



3rd WORKSHOP OF PROFESSIONAL HAM CUTTING

03 April 2023

Excellis - Rue Colonel Bourg 105 A - 1140 Bruxelles

Organised by:

Excellis - Rue Colonel Bourgstræ

Cámara
Official Spanish Chamber of Commerce
in Belgium and Luxembourg

The Official Spanish Chamber of Commerce in Belgium and Luxembourg, in collaboration with The Cortador Academy*, invites you to the **third workshop of professional ham cutting** under the special guidance of Maestro Cortador José Cristóbal Álvarez García.



This course is aimed at **professionals in the Horeca sector who wish to deepen their interest in the "art" of cutting ham**. The aim is to provide the basic principles for the professional cutting of ham on the bone. **This course is the first step towards obtaining the "Cortador" diploma.**

*1st school in the Benelux to learn how to cut ham by hand in a professional way



José Cristóbal Álvarez García, in addition to his extensive knowledge of hams, obtained his renowned **diploma as Maestro Cortador** at the Spanish school "**Escuela Internacional de Cortadores de jamón**".

His life is dominated by "top" hams and he is a **great master in ham cutting**.

Programme

09:00 → WELCOME

09:15 → BEGINNING OF THE COURSE

- Study of the different types of ham and their characteristics.
- Iberian ham and its regulations: the different varieties and regions.
- Techniques for learning how to cut ham by hand in the manner of a real cortador.
- Preparation and cleaning of ham, cutting techniques, presentation on a plate.

17:30 → END OF THE COURSE

Characteristics of the workshop:

- Each participant cuts a whole ham, getting the slices after the course.
- You will receive your "The Cortador Academy Diploma" for "Bachelor de Jamón" with the embroidered badge "The Cortador Academy" to sew onto your own apron.



Participation fee

- **399.00 € + 21 % VAT per person**

This price includes space rental, meal, course and material for the workshop: Jamonero Afinox Profesional, set of sharp knives and a professional apron.

- You can choose the ham that you will cut (from these options: [the Joka « top » Jam assortment](#)). Afterwards, you will bring the ham you have cut yourself in vacuum bags.

"Bachelor de Jamón" is a group course and cannot have more than 10 people. Places are limited.

Workshop language: ES/FR/NL/EN

REGISTRATION

In collaboration with

