



Genussacademie Bavaria

Bavarian Premium Strategy for foods

KEY FACTS

In 2016 the Bavarian Ministry Council passed the **premium strategy for food** > **Genussacademie** was part of the premium strategy besides **100 Genussorte** and **Genuss Schätze**.

Reason

- ◆ Increased demand for educational offer for food staff

Mission

- ◆ To offer a unique programme of courses to provide specialist staff working in the food industry with new qualifications
> contributes to the profiling of the Bavarian food sector

Responsibility

- ◆ Initiator of the Genussacademie is the Bavarian Food Cluster (based at the Competence Center for Nutrition – KErn).

BACKGROUND

Bavarian Food Cluster: Experts in food & education

Cheese-Sommelier

in cooperation with State Federation for Bavarian Milkeconomy e.V.

2012

Spirit-Sommelier

funded; realized by University Weihenstephan-Triesdorf

2013

Spice-Sommelier

2014

2017

**Basement
Genussakademie
Bavaria**

PARTNERS



alp Bayern

Agentur für Lebensmittel
Produkte aus Bayern



DEHOGA Bayern

Doemens



Fränkischer Klein- und
Obstbrennerverband
Würzburg e.V.



Würzburg-Schweinfurt
Mainfranken



Slow Food®



KLEINBRENNERVERBAND
LINDAU (B) e.V.

M
METZGER
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Bayern

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STIFTUNG



Hausbrennerei seit 1905.



SCHRUTKA-PEUKERT
LADENBAU

ANDECHSER
NATUR



DINZLER
KAFFEEERÖSTEREI

United – Genussacademie and partners



2022



EXAMPLE: SPICE-SOMMELIER 2019

- ◆ **Target Group:** Chefs, service/waiters, butchers, bakers, traders, developers, in general professionals within the food value chain
- ◆ **Precondition:** Apprenticeship, academic degree or at least 5 years experience. Always according to the agri-food sector.
- ◆ **Duration:** Σ 15 days in 5 stages
- ◆ **Participants:** min. 15, max. 20
- ◆ **Fee:** 1.800 Euro
- ◆ **Exam:** oral and written exam
- ◆ **Graduation:** „Degree: Spice-Sommelier“



EXAMPLE: SPICE-SOMMELIER 2019



February

March

April

May

June

Stage I

Stage II

Stage III

Stage IV

Stage V

	Topic
1	• Cultural History
2	• Basics: Spice • Sommelier Dinner: Vine
3	• Basics: Spice
4	• Purchase & Quality with Factory Tour

	Topic
1	• Basics: Herbs
2	• Food Pairing & Completing • Sommelier Dinner: Beer
3	• Food Pairing & Completing: Science Basics

	Topic
1	• Sense of Taste
2	• Sense of Taste • Field Trip: Botanic Garden • Sommelier Dinner: Spirits
3	• Communication
4	• Communication

	Topic
1	• Health & Healing
2	• Basics: Wild Herbs • Sommelier Dinner: Cheese
3	• Food Pairing & Completing: Kitchen Experience

	Topic
1	• Exam: writing
2	• Exam: oral

Σ 90 hours
without exam

GENUSS-WORKSHOP

- ◆ **Types:** Courses und Tastings
- ◆ **Precondition :** Apprenticeship, academic degree or at least 5 years experience.
Always in according to the agricultur or nutrition sector.
- ◆ **Duration:** ½ - 2 days, **Participants:** min 12, max 15, **Graduation :** Certificate of attendance



GENUSS-WORKSHOP: INSTRUCTORS



Heiko Antoniewicz



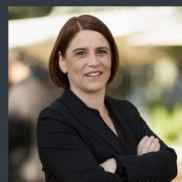
Fabian Beck



Jean-Marie Dumaine



Ingo Holland



Esther Kern



Andree Köthe



Ludwig Maurer



Felix Schneider



Markus Raupach



Tobias Bätz



Jan Schubert



Ingo Hilger



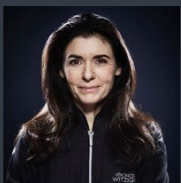
Josef Hartl jun.









Stefan Fuß



Dr. Manuela Mahn



Véronique Witzigmann

<p>Profikurs</p>  <p>329 Euro</p> <p>Garmethoden 14.09.2020 Heiko Antoniewicz 📍 Kulmbach</p> <hr/> <p>Informationen ▾</p>	<p>Profikurs</p>  <p>75 Euro</p> <p>Update Käse-Sommelier 2020 04.10.2020 Jutta Jung / Maximilian Fischer 📍 Rettenberg im Allgäu</p> <hr/> <p>Informationen ▾</p>	<p>Profikurs</p>  <p>329 Euro</p> <p>Fermentation & Umami 05.10.2020 Heiko Antoniewicz 📍 Kulmbach</p> <hr/> <p>Informationen ▾</p>	<p>Profikurs</p>  <p>199 Euro</p> <p>Ox zerlegen 19.10.2020 Michael Lampl jun. 📍 Pfaffenhofen a.d. Glonn</p> <hr/> <p>Informationen ▾</p>	<p>Profikurs</p>  <p>329 Euro</p> <p>Schweinerei 26.10.2020 Lucki Maurer & Wolfgang Müller 📍 Rattenberg</p> <hr/> <p>Informationen ▾</p>	<p>Profikurs</p>  <p>139 Euro</p> <p>Wild – Nose to Tail 02.11.2020 Hermann Jakob 📍 Kulmbach</p> <hr/> <p>Informationen ▾</p>
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Studying further and Networking for Sommeliers

More than 150 Sommeliers attends by the premiere in Oktober 2019. 2 days filled up with more than 40 tastings, workshops an sessions in according to our Sommeliers-Qualifications.

> Take a look beyond the horizon <

- ◆ Extending Knowledge
- ◆ Culinary Exchange
- ◆ New ideas & new ways
- ◆ Networking



Long-range Programm, e.g.

- ◆ Varieties pepper and vanilla
- ◆ Flavor failures in Spirits
- ◆ Pairings Water and Wine
- ◆ Potentials of Chesse-Affinage,
- ◆ Wild Herbs in Cusine
- ◆ Meat-Aging-Methods
- ◆ Food Pairing chocolate, cheese und spirits
- ◆ and much more...

RAUM NULL: REASEARCH – PRACTICE – CULINARY ART

Our „**Creative Unit**“ brings together players from the industry, trade and gastronomy with experts from science and research Past

Topics: **Fermentation, Ike Jime, Fire Curing, Aging and Koji**

Insights are relaesed on a **blog**: <https://www.genussakademie.bayern/raum-null/> (german)



RAUM NULL: REASEARCH – PRATICE – CULINARY ART

The Heinersreuther Hof is the home base of „Raum Null“.

The owner (Adalbert-Raps-Foundation) is currently building a campus for „foodies“ **Maybe the next Good Practice ☺**

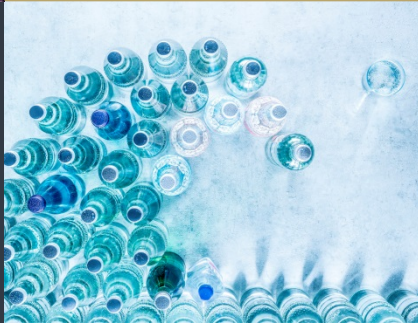




GfA
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Any Questions?





Thank You For Your Attention

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