



METRO ACADEMY

...where the passion is the most important ingredient!

Culinary Team Building



About us

METRO Academy was opened in 2012, as well as similar centers in Italy, France, Poland, Turkey and Romania. The main activity of the Academy is culinary classes with different topics, adapted for professional chefs and amateurs. The culinary courses are led by chef Vladimir Petkov and chef Ivaylo Rangelov- proven chefs from the country and abroad.

What do we offer?

The Academy has 3 conference rooms, a restaurant, a barista corner and a fully equipped professional kitchen for culinary courses, team building, corporate events, conferences, etc. With us, you enrich your culinary culture and receive inspiring ideas to impress your clients, guests or family.

If you do not come to the Academy, the Academy will come to you!

You can take advantage of the service "METRO Academy on Wheels" , our professionals will visit you on spot, train your staff and give you professional advice and ideas for better performance in the market.



You choose

We offer you several different ways of events according to the number of participants and your specific ideas. The team building can be highly competitive, or it can focus entirely on collective activities, culinary training and creativity development.

Three-course menu

- participants are divided into three teams: team appetizer, team main dish and team dessert (without competition) or
- each team prepares three of the dishes for a certain time and then the chefs evaluate them by pre-set criteria;

Black Box - each team receives a box with same products, and they have to show not only culinary skills, but also creativity for a certain time in preparing a three-course menu, after which it is evaluated by chefs;

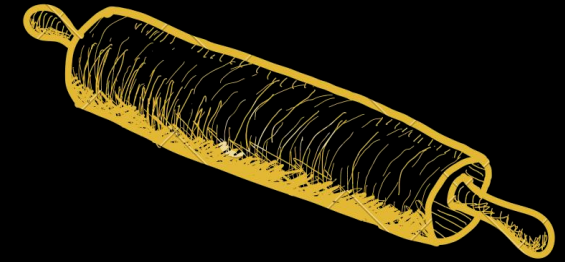
Culinary course - we conduct the event in the form of a culinary "hands-on" course on a topic of your choice.

*A chef will work with each team, regardless of the option you choose

**You decide the theme (traditional Bulgarian, Asian, French, Italian, etc.)



Terms & Conditions



Number of participants: from 12 to 45



The price includes (from 130 to 180 BGN)

- All of the food products;
- Water and a glass of wine while eating;
- Premises rental and hiring an external chef if needed;



The price does not include:

- Additional consumption of alcohol and soft drinks (*the price is determined according to the assortment you want, based on the selling price in the METRO store on the day of the event*);



Photography service: 200 BGN for the first hour and 100 BGN for each subsequent hour.
There is no shot limit.



Food and wine pairing by a sommelier – 500 BGN, when tasting 3 wines with 3 bites.

Schedule (example)

We recommend the event to be considered **around noon or in the late afternoon** in terms to consume the food for lunch or for dinner.

12:00 – 12:30 / 18:00-18:30 - Group entering introduction to the chefs' team, food and wine pairing presentation by our sommelier (if you have declared);

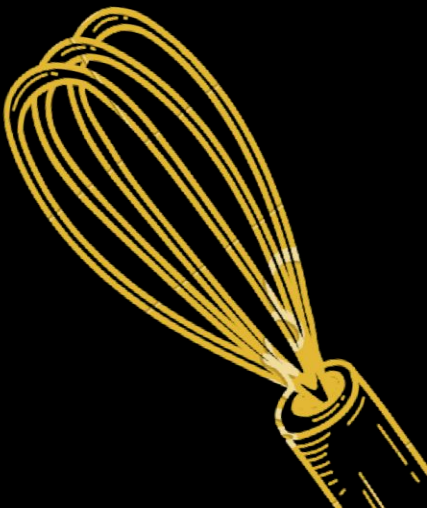
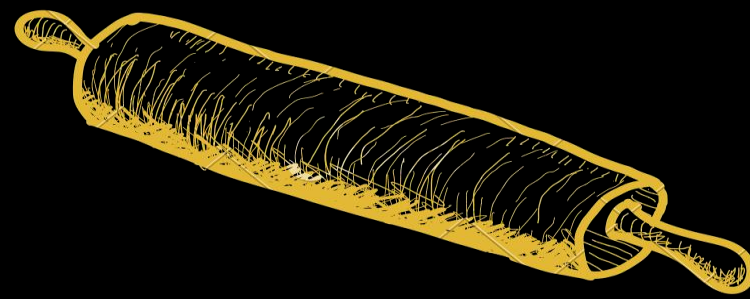
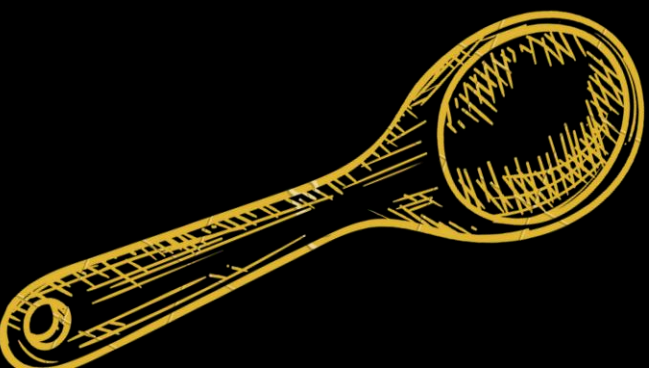
12:30- 13:45 / 18:30 - 19:45 - Cooking in the kitchen – the group will be divided into three teams and each group will be leaded by a chef;

13:45 – 15:00 / 19:45 pm- 21:00 - Serving and consumption;

The menu will include:

- Salad
- Main Course
- Dessert

**This is an exemplary schedule; the hours are not fixed and depend on the group.*





Barista corner



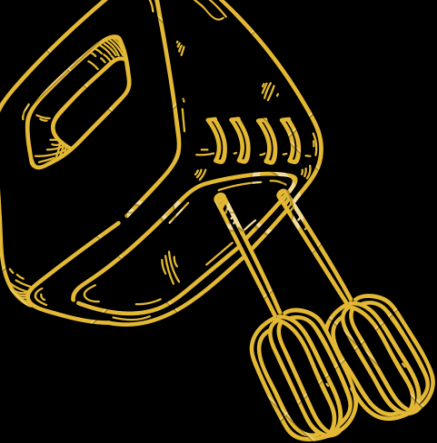
Restaurant



Kitchen







Contacts:



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<https://www.metro.bg/metro-academia>



[METRO Academy Bulgaria](#)


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