



# Excursions

## SUMMARY OVERVIEW



SCAN TO REGISTER

This school year, we will conduct field research of the culinary world in the Netherlands. In addition to practical lessons, the Horeca Academie organizes excursions and masterclasses throughout the year so that every student can delve into the local trends and innovation. Our excursions will focus on visits to companies that are pioneers in the Dutch hospitality industry and that have a positive impact on our environment.

This year's theme is  
**REGENERATE | CHANGE**



**When:** October 7th 2024

**Where:** Voedseltuin Meergroen, Lincolnpark in Hoofddorp

**Time:** 13.00 - 17.30

**What:** Guided tour by ecologist Franke v.d. Laan of the Meergroen Foundation. Learn about the organic food garden and how to become in balance with the ecosystem that surrounds us.

Activity: Harvesting and roasting vegetables + baking pizza in the outdoor wood-fired oven.

**Register:** There is room for 20 students. Reservation is required. Scan the QR code.



**When:** May 26th 2025

**Where:** Koppert Cress, De Poel 1, 2681 MB Monster

**Time:** 13.00 - 16.00 (arrive at 12:45)


**What:** Guided tour and tasting by culinary advisor and chef Eric Miete. Koppert Cress is world-renowned for the production of beautiful cresses, herbs and garnishes. During the visit we will taste the latest gastronomic developments, such as vanilla from the Netherlands, algae powders and special shiso and coriander varieties. In addition, you will gain insights about the trends of 2025.

**Register:** There is room for 20 students. Reservation is required. Scan the QR code.



# Masterclasses

## SUMMARY OVERVIEW

	<p><b>When:</b> September 25 2024 <b>Where:</b> Hanos Delft <b>Time:</b> 10.00 (arrive at 09:45) <b>What:</b> Demonstration in the Fish department followed by a guided tour at 11.30.</p>
	<p><b>When:</b> November 6 2024 <b>Where:</b> Hanos Delft <b>Time:</b> 10.00 (arrive at 09:45) <b>What:</b> Demonstration in two departments 10:00 Game and 11:30 Other meats with the Butcher</p>
	<p><b>When:</b> January 30 2025 <b>Where:</b> Hanos Delft <b>Time:</b> 10.00 (arrive at 09:45) <b>What:</b> Demonstration in two departments 10:00 AGF (Potatoes, vegetables and fruit) and 11:30 Herbs &amp; Spices</p>
	<p><b>When:</b> March 10 2025 <b>Where:</b> Hanos Delft <b>Time:</b> 10.00 (arrive at 09:45) <b>What:</b> Demonstration in two departments 10:00 Cheese and 11:30 Wine (for 18+)</p>
	<p><b>When:</b> June 6 2025 <b>Where:</b> Hanos Delft <b>Time:</b> 10.00 (arrive at 09:45) <b>What:</b> 10:00 Let's talk sustainability and 11:30 Patisserie</p>

**TO REGISTER: SEND YOUR FULL NAME TO  
J.VANDERVEER@HORECAACADEMIE.NL**