

The **Higher Hotel Institute Cyprus**,  
the **French Institute Cyprus**,  
the **Cyprus Chefs Association** and  
the **University of Cyprus (Department of French and European Studies and the Language Center)**  
in the framework of the Celebration of the **Francophonie 2022**

invite you to a MasterClass / Seminar with the theme:

**"The use of French PDO cheeses in French Gastronomy"** which will take place Tuesday, 29<sup>th</sup> March 2022 at 15:00 at the Multipurpose Hall of the Higher Hotel Institute of Cyprus (HHIC).

A reception will follow at the HHIC Student Training Restaurant.



**Tuesday 29<sup>th</sup> March 2022**  
**at 15:00**  
**HHIC, Nicosia**  
**RSVP until 23<sup>rd</sup> March 2022**

The Master Class / Seminar is organised in the framework of the Gastronomic Competition with the theme *"Gourmet menu with local products: Halloumi Cheese"* and will be presented by the distinguished French Chef Eric Trochon.

### **Programme**

15:00 Brief welcome message

15:30 Masterclass/Seminar by Chef Eric Trochon

17:00 Reception