

COURSES CALENDAR

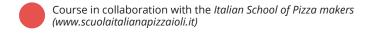
- 2023 -

CORSO	DATA	DURATA* Lezioni + Tirocinio	LINGUE
I Level Master Course in Italian Cuisine	09/01/2023	3 + 8 weeks	IT EN
Vegan and Gluten Free Cooking Course	09/01/2023	1 week	IT EN
Italian Culinary Essentials	16/01/2023	2 + 11 weeks	IT EN
Chocolaterie Course	16/01/2023	4 + 12 weeks	IT EN
Course on Italian Bakery	30/01/2023	1 week	IT EN
Great Leavened Products, Breads and Pizzas Gourmet	06/02/2023	4 days	IT EN
Modern Culinary Techniques and Innovative Technology	13/02/2023	3 days	IT EN
Course on Italian Pastry	13/02/2023	3 + 10 weeks	IT EN
Course on Italian Wines and Food and Wine pairing	20/02/2023	1 week	IT EN
Course for restaurant dining service	27/02/2023	1 + 7 weeks	IT EN
Modern-Creative Pastry Course	06/03/2023	1 week	IT EN
I Level Master in Italian Cuisine	06/03/2023	3 o 4 + 9 o 8 weeks	IT ES PT KR JP
II Level Master in Italian Cuisine	06/03/2023	9 + 15 weeks	IT ES PT KR JP
Italian Culinary Essentials	13/03/2023	2 + 11 weeks	IT ES PT KR JP
Course on Pizza	27/03/2023	3 o 4 + 9 o 8 weeks	IT EN
Course on Italian Gelato	1/05/2023	3 o 4 + 9 o 8 weeks	IT EN ES

^{*} The total duration of the course includes the weeks of theoretical-practical lessons at the Institute + the weeks of training internship (optional) where present.

** TBC = to be confirmed

Course in collaboration with the Italian Pastry, Ice Cream and Chocolate Federation (www.federazionepasticceri.it)





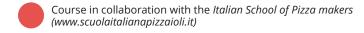
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- 2023 -

CORSO	DATA	DURATA* Lezioni + Tirocinio	LINGUE
Course on Italian Bakery	15/05/2023	1 week	IT EN
Great Leavened Products, Breads and Pizzas Gourmet	22/05/2023	4 days	IT EN
I Level Master Course in Italian Cuisine	29/05/2023	3 o 4 + 9 o 8 weeks	IT EN RU
II Level Master Course in Italian Cuisine	29/05/2023	9 + 15 weeks	IT EN RU
Course on Italian Pastry	29/05/2023	3 + 10 weeks	IT EN
Italian Culinary Essentials	05/06/2023	2 + 11 weeks	IT EN RU
Modern-Creative Pastry Course	19/06/2023	1 week	IT EN
Vegan and Gluten Free Cooking Course	19/06/2023	1 week	IT EN
Course on Modern-creative Italian Cuisine	26/06/2023	2 weeks	IT EN
Modern Culinary Techniques and Innovative Technology	26/06/2023	3 days	IT EN
Course on Italian Wines and Food and Wine pairing	03/07/2023	1 week	IT EN
Course for restaurant dining service	10/07/2023	1 + 7 weeks	IT EN
Course on Italian Gelato	10/07/2023	3 o 4 + 9 o 8 weeks	IT EN
I Level Master Course in Italian Cuisine	28/08/2023	3 o 4 + 9 o 8 weeks	IT EN ES
II Level Master Course in Italian Cuisine	28/08/2023	9 + 15 weeks	IT EN ES
Course on Italian Bakery	28/08/2023	1 week	IT EN

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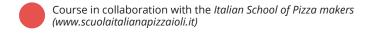


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- 2023 -

CORSO	DATA	DURATA* Lezioni + Tirocinio	LINGUE
Italian Culinary Essentials	04/09/2023	2 + 11 weeks	IT EN ES
Great Leavened Products, Breads and Pizzas Gourmet	04/09/2023	4 days	IT EN
Chocolaterie Course	11/09/2023	4 + 12 weeks	IT EN
Modern Culinary Techniques and Innovative Technology	11/09/2023	3 days	IT EN
Course for restaurant dining service	18/09/2023	1 + 7 weeks	IT EN
Course on Italian Wines and Food and Wine pairing	26/09/2023	1 week	IT EN
Course on Modern-creative Italian Cuisine	26/09/2023	2 weeks	IT EN ES
Course on Pizza	16/10/2023	3 o 4 + 9 o 8 weeks	IT EN
I Level Master Course in Italian Cuisine	16/10/2023	3 o 4 + 9 o 8 weeks	IT EN PT KR
II Level Master Course in Italian Cuisine	16/10/2023	9 + 15 weeks	IT EN PT KR
Italian Culinary Essentials	23/10/2023	2 + 11 weeks	IT EN PT KR
Course on Italian Pastry	06/11/2023	3 + 10 weeks	IT EN
Vegan and Gluten Free Cooking Course	13/11/2023	1 week	IT EN
Modern-Creative Pastry Course	27/11/2023	1 week	IT EN
Course on Italian Gelato	27/11/2023	3 o 4 weeks	IT EN

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