

VALENCIA CLUB COCINA

Valencia Club Cocina is a new concept of kitchen school in the city of Valencia.

In VCC our clients are the most important. We always use the best ingredients, typical of the Mediterranean, promoting a well-balanced and healthy diet.

We have created in Valencia Club Cocina a space to enjoy the kitchen and tasting. This environment allows everybody work between the stoves, using always fresh ingredients just bought in the market, characteristic of the Mediterranean diet.

The goal of VCC is to create a kitchen space that by means of courses, conferences and activities introduces new eating habits, reducing preparation time and simplifying traditional dishes.

Our purpose is to use the kitchen as a tool to improve the health, where the cooking process is easy and pleasant to share.

Courses are practical and all participants cook in groups helped by our chefs. The number of participants is limited which allows a good learning. For us, so important it is the dish elaboration like its tasting in an friendly atmosphere.





FACILITIES

In order to be able to offer practical kitchen courses we have spacious facilities, designed to realize all type of events related to gastronomy as tastings, conferences, presentations and business meetings. All this in a place of 240m², equipped with all the necessary tools for a good activity development.

Cooking area: a spacious room designed and equipped with all the necessary equipment: pans, ovens, stoves, pots, etc.

Dining area: it's a comfortable and wide zone with capacity for groups of up to 30 people. Also it arranges with projection equipment.

Reception area: diaphanous space where our clients can rest during the courses.







BUSINESS EVENTS



Do you want to organize a different business event? In VCC we know the importance that it is the resources management for your company. For that reason we have a prepared place to organize your events:

- Audio-visual for presentations and workshops.
- Full equipped place with furniture and necessary household.
- Size made breakfast in our kitchen.
- Business meals with especial designed menus based on your needs.
- Team building in our kitchen. A different activity that can help you to know your employees. (Cooking Team activity).

Commercial incentives, team building, promotions, workshops. In VCC we organized different gastronomic activities: Spanish "tapas", Valencian kitchen, creative cuisine, wine tasting, etc..... Companies that are trusting in VCC (KernPharma, ONCE, University of Valencia, Bancaja, Leroy Merlin, Euroace...)