

COOKING

- General knowledge and technical vocabulary. Traditional, regional and modern-creative cuisine.
- Italian regional cuisine: condiments, herbs and spices, sauces, cold and hot antipasti, cold cuts and salami, fresh, dried and filled pastas, rice, gnocchi, game meats, vegetables, mushrooms, truffles (when in season), cheeses.
- Preparation of the main regional dishes.

PASTRY

- Dry and yeast doughs, basic creams, meringues, chocolate works.
- Preparation of cakes, sweets and traditional smallpastries.
- Spoon desserts for restaurant.

BREAD-MAKING

- Rising and baking techniques
- Bread-sticks, focaccia and pizza

ICE-CREAM MAKING

- Basic preparations for ice-creams and sorbets
- Iced-cakes and semifreddos
- Sorbets in modern cuisine

CELLAR

- Italian territory and vine-growing
- Main grape varieties, vinification techniques and storing methods
- Table wines, D.O.C. and D.O.C.G. in local realities
- Tasting techniques: Methodology, vocabulary, sensorial analysis, graphical evaluation sheets, harmony visualization.
- Food-and-wine pairing
- Serving and storing techniques

RESTAURANT

- The food-service concept in Italy. Trattorias, pizzerias, typical and traditional restaurants. Serving techniques.
- Food tastings: methodology, terminology, sensorial analysis, graphical evaluation sheets
- Seeking the typical and traditional taste
- The art of receiving and serving
- How to run an Italian restaurant

PRODUCTS

- Typical products: characteristics, nutritional values and use in diets
- Processing techniques
- Visits to cultivation and production areas, small laboratories and large food companies

ITALIAN LANGUAGE

- Basic knowledge of Italian language and grammar
- Group conversations

The recipes prepared may vary according to season and to product availability.

The number of recipes prepared varies according to their level of difficulty and, in the case of hands-on classes, also from the skills of the students attending the course and from their swiftness.