

THE SHORT COURSE

The program in a nutshell

COOKING CLASSES

- _ Extra virgin olive oil and other condiments
- _ Wine, balsamic and aromatic vinegars
- _ Herbs and spices
- _ Hot and cold antipasti
- _ Vegetables and salads
- _ Rice and risottos
- _ Soups
- _ Dried pasta and its sauces
- _ Fresh and filled pasta
- _ Polenta, gnocchi, pies and timbales
- _ Freshwater fish, seafood, crustaceans and mollusks
- _ White meats, mutton, pork meats and cattle meats
- _ Cheeses

PASTRY CLASSES

- _ Spoon desserts
- _ Small pastry
- _ Ice-creams and sorbets

WINE CLASSES

- _ Vine growing and wine-making techniques
- _ Wine tasting techniques
- _ Food-and-wine pairing
- _ Introduction to the most renowned Italian wines

ITALIAN LANGUAGE CLASSES

- _ Basic knowledge of Italian language and grammar
- _ Group conversations

EDUCATIONAL TRIPS