



Excursions 2026 -2027

SUMMARY OVERVIEW



SCAN TO REGISTER

This school year, we will conduct field research of the culinary world in the Netherlands. In addition to practical lessons, the Horeca Academie organizes excursions and masterclasses throughout the year to give every student extra chances to delve into local trends and innovation. Our visits take you to companies that are pioneers in the Dutch hospitality industry and that have a positive impact on our environment.

This year's theme is

LOCAL | ROOTS**BOLENIUS****When:** Date to be confirmed (week 42 of 2026)**Where:** Bolenius, Nachtwachtlaan 20B, Amsterdam**When:** December 8th 2026**Where:** Koppert Cress, De Poel 1, 2681 MB Monster**Time:** 13:00 - 15:30 (arrive at 12:45)

What: Guided tour and tasting by a culinary advisor and chef. Koppert Cress is world-renowned for the production of beautiful cresses, herbs and garnishes. During the visit you will taste the latest gastronomic developments, such as vanilla from the Netherlands, algae powders and special herb/cress varieties.

Register: There is room for 25 students. Reservation is required. Scan the QR code above.



Excursions continued...

SUMMARY OVERVIEW

*CHOOSE TO
CHALLENGE*

When: April 12th 2027

Time: 10:30 - 17:00

Where: Amsterdam location

What: Join the Horeca Academie Wild Foraging School Challenge 2027!

At 10:30 the starting signal sounds, and you'll head out into nature in an area of Amsterdam to discover edible treasures.

With your harvest in hand, it's time for the ultimate cooking showdown:

who will create the most creative dish of the day?

Ready. Set. Cook!

Register: Reservation is required. Scan the QR code above.



HOEVE BIESLAND

When: Date to be confirmed (week 22 of 2027)

Where: Hoeve Biesland, Bieslandseweg 1, Delfgauw



HORECA
ACADEMIE

Masterclass or excursion with your class

Ask your teacher at school if there is already more information about a masterclass or excursion as a class (or with fellow classes on the same day).