

# Why more top chefs choose Orved for sous vide cooking

*Innovative and functional complete sous vide systems*

# Best Practices In Sous Vide Cooking

*Culinary Institute Seminar For Professional Chefs*

Sous vide cooking techniques are rapidly changing culinary industry standards for taste and efficiency. Learn successful methods from the world famous kitchens that started the revolution. See live demonstrations and compare real results with top chef instructors at this active half-day seminar sponsored by Orved.



## Cooking and Storage Bags

Fully recyclable and BPA-free, Orved vac pack bags are made in-house from the highest quality food grade materials. Also available custom printed with your design.



## Vacuum Sealers

Patented technology allows industry-leading Orved packing machines to achieve up to 99.9% vacuum efficiency and perfectly seal even the most difficult fats and liquids.



## Thermal Baths

Top chefs take their work and kitchens very seriously—they demand professional grade durability and reliability. Orved water baths deliver with low maintenance design and all-stainless steel construction.



**ORVED**® *Sous Vide for Professional Kitchens.*

*with tools by* **ORVED**®

# How can sous vide work for you?

*Discover winning strategies to lower your overall costs while improving food quality and consistency.*



## Try the best in professional sous vide

Series sponsor Orved is the global leader in providing sous vide innovation for hardworking kitchens. This seminar is filled with practical real-world tips from top chefs who have relied upon Orved for over 25 years—plus the latest in research and development from the Orved test kitchen. Samples of the Orved product line will be available at the seminar for demonstrations.



## Learn the fundamentals and the fun stuff

At this exclusive chef seminar you experience proven professional sous vide methods and equipment in action. Taste and compare results along the way as you learn innovative techniques to:

- Deliver incredibly consistent flavor and texture
- Precisely control temperatures and finished product
- Create the highest quality results with less labor and energy
- Improve food shelf life and streamline production

This introductory half-day seminar covers the basics and beyond—including insider secrets of superstar chefs.



## Gain confidence with the cutting edge

In the highly competitive culinary industry every advantage counts. Find out why so many world-class chefs seeking taste, efficiency and performance rely upon sous vide. What started with experimentation at the very top restaurants has become a powerful force in culinary innovation. Sous vide is French for "under pressure" but really it reduces the pressure on chefs managing busy kitchens:

- More time to focus on development and guests
- Preserve flavors and nutrients
- Increase yields and massively reduce food waste



## Only at a top culinary school near you.

This special seminar is available only to professional chefs exclusively at North America's most prestigious culinary institutes, including Culinary Institute of American (CIA), Institute for Culinary Education (ICE), and the Le Cordon Bleu schools—as well as the Orved training center in Venice, Italy.

To register for this free chef seminar, visit [Orved.com](http://Orved.com).

For more information:

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free chef seminar sponsored by 