



## FOOD & WINE THEME CRUISE PROGRAMME

### MSC POESIA MAY 10 – 20, 2011

#### ITINERARY

1st	Tue	Genoa (Italy)	10-05-11
2nd	Wed	at sea	11-05-11
3rd	Thu	Malaga (Spain)	12-05-11
4th	Fri	Cadiz (Spain)	13-05-11
5th	Sat	Lisbon (Portugal)	14-05-11
6th	Sun	Vigo (Spain)	15-05-11
7th	Mon	at sea	16-05-11
8th	Tue	Southampton (UK)	17-05-11
9th	Wed	Zeebrugge (Belgium)	18-05-11
10th	Thu	at sea	19-05-11
11th	Fri	Kiel (Germany)	20-05-11

#### DESCRIPTION OF THE ACTIVITIES

##### FOOD & WINE THEME CRUISE PRESENTATION

On the **first day** of the cruise, the Cruise Director will introduce all the below activities of the theme. This presentation will last for about an hour. **A flyer with all the activities will be placed in cabin.**

##### 1. Event name: **FRESH PASTA COOKING DEMO**

Duration: 45/60 minutes - 2 sessions

##### Programme:

Our corporate Chef will explain how to prepare:

- 1<sup>st</sup> session: **Ravioli** (red, green and white dough) refilled with fish and vegetables and tortellini stuffed with meat.
- 2<sup>nd</sup> session: **Potato Gnocchi** (white and green dough)

Participants will receive **the recipes.**



## 2. Event name: **SPECIAL DIETS COOKING DEMO**

Duration: 45/60 minutes - 1 session

### Programme:

Our corporate Chef will explain to the participants how to prepare **vegetarian, light** and **gluten-free** recipes:

- **Tofu bites with soy glazed vegetables**
- **Salmon pasta**
- **Grilled perch with an artichoke sauce**

Participants will receive **the recipes**.

## 3. Event name: **KAITO SUSHI BAR COOKING DEMO**

Duration: 45/60 minutes - 1 session

### Programme:

Our Corporate Chef will explain how to prepare the regular recipes that are served in the Kaito Sushi Bar restaurant.

- **Maguromaki**
- **Temaki Kani Kappa**
- **Tempura Moriwase**

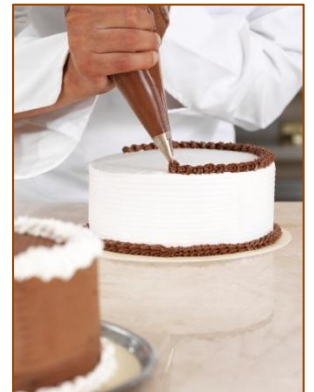
Participants will receive **the recipes**.

## 4. Event name: **ICE CREAM AND PASTRY DEMO**

Duration: 60 minutes - 1 session

### Programme:

- **Composition of ice cream cups**
- **Cake decoration** with writings and edging
- **Composition and decoration techniques** with fruits and chocolate.
- **Plate decorations:** guests will learn how to prepare several sauces, how to match the different flavours with the desserts (fruit acidity, sugar content, even personal tastes...) and how to arrange the desserts on the plate, complying with the symmetry of the shapes.



## 5. Event name: **"VINO CHE PASSIONE" – WINE TASTING**

Duration: 60 minutes - 1 session

### Programme:

Please note that there is a registration fee for this session.  
An MSC Sommelier will introduce a selection of the best wines from the MSC Cruises wine list.  
Each guest will receive a personalized certificate of participation.

The wines will be served with cold and warm finger food.



## 6. Event name: **FRUIT COCKTAIL DEMONSTRATION**

Duration: 45 minutes - 1 session

### Programme:

Our corporate Chef will show how to make and decorate the following cocktails:

- **Vitamin Bomb!**
- **Dragons' Heart**
- **Orange & Ginger**



All participants will receive **the recipe** of this demo.

## 7. Event name: **THE ART OF RECEIVING GUESTS**

Duration: 45 minutes - 1 session

### Programme:

Guests will learn how to lay and decorate a table with class, style and tradition, to create table name tags, various seating arrangements, the appropriate cutlery and glasses and how to fold napkins.

Participants will receive **2 flyers** on Napkins folding and Dinner Table Etiquette.



## 8. Event name: **FRUIT AND VEGETABLE CARVING ART**

Duration: 1h30 - 1 session.

### Programme:

Our guests will have the opportunity to attend our fruit and vegetable carving session by our chef.

Participants will receive **a flyer** with all the techniques to do it at home.

## 9. Event name: **MARZIPAN FLOWERS**

Duration: 45 minutes - 1 session

### Programme:

Our MSC Pastry Chef will explain how to prepare marzipan and create marzipan flowers with leaves as well as other ornaments for pastry.

Participants will receive a flyer with **explanations**.

