

FINAL REPORT
Vahe Amroian

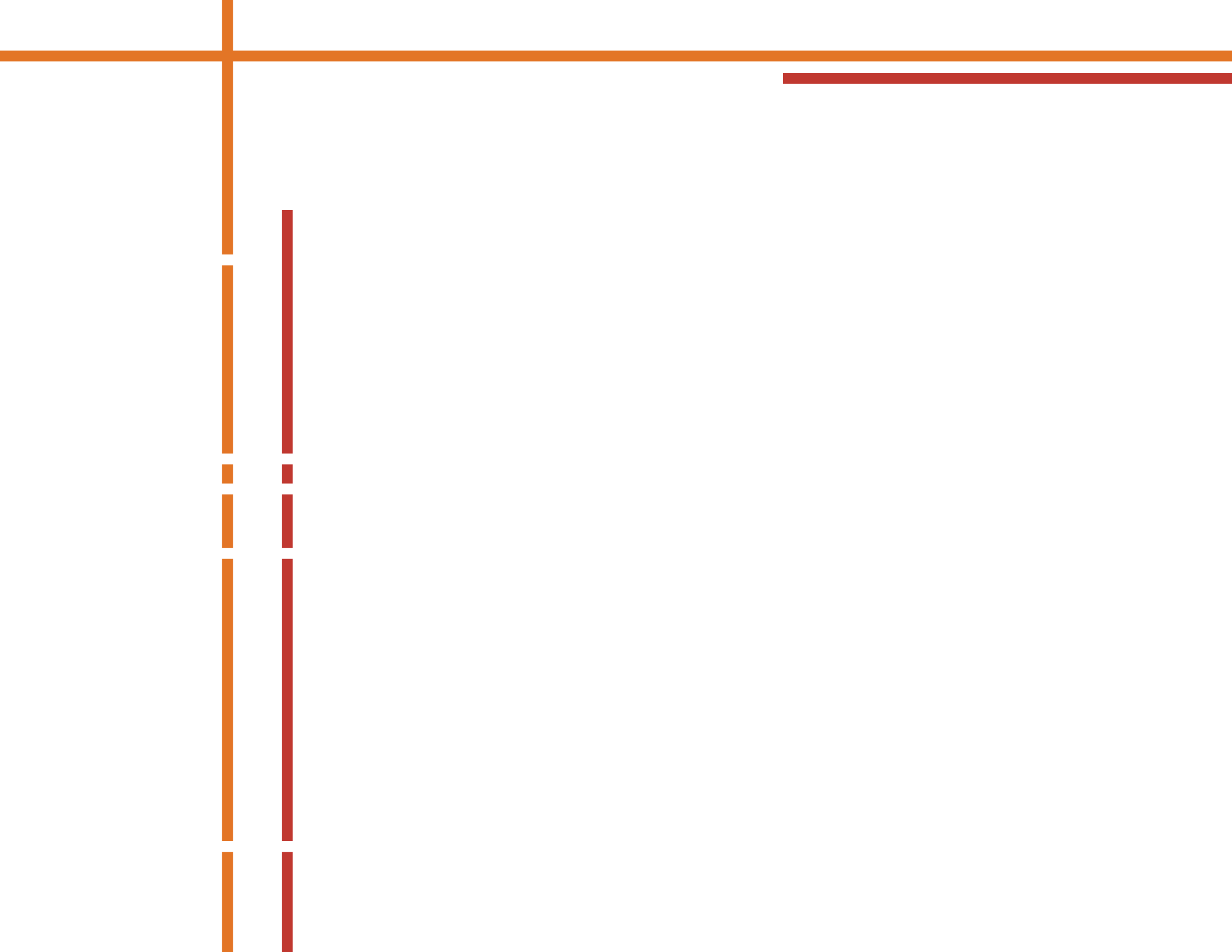
AS PART OF
UCCELIN
F A M I L Y



2022



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INTRODUCTION

INTRODUCTION

WHAT IS THE BEST WAY TO COMBINE FOOD AND TRAVEL IF NOT JOINING THE UCCELIN PROGRAM? AND THIS IS WHAT PUSHED ME TO APPLY.

HOWEVER, I CAN'T START SHARING MY EXPERIENCE WITHOUT THANKING OLLIE SCHUILING. THANKS TO OLLIE, I KNEW ABOUT THE UCCELIN PROGRAM. MOREOVER, HE GUIDED ME THROUGH THE APPLICATION PROCESS.





INTRODUCTION

LET'S START WITH MY ADVENTURE NOW.

AFTER APPLYING, I IMPATIENTLY WAITED FOR AN ANSWER.

FINALLY, ON THE 1ST OF NOVEMBER 2021, I RECEIVED AN EMAIL SAYING I WAS OFFICIALLY AN UCCELIN.

I REMEMBER FEELING THRILLED AND EXCITED.

HOWEVER, I COULD NEVER IMAGINE THIS EXPERIENCE TO BE SO ENRICHING.

SINCE THE UCCELIN PROGRAM COMBINES THOUSANDS OF EXPERIENCES, I START WITH A TIMELINE. THE TIMELINE CLEARS THESE 20 WEEKS UP.

LET'S STOP ALL THE CHIT-CHAT AND LET THE ADVENTURE BEGIN.

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TIMELINE

TIMELINE

**SCHLOSS SCHAUENSTEIN
FÜRSTENAU, CH**

16-02-2022 06-03-2022

**RESTAURANT HOTEL DE VILLE
CRISSIER, CH**

09-03-2022 03-04-2022

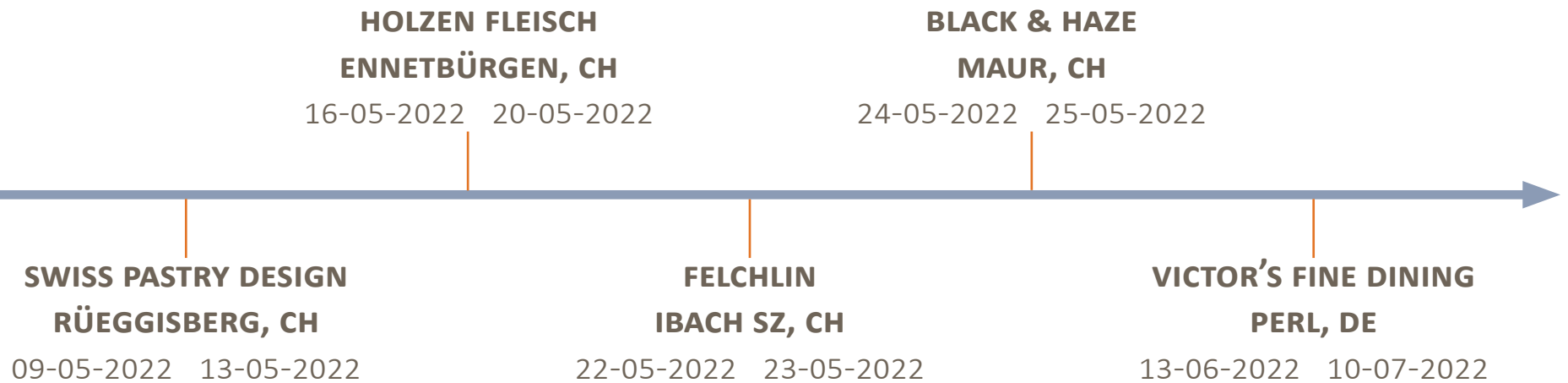
**SENNEREI ANDEER
ANDEER, CH**

02-05-2022 06-05-2022

**LA PASTERARIA CASA CAMINADA
FÜRSTENAU, CH**
19-02-2022

**GERANIUM
COPENHAGEN, DK**
05-04-2022 30-04-2022

TIMELINE



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RESTAURANTS



SCHLOSS SCHAUENSTEIN

FÜRSTENAU-SWITZERLAND

IS A 3 MICHELIN STARS AND 19 GAULT MILLAU POINTS RESTAURANT.

WHEN I ARRIVED THERE, THE BEAUTY OF THE TINY TOWN OF FÜRSTENAU, SURROUNDED BY NATURE, ENCHANTED ME.

SARAH WARMLY WELCOMED ME ON MY ARRIVAL AT SCHLOSS SCHAUENSTEIN, AND SHE SHOWED ME AROUND.

WHEN I STARTED WORKING, I IMMEDIATELY FELT I WAS IN THE RIGHT PLACE.



IN SCHLOSS SCHAUENSTEIN, THE KITCHEN SERVES THE NATURE
CYCLE. ANDREAS' WAY OF SHAPING HIS MENU AROUND THE
GARDEN'S SEASONS INSPIRED ME.



MOREOVER, ANDREAS ADAPTED HIS COOKING STYLE TO THE TRADITIONAL
SWISS CUISINE. STARTING FROM WHAT HE USED TO EAT AS A CHILD, HE
CREATES LIGHT AND MODERN RECIPES.

FOR ME, THE IDEA OF VALUING CULTURE AND BACKGROUND IS A
FUNDAMENTAL ELEMENT WHEN MAKING A DISH.





NEXT TO THE KITCHEN, I ENJOYED MY TIME WITH THE TEAM.
THESE GUYS MADE MY EXPERIENCE SPECIAL. THEY SHOWED ME
AROUND AND PLANNED HIKES IN THE MOUNTAINS.
I'LL MISS THEM AND THE TIME SPENT TOGETHER.







D

RESTAURANT HOTEL E VILLE DE CRISSIER

CRISSIER-SWITZERLAND

CHEF FRANCK GIOVANNINI WITH HIS CLASSIC FRENCH CUISINE
HAS 3 MICHELIN STARS AND 19 GAULT MILLAU POINTS.

BEFORE BEING A GREAT CHEF, HE IS A GREAT PERSON. EVERY
WORKING DAY HE CHEERS AND THANKS HIS EMPLOYEES
ONE BY ONE.

IT DOESN'T MATTER WHAT YOUR LEVEL IS: HE WILL LET
EVERYONE FEEL WELCOME. AS A RESULT, I FELT PART OF A
FAMILY.





AFTER THE CHEF SHOUTS THE ORDER OF THE GUEST IN THE HOTEL DE VILLE CRISSIER, COMES THE CRY OF “OUI,” AND THE SHOW BEGINS. IT SEEMS LIKE A MOVIE BUT EXPERIENCED IN REAL LIFE. THE TEAM WORKS AS A WAR MACHINE: UNSTOPPABLE.

AND IF SOMETHING IS WRONG, THEY FACE IT TOGETHER. THEY TAUGHT ME TO THINK AS A TEAM AND FIGHT AS A TEAM.

MOREOVER, WHAT I WILL TAKE WITH ME FROM THE HOTEL DE VILLE CRISSIER EXPERIENCE IS WORKING NEXT TO DIFFERENT CHEF DE PARTIES. WITH THEM, I COULD PERFECT THE FUNDAMENTALS OF FRENCH CUISINE. FOR EXAMPLE, I AM NOW AWARE OF 3 BASICS OF FRENCH CUISINE: BEURRE, BEURRE, AND BEURRE.



HOWEVER, THE KITCHEN IS NOT JUST ABOUT COOKING BUT ALSO ABOUT SOCIAL INTERACTIONS. THE INTERACTION BETWEEN DIFFERENT PEOPLE AND THEIR CULTURES IS A FASCINATING PART OF MY JOURNEY.



LAST BUT NOT LEAST, UCCELLIN'S PROGRAM IS NOT JUST ABOUT COOKING. WITH CRISSIER'S TEAM, I IMPROVED MY FRENCH LANGUAGE SKILLS.



G ERANIUM

COPENHAGEN-DENMARK

IS A PESCATARIAN RESTAURANT WITH 21 COURSES DEVELOPING THE IDEA OF A SUSTAINABLE KITCHEN. THE DISHES' DESIGN HAS AN INCREDIBLE LIGHT TOUCH.

RASMUS KOFOED, THE CHEF OF THE RESTAURANT HAS A NONSTOP CREATIVE MIND, ALWAYS LOOKING FOR NEW IDEAS AND RECIPES. HE OWNS THREE MICHELIN STARS.





AS A FOOTBALL LOVER, GERANIUM'S LOCATION AMAZED ME.
GERANIUM'S WINDOWS OVERLOOK THE FC KOBENHAVN STADIUM.
AND THAT IS INCREDIBLE.

WHAT I WILL TAKE WITH ME FROM THIS EXPERIENCE IS AN
EXHAUSTIVE KNOWLEDGE OF FLOWERS AND HERBS USED IN
THE KITCHEN.







VICTOR'S FINE DINING

PERL-GERMANY

AT VICTOR'S FINE DINING, THE STANDARD IS ON TOP.
IN 2022, IT WON THE AWARD OF THE NUMBER ONE
RESTAURANT IN GERMANY.

CHRISTIAN BAU IS A PASSIONATE AND DEMANDING CHEF.

HIS MOTTO REFLECTS HIS PHILOSOPHY:

“DO IT WITH PASSION OR DON'T DO IT AT ALL”.

HE IS A PERFECTIONIST, AND WORKING WITH HIM WAS AN HONOUR.





CHRISTIAN BAU TOOK THE TIME TO EXPLAIN TO ME EVERYTHING ABOUT HIS WORK. I WAS LUCKY ENOUGH TO BE INVITED BY HIM TO EAT AT VICTOR'S FINE DINING. AS A RESULT, I EXPERIENCED CHRISTIAN BAU'S WORK FROM A 360° PERSPECTIVE. HOWEVER, I ALSO HAD THE CHANCE TO COOK FOR THE CHEF AND ENJOYED IT.

THIS JOURNEY LED ME FROM PARIS TO TOKYO, ENLIGHTENING ME ABOUT JAPANESE PRODUCTS AND THEIR USE.

THE TEAM IS OPEN AND COMMUNICATIVE.
THEY WERE WILLING TO HELP ME WITH EVERY DOUBT OR QUESTION.



AGAIN UCELLIN'S PROGRAM IS NOT JUST WORKING. DURING A TEAM TRIP TO BAVARIA, WE COOKED A FOUR-HAND DINNER WITH CHRISTIAN BAU AND EDIP SIGL.



THE FOUR-HAND COOKING WAS A UNIQUE OPPORTUNITY. AND IN BAVARIA, I HAD THE BEST BEER OF MY LIFE, WHICH IS ALSO A GOOD POINT.

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PRODUCERS



A PASTERNAIA

CASA CAMINADA DA JOHN BAKER

FÜRSTENAU-SWITZERLAND

THE BAKERY OF CASA CAMINADA IS WHERE FRESH AND WARM BREAD IS MADE. WORKING THERE IN FEBRUARY, I EXPERIENCED THE COLD WINTER WEATZERLAND IN CONTRAST WITH THE WARM AND COZY ATMOSPHERE INSIDE.

EVERY MORNING, AT CASA CAMINADA, PEOPLE FROM FÜRSTENAU AND THE AREAS AROUND COME TO BUY THE HANDMADE CRUNCHY BREAD. AND FROM THIS COMES THE FIRST LESSON OF THE BAKERY: WAKING UP EARLY IN THE MORNING. THE SECOND IS BEING PATIENT. AFTER FIRING UP THE OVEN AND MAKING THE DOUGH, IT'S TIME TO WAIT UNTIL EVERYTHING IS READY.

THE ENTIRE PROCESS HAS TO BE DONE BY 7.00 AM. HOWEVER, WHEN SEEING THE RESULTS OF THE HARD WORK, THE FATIGUE IS SOON FORGOTTEN.

THE CRUNCHINESS AND THE SMELL OF BAKERY PRODUCTS FROM CASA CAMINADA ARE PRICELESS.





S E N N E R E I A A N D E E R

A A N D E E R - S W I T Z E R L A N D

IN THE SOUTHEAST OF SWITZERLAND, NOT FAR FROM THE ITALIAN BORDER, ANDEER IS THE PLACE WHERE I LEARNED ABOUT THE CHEESE FACTORY.

FIRST THINGS FIRST, MILK COMES FROM THE BEST SWISS COWS. I FIND THE CHEESE MAKING PROCESS PECULIAR. MILK IS ONE RAW MATERIAL FROM WHICH A VARIETY OF PRODUCTS COME. THE ENTIRE PROCESS OF MAKING DAIRY PRODUCTS IS ALL ABOUT CHEMISTRY: ADDING THE RIGHT BACTERIA TRANSFORMS MILK INTO THE CHOSEN KIND OF CHEESE. HOWEVER, ONCE AGAIN, WHAT MADE THE EXPERIENCE UNFORGETTABLE WERE THE PEOPLE I MET. MARTIN BIENERTH IS A KIND HUMAN BEING. HE IS PASSIONATE ABOUT HIS WORK AND SHARED HIS PASSION WITH ME.

KNOWING THAT I COME FROM ALEPPO, HE TOLD ME THAT THE PRODUCTION OF YOGURT STARTED FROM THERE.

LAST BUT NOT LEAST, HE MADE A WHEEL OF CHEESE CALLED VAHE'S BABY FOR ME.
I PROMISE HIM I WILL BE BACK TO GET MY BABY WITH ME NEXT YEAR.





S WISS PASTRY DESIGN

RÜEGGISBERG-SWITZERLAND

A GOOD CHEF SHOULD KNOW EVERYTHING ABOUT MEALS, FROM THE BEGINNING TO THE END.

SINCE SWEETS ARE THE LAST KISS ON THE MENU, I WANTED TO LEARN ALL THE MAKING PROCESS' SECRETS.

WHO BETTER THAN ROLF MURNER COULD HELP ME IN THIS DELICIOUS ADVENTURE. ROLF MURNER IS A WORLD CHAMPION CONFECTIONER, AND THIS IS WHY I CHOSE TO WORK UNDER HIS GUIDANCE.

THE ATTENTION AND LOVE HE DEDICATES TO THE WHOLE PROCESS MAKE HIS FINAL PRODUCTS UNIQUE. TO MAKE HIS CHOCOLATE, CHEF MURNER SELECTS CACAO BEANS CAREFULLY.

CONFECTIONERY NEEDS PLANNING. THEREFORE, EVERY MORNING THE FIRST TASK IS ORGANIZING THE ORDERS. WHAT I LEARNED IS THE IMPORTANCE OF PRECISION. IN THE BAKERY'S WORLD, EVERY GRAM MAKES A DIFFERENCE.





HOLZEN FLEISCH

ENNETBÜRGEN-SWITZERLAND

FRAMED BY A BEAUTIFUL LANDSCAPE ON THE SOUTHERN SLOPE OF BÜRGENSTOCK STANDS HOLZEN FLEISCH.

THE CONNECTION WITH NATURE IS A DISTINGUISHING FEATURE AT HOLZEN FLEISCH. THE ANIMALS GROW UP NATURALLY AND WITHOUT ANY ARTIFICIAL CONTAMINATION. AS A RESULT, THE MEAT IS 100% BIO. THE COLOR, SMELL, AND TASTE OF THE MEAT DEFINE ITS HIGH QUALITY.

WHAT MAKES HOLZEN FLEISCH STANDS OUT FROM OTHER BUTCHERS IS THE KNOWLEDGE OF THE MEAT CUTS. MICHELIN STARS CHEFS APPRECIATE STEFAN MATHIS FOR HIS DISTINCTIVE CUTS.

ONCE AGAIN, I WAS LUCKY ENOUGH TO LEARN FROM THE BEST.
HE TAUGHT ME EVERYTHING ABOUT CUTS: WHEN TO USE THEM, WHAT FOR, AND HOW TO COOK THEM.





FELCHLIN

IBACH SZ-SWITZERLAND

BEFORE KNOWING FELCHLIN, I NEVER IMAGINED IT COULD TAKE 72 HOURS TO GRIND THE CACAO BEANS UNTIL THEY GET THE RIGHT CONSISTENCY.

FELCHLIN USES AN OLD METHOD TO MAKE THE CHOCOLATE PERFECTLY SMOOTH. AN OLD METHOD BASED ON A LONG-TIME PROCESS. IN ADDITION, ANOTHER SECRET I DISCOVERED BEHIND THEIR HIGH-QUALITY CHOCOLATE PRODUCTION IS HOW TO CHOOSE A GOOD COCOA BEAN.

I LEARNED THAT COLOR IS FUNDAMENTAL. THEREFORE, AT FELCHLIN, THEY CUT THEIR BEANS IN HALF TO CHECK THE COLOR AND THICKNESS.

WHAT DO I LIKE THE MOST? OF COURSE, THE TASTING PART. TASTING IS CRUCIAL. AND BESIDE SEEMING APPEALING, IT IS COMPLEX, AND BEING FOCUSED IS FUNDAMENTAL.





B L A C K & B L A Z E

MAUR-SWITZERLAND

COME ON, WHO DOESN'T LOVE COFFEE? ESPECIALLY A GOOD QUALITY COFFEE. AND GOOD QUALITY IS THE FIRST INGREDIENT AT COFFE BLACK AND BLAZE.

THEREFORE, THEY PREFER WORKING WITH QUALITY OVER QUANTITY TO KEEP THEIR REPUTATION. WHAT MAKES THEIR COFFEE SPECIAL? WHEN ROASTING THE COFFEE BEANS, THEY LET THEM CRACK JUST ONCE. IN CONTRAST TO THE ITALIAN COFFEE THAT CRACKS TWICE. THE DIFFERENCE IS SEEABLE: THE COFFEE BEANS ARE MATTE LIGHT DARK.

AT THE END OF THIS EXPERIENCE, I COME UP WITH THE IDEA OF A TASTING EXPERIENCE MIXING THE COFFEE FROM COFFE BLACK AND BLAZE WITH THE CHOCOLATE FROM FELCHLIN. WHY NOT COMBINE THESE TWO TOP-QUALITY PRODUCERS?



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REFLECTIONS & THANKS

REFLECTIONS

THE PROGRAM FINISHED, BUT THE JOURNEY OF UCCELIN CONTINUES.

WORDS COULD NEVER BE ENOUGH TO DESCRIBE THIS RICH EXPERIENCE OF KNOWLEDGE, HAPPINESS, AND NETWORKING.

BESIDES ENJOYING MY TIME, I APPRECIATED THE UNIQUE TASTING EXPERIENCE.

MOREOVER, I HAD THE POSSIBILITY TO LET EVERYONE TRY THE DISHES I USED TO EAT AS A CHILD. I COOKED FALAFEL AND SERVED IT WITH HUMMUS AND BABA GHANUJ FOR SCHLOSS SCHAUENSTEIN, AND LAHMACUN IN THE KITCHEN OF THE HOTEL VILLE CRISIER. EVERY DAY, I COOKED FOR SENNIER, AND WE HAD DINNER AS A FAMILY AROUND THE TABLE. I MADE HANDMADE FOCACCIA FOR THE SWISS PASTRY DESIGN, AND I DID BBQ FOR HOLZEN FLEISCH. FOR VICTOR'S FINE DINING, I PREPARED A DUTCH SPECIALTY: FRIKANDEL SPECIAL BITTERBALLEN.

COOKING FOR OTHERS IS AN ACT OF LOVE. WHEN I COOK FOR OTHERS, I SHOW THEM MY RESPECT AND APPRECIATION.

THANKS

IN CONCLUSION, I WANT TO THANK THE UCCELIN FAMILY.

FIRST OF ALL, SARAH FOR BEING SO SUPPORTIVE, AND ANTHEA AND NICOLA FOR BEING COMMUNICATIVE. THANKS TO THE CHEFS AND TEAM OF EVERY PLACE I VISITED.

LAST BUT NOT LEAST, I WANT TO THANK FEDERICA FULLONE, SAFI RIHAWI, HAGOP SHOURELIAN AND MGRDICH AMROIAN FOR ALL THEIR SUPPORT.

HOWEVER, THIS EXPERIENCE COULD NOT HAVE BEEN POSSIBLE WITHOUT THE SUPPORT OF MY BELOVED PARENTS.



V.AMROIAN



UCCELIN



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