RESTAURANT OPENING Olde Vector International kitchen

"Internationale keuken"

Contacts

Polde Vechte Foundation, Zesserweg 12, Ommen Free dinner Reservation required 1st reservation 18:00 2nd reservation 20:30

Erasmus+ Cherry

"BETTER THAN MANY RESTAURANTS I'VE BEEN TO"









NGNAL TAS

THE ORGANISATION

How was it all planned

05 MENU

03

12

ILINO .

Coming up with the dishes, the idea behind it

08 TEAM WORK IS KEY

How were 45 participants active in the realisation of the event

REALISATION

How was it all managed in the end



PERFECTING THE IDEAL DETAILS

Participants split in different groups so that each person could focus on what they were best in. Pointing on quality is something many teams in a working environment lack, but they kept it immediately in mind, and could put attention to the small but important aspects as well.

3 full days of planning. Ideas into paper, promotion and action



<text>



THE MENU

TASTES FROM DIFFERENT COUNTRIES

The participants came up with the idea of creating (fusion) dishes to recall the thematic of an international youth exchange: different countries coming together and showing to each other their culture. Some dishes were for example named after a nationality, others were a typical dish from a country, other instead were a mix of more countries "meeting" each other, just like the 45 participants coming from Macedonia, Italy, Portugal, Greece, Bulgaria, France, Slovenia and The Netherlands did.



olde ~~~ vector of the second second

Entre

• Mezze platter () = * (sauzen/sauces: ajvar, tzaziki, pesto)

• Schkembe chorba (linzensoep/lentil soup)

Main dishe

 Tavuk sis (a)
(kip spies met salade en brood/chicken skewers with salad and bread)

· Bacalhau à bràs 🐲

(kabeljauw met portuguese patat/codfish with portuguese fries)

· Burger beans 🗢

(veganistische burger met patat/vegan burger with fries)

Deccent

· Banofee pie ()

(chocola tart met karamel en bananen/chocolate pie with caramel and bananas)

• Vegan brownies -(met vers fruit/with fresh fruit)





PERFECTING THE IDEAL TOGETHER

Communication was very important to maintain cooperation and a stable flow between the kitchen and the service. These are things that were worked during the exchange itself through activities.



The cheffs in action



THE DRINKS

A GLASS FOR EVERY TASTE AND EVERY AGE







DRINKING MENU olde ~~ vechte International kitchen

"Internationale keuken"

Analcoholi

· Water

- · Sinaasappelsap
- · Coca-cola

Alcoholic

- · Bier/Beer (Grolsch)
- · Pink Gin Tonic (cocktail)
- · Witte wijn (Chardonnay)



RECIPES

DISCOVER THE DIFFERENT TASTES

Participants put in action their coomunication and cooking skills and created a very professional outdoor restaurant atmosphere. Guests were strangers invited in the streets of Ommen or throughout social media, and they were very pleased with the atmosphere, the dishes and the service. The level of customers' satisfaction was so high that guests felt guilty not to pay for those delicious meals and in total participants received 300 euro of tips.

Each group sticked to their role and managers made sure that communication amongst them would flow in a way that customers would not be bothered with their dinners. All in all a very succesful end product for this special exchange, the What's Cooking group and exchange was a pleasure to work with.



AGAIN



