



Become a Grazing Table Professional

This course is organised by

L'Italie dans la Poche 



What are Grazing Tables?

Grazing Tables are a new way to set up your buffets.

The table will be your canvas. The colours will be cold cuts, cheeses, fruit, vegetables, and small bakery products, like focaccia bread, taralli bagels, and breadsticks.

They are cold buffets. Nothing is cooked, fried, or baked except for the focaccia bread, if you feel like preparing it yourself. All food is cut and ready to be 'stolen' from the table without having to be cut again by guests.

They are called Grazing Tables because guests can spend time 'grazing' around the table. This technique is used in small and big events in the US and Australia.

The 'wow' effect is guaranteed.

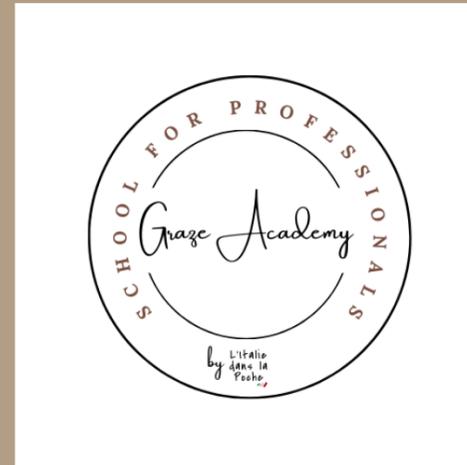
In our course, you will learn both the techniques for setting up a marvellous Grazing Table and how to organise your catering business, where to source your supplies, what products and materials to use, the food cost, and the final price. We will provide you with what is needed to start a new business that will allow you to earn money right away.

Courses will be held in Italian, French, and on request, English and German.



Some examples of our creations

Photos by monicatarocchophotography



About us

Let us introduce ourselves. We are Andrea e Francesca Evangelista, born in 1977, and a married couple.

We define ourselves as Italian cuisine and culture enthusiasts. We have been living in Switzerland with our child for ten years.

We manage our own company, L'Italie dans la Poche, which is based in Neuchâtel Canton (Switzerland) and imports and sells Italian products in Switzerland.

We became so passionate about Grazing Tables that in October 2022, we flew to Miami to improve and refine our techniques and specific knowledge with ad hoc professional courses.

We have been setting up Grazing Tables for some time now as a catering business. We even became a supplier of the Italian Embassy in Bern for institutional events like the 'Week of Italian Cuisine in the World'.

At our Graze Academy, we have two objectives: teach you the techniques to set up Grazing Tables and provide you with all the tools needed to start a Grazing Table business that will allow you to earn money right away. We are sure you will love this world and be defined, as us, the 'Arcimboldo of the tables'.

"Cooking is not eating. It is much, much more. Cooking is poetry" – Heinz Beck



Course schedule:

DAY 1

10 a.m. – 12 a.m. Break 2 p.m. – 5 p.m.

Topics (theory):

How to start a Grazing Table catering business

Types of Grazing Tables (classic, vegan, vegetarian, brunch)

Products to choose

How to choose the right products and where to find them

Material transportation

How to set up a table (before, during, after)

How to choose the materials to be used on the table

The base of the table

The tools needed

How to choose cheeses and cold cuts

How to choose the right cut for cheeses and cold cuts varieties

How to choose the right cut for fruit and vegetables

How to choose products for vegan, vegetarian, and brunch tables

Quantities and proportions based on the number of guests: how to calculate them

Brief mention of cutting boards using the Grazing method

How to use social media to promote your business

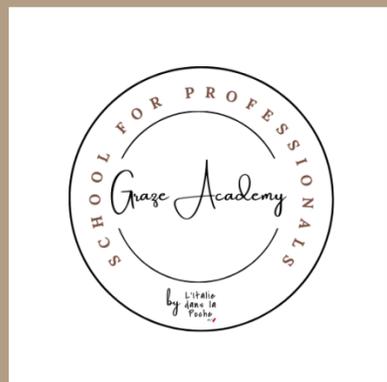
DAY 2

09 a.m. – 12 a.m. Break 1 p.m. – 5 p.m.

Topics (practice):

Products preparation and cut

Two-meters-long Grazing Table set up



Conditions to join

To join our courses, you need to fulfil some requirements:

- Be a catering or food service professional or own an accommodation facility that provides catering and banqueting services
- Plan to start a Grazing Table business
- The business location must not be Neuchâtel Canton - Switzerland - (we require you to sign a non-compete agreement with our Swiss company)

Note that our course objective is providing you with the tools and knowledge needed to start a Grazing Table catering business

The course can be held at your home or at our location (Neuchâtel – Switzerland). The price varies depending on the location.

Payment methods and conditions:

50% of the total amount upon confirmation of the course

50% of the total amount before course start

Travel expenses must be paid upon confirmation

Possibility of instalment payments (last instalment by the beginning of the course)

At the end of the course each participant will receive a certificate of attendance

The course will be held in Italian or French. We hire a professional simultaneous interpreter for courses in English and Italian. Price provided upon request.



Contact

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