEN FOR PER PERSON IN ROOM, USD.**

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| **Date: From 01.04 Till 01.11** | | | | | | |
| **Price in a group of** | **3 \* Hotel (in city center)** | | | **4\* Hotel ( in city center)** | | |
| **SNGL** | **DBL/TWIN** | **TRPL** | **SNGL** | **DBL/TWIN** | **TRPL** |
| 2-3 Pax | 1030 | 890 | 820 | 1060 | 920 | 850 |
| 4-5 Pax | 810 | 670 | 600 | 840 | 700 | 630 |
| 6 -8 Pax | 700 | 550 | 480 | 730 | 580 | 510 |

*\*Prices can be changed according to dollar exchange at the time of booking.  
\* Company has the right to change excursion days and sequence of tourist sites, according to the weather and/or other force-majeure situations.  
\*The hotels can be replaced with similar ones.*