

TEACHING FACILITIES

THEORETICAL CLASSROOMS

These rooms are fitted with school desks and used for theoretical lessons on a variety of subjects.

PRACTICAL CLASSROOM

The showpiece of the institute with 25 individual work stations, each fully equipped with all the necessary utensils, ceramic hobs and electric ventilated ovens. This classroom enables the instructor to demonstrate the various recipes which are carried out simultaneously by the students, who follow each stage with the assistance of a multi screen audio-visual support system.

LECTURE HALL

This room is designated for practical demonstrations by ICIF instructors, for seminars on specific products held by professionals of the sector and for the presentation of the end of course diplomas. It has a seating capacity for 120 people and is equipped with a large cinema screen.

BREAD AND PASTRY CLASSROOM

This bakery is fitted with all the equipment suitable for the preparation of bread, pizza, focaccia and for all types of Italian baked goods. There is also an ample cold room where desserts are made, preparations using chocolate are carried out and where the ice-cream machines are housed for making all the Italian specialities.

TASTING LABORATORY

Furnished with 20 individual stations, this facility is used during oenology lessons, for extra virgin olive oil tasting and for comparative product analysis. The oenology lessons are held by highly qualified sommeliers who are sent from Italy to teach the students about the wealth and tradition of Italian wines, grape varieties and denominations.

The programme includes lectures ranging from oenography to production methods with tastings of a selection of wines from all regions of Italy. Furthermore, particular attention is paid to the technique of food and wine pairing.

WINE AND OIL LIBRARY

Due to the support and consideration of hundreds of wine and extra virgin olive oil producers, the wine and oil library houses a substantial collection of prestigious labels from numerous Italian regions.

LAVAZZA AREA

This area is equipped with an Italian espresso machine where the students receive comprehensive training on the subject of coffee and where they will learn to make Italian espresso.

COMPUTER ROOM

This room is fitted with individual computer stations where each student can acquire a basic Knowledge of the Italian language. They can also learn about Italian culture, geography, art and history using a multimedia teaching support. During the Italian lessons particular attention will be paid to culinary vocabulary and terminology.

THE RESTAURANT

Adjacent to the main kitchen and used for galas, official dinners and for the final presentation in which the students serve a complete menu for distinguished Italian and Chinese guests and where they demonstrate what they have learned during their course.

THE MAIN KITCHEN

Serves the restaurant and has ample space and first-class equipment capable of providing food of the highest standard.

THE LIBRARY

This is a recreation room available for students with books and magazines on Italian cuisine and pastry making.

The interior of the institute also houses permanent display cabinets showcasing the gastronomic excellence of the Italian regions.