




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)

 Course in collaboration with the *Italian School of Pizza makers* (www.scuolaitalianapizzaioli.it)




COURSES CALENDAR


- 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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COURSES CALENDAR


– 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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