

# Home of the Brazil Project



## Flavor Source / Fonte Sabor” Working Projects

- The Brazil Research Project
- Guest Chef for a Day, Dinner for Four
- Gastronomy Services
- Recipe Development and testing
- Restaurant Concept Design
- Education and Training
- Lectures and Presentations
- Working Projects Nationally and Internationally

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“ *Our FS/FS research and training space is a facility dedicated to the research, study and education of the cuisines of Brazil.* ”

Chef Almir’s  
“The Brazil Project” @  
[www.chefalmirdafonseca.com](http://www.chefalmirdafonseca.com)

## The Student Sous Chef Project:

- . A educational not for profit culinary experience
- . A selected culinary student will work with Chef Almir on the creation, conceptualization and execution of a special menu
- . Menu based on sustainable, local, farm grown, seasonal and artisan produced food products, and culinary techniques and cookery
- . Student will be sponsored by up to four of his or hers guests that will pay for the overall cost of the food, and enjoy an amazing meal by the student apprentice
- . Beverages will be provided by the guests for pairing with the meal



*“amazing food projects often starts in lab kitchens just like this one by creative and passionate people”  
chef almir*

## Flavor Source / Fonte Sabor

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