

**La Table des Amis de Provence**

**invites you to join us for**

**Two days of intensive sessions in  
Japanese cuisine**

**Chef / Instructor**

**Hiroko Sugiyama, CCP**

**at 10 Place Mireille, Saint Rémy-  
de-Provence**

**30 and 31 May 2024**

**09h00 - 15h00**



Hiroko Sugiyama, a native of Japan resides in Seattle where she has a culinary atelier.

She has trained at La Varenne, Ritz Escoffier, the Culinary Institute of America, le Cordon Bleu and Kaiseki Tsujitome. She is a CCP (Certified Culinary Professional) by the IACP (International Association of Culinary Professionals).

Hiroko teaches Japanese and other cuisines internationally and at the atelier in Seattle. She has taught Japanese cuisine at the Mas de Cornud cooking school in Saint Rémy-de-Provence.

The intensive sessions will start at 09h00 each day with a short mid morning break, cooking until early afternoon followed by a convivial lunch of dishes prepared in class.

The sessions will take place in the semi-professional kitchen designed by Nitokrees Tadrous Carpita, CCP who will be assisting Hiroko.

Cost for the two day experience: 210€ for members, 230€ for non-members. The price includes both sessions and luncheon each day, beverages included.

Book and pay online at [www.latabledesamis.com](http://www.latabledesamis.com), limited to a maximum of 7 participants, first come, first served.

This event has been organized by La Table des Amis de Provence, a non-profit association that connects wine and food lovers to a table of friends. Membership fees: 15 € single, 25 € couples

# Parking options for 10 Place Mireille, Saint Rémy-de-Provence

