

A leading institution

WORKSHOPS AND SIMULATION CLASSROOMS

We have the facilities, the methodology, and the technology. A hands-on learning approach based on real or simulated situations that challenges students to navigate various scenarios.

CHALLENGE- AND PROJECT-BASED LEARNING

Application of active learning methodologies.
Work focused on solving real projects and challenges proposed by various companies.

CONTESTS

Active participation
in academic awards
and recognitions.

ENRICHING EXPERIENCES

Coordination of cultural,
sports, and social activities.

ACADEMIC SUPPORT

A team committed
to your academic
performance.

CONNECTION WITH THE UNIVERSITY

U UNIVERSITAT DE VIC
UNIVERSITAT CENTRAL
DE CATALUNYA

Through this connection, it is possible to obtain CREDIT RECOGNITION from the Higher Vocational Training Program towards a University Degree.
Students can also benefit from financial advantages and build connections with the university community for joint participation in activities.

#2be

A program for growth,
leadership, and personal
transformation.

A pioneering and innovative program for Baccalaureate
and Vocational Training. A life-oriented subject
focused on personal autonomy and social skills.

More information



JOVIAT

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Enhance Your Professional Expertise:

Culinary Arts By JOVIAT

- 40 years of experience with over 3,000 students.
- Alumni in key positions around the world.
- Innovation and Social Value Projects.
- JOVIAT, overall winner on 9 occasions of the **Young Chefs and Waitstaff Competition of Catalonia**.
- Awarded **Best Pastry School in 2024 and 2025!**
- **JOVIAT-trained chefs** recognized worldwide.

JOVIAT

CULINARY

JOVIAT

We are a leading training center, known for our commitment to quality, meaningful, and people-centered learning. The experience and success stories of thousands of students speak for themselves.

Our post-compulsory and professional training offer includes:

BACCALAUREATE PROGRAMS	INTERMEDIATE AND ADVANCED VOCATIONAL TRAINING PROGRAMS	TRAINING FOR EMPLOYMENT AND SKILL UPGRADING	SPECIALIZATION COURSES	UNIVERSITY POSTGRADUATE PROGRAMS
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Facilities

JOVIAT CULINARY Training Spaces

Spaces are key to making things happen.



- 980 m² of facilities tailored to the current training needs in the fields of gastronomy and the food industry.
- Gastropedagogical restaurants:** spaces where students apply their culinary and service skills with real customers.
- Versatile and multifunctional spaces** designed to foster creativity.
- Dedicated areas** for the development of technical skills:

- Tasting rooms
- Wine cellar
- Handling classrooms
- Bakery lab
- Refrigerated areas
- Technical work zones
- Simulation spaces



With the motto “Every challenge is an opportunity”, at JOVIAT we live together, we learn, and we **DREAM BIG.**



Award for Best Innovative Vocational Training Practices in 2022

Partnership with Industry Leaders

We maintain a broad network of relationships that supports JOVIAT’s mission.

We provide training, collaborate actively, and are members of organizations such as:

- DO Pla de Bages
- Gremi d’Hoteleria i Turisme del Bages
- Oller del Mas
- ABADAL
- UManresa
- Fundació Althaia
- Fundació ALÍCIA
- Fundació AMPANS
- Sosa
- Callebaut
- Slow Food Community
- Acadèmia Catalana de Gastronomia i Nutrició

More Information



Discovering Catalan Cuisine and Gastronomy

10-DAY INTENSIVE COURSE - 60 HOURS



Brief description

A 10-day practical and cultural course that introduces students to traditional and modern Catalan cuisine, combining recipe preparation, product tastings, and activities to explore the territory and Catalan gastronomic culture. Designed especially for a Chinese audience, the course emphasizes sensory discovery and cultural exchange.

Session index

Day 1 – Welcome and Catalan pantry (6h)

- Introduction to Catalan cuisine and the Mediterranean diet
- Tasting of typical products: olive oils, bread, cheeses, cured meats
- Preparation: pa amb tomàquet, escalivada, omelette, coca de recapte

Day 2 – Sauces and vegetable dishes (6h)

- Basic sauces: sofregit, picada, romesco, allioli
- Traditional vegetable dishes: samfaina, Catalan-style spinach
- Preparation: cod salad, omelette with samfaina, spinach with raisins and pine nuts

Day 3 – Seafood and rice dishes (6h)

- Seafood and products from the Ebro Delta
- Theory and practice: fish suquet, fideuà, black rice
- Preparation and tasting

Day 4 – Mountain cuisine and meats (6h)

- Cured meats and stews: botifarra, rabbit, chicken with scampi
- Preparation: fricandó, chicken with prawns, patates emmascarades

Day 5 – Traditional desserts and sweets (6h)

- Guided tasting of Catalan sweets: mel i mató, neules, crema catalana
- Preparation: crema catalana, panellets, coca de llardons

Day 6 – Field visit + tasting (6h)

- Visit to a local producer (cheese dairy or winery)
- Guided activity + product tasting
- Cooking with local products: salads with cheese, jams, desserts

Day 7 – Wines, cavas and pairings (6h)

- Introduction to Catalan wines (DO)
- Guided tasting of wines and cavas
- Pairing with cheeses and typical dishes

Day 8 – Modern and creative cuisine (6h)

- Introduction to contemporary Catalan cuisine (influence of El Bulli)
- Basic techniques of modern cuisine
- Preparation of creative versions of traditional dishes

Day 9 – Cultural exchange: Catalan-Chinese fusion (6h)

- Dialogue between flavors: how to fuse Chinese and Catalan ingredients
- Collaborative practice: creation of mixed dishes
- Participatory activity: tasting and evaluation
- Day 10 – Final practice and closing (6h)
- Preparation of a complete menu by groups
- Restaurant simulation (with service and presentation)
- Tasting, evaluation and diploma ceremony

GENERAL STRUCTURE

- Teaching days:** 10 days (Monday to Friday over two weeks)
- Hours per day:** 6 hours (3h morning + 3h afternoon, with a break)
- Total duration:** 60 hours

COURSE MATERIALS

- Bilingual recipe booklet (Catalan/Chinese)
- Apron and diploma
- Basic Catalan-Chinese culinary vocabulary
- Photos and videos of the sessions