

*The education in taste is a link between culture, health, agriculture, environment and industry.*

*The aim of The Grasse Taste Institute (L'École du Goût Jacques Chibois) is to be considered as a major actor in the French Riviera for the education in taste and flavour sciences. School activities are dedicated to better understand and master the sensory mechanisms and transformations of food ingredients, to preserve biodiversity in our food and memory of taste.*



**Ecole du Goût Jacques Chibois**  
chez ASFO Grasse

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## Flavors and Scents of Provence and French Riviera



The town of Grasse is known worldwide as the city of Perfume. However, since 1950 most of the aromatic manufacturers (more than sixty in the region) have also developed their expertise in the field of flavours. ASFO Grasse, the leading training centre for flavors and fragrances and the famous chef Jacques Chibois (*La Bastide Saint Antoine, Grasse*) offer training courses dedicated to the world of flavor and taste.



## Our establishment

The Grasse Taste Institute is located five minutes from the historical town centre. We welcome you to our establishment which is situated in a provençal style house, built in the early 20<sup>th</sup> Century. You will find an ambiance which is both warm and professional.

Our lecturers are all confirmed engineers in food science, oenologists, cooking chef...

## Organisation

The sessions proceed in September.

Each session lasts 5 days, from Monday to Friday, from 9 am to 5 pm, lunch included.

A map and a list of hotels and furnished accommodation will be sent to you with the confirmation of your enrolment.

## Enrolment fees

1490 euros.

## Program

Science of taste and Neurology: the sensory system for taste.

Some vocabulary on the sensory analysis.

History of gastronomy in Provence and French Riviera.

Typical products of Provence and French Riviera:

- Provence spices and herbs (thyme, rosemary, laurel, basil, garlic, anise...)
- Citrus (orange sweet and bitter, green and yellow lemon, grapefruit, tangerine, bergamot, kumkat).
- Goat cheese
- Olive oil
- Fruits of Provence: fig, melon, table grape, almond.
- Wine : « rosé de Provence »
- Anchovies, olives and capers

For each of these products, our experts will lead you to discover the modes of production and how to obtain the extracts.

You will taste and learn how to describe the sensory profiles, and see the different transformation cycles of these ingredients and their applications in gastronomy.

In our kitchen, you will make some dishes illustrating the gustatory properties of some of these products. For example :

- Aniseed-flavoured drinks (pastis)
- Pesto
- Tapenade
- Anchoïade
- Aioli
- Orange or lemon wine
- Figs or melon sorbet
- And many other sunny recipes that will make you travel...

The unique part of this course is certainly the half-day in *Bastide Saint Antoine*, where the chef *Jacques Chibois* and his team will specially prepare a lunch for you after a detailed visit of his kitchens.