



# COURSES CALENDAR

## – 2024 –

COURSE	DATE	DURATION* Lessons + Internship	LANGUAGES
 I Level Master Course in Italian Cuisine	08/01/2024	3 o 4 + 9 o 8 weeks	IT   EN
 Chocolaterie Course	08/01/2024	4 + 12 weeks	IT   EN
 Italian Culinary Essentials	15/01/2024	2 + 11 weeks	IT   EN
 Great Leavened Products, Breads and Pizzas Gourmet	05/02/2024	4 days	IT   EN
 I Level Master Course in Italian Cuisine	12/02/2024	3 o 4 + 9 o 8 weeks	IT   KR   JP
 II Level Master Course in Italian Cuisine	12/02/2024	9 + 15 weeks	IT   KR   JP
 Modern Culinary Techniques and Innovative Technology	12/02/2024	3 days	IT   EN
 Course on Italian Bakery	12/02/2024	2 weeks	IT   EN
 Course on Italian Wines and Food and Wine pairing	19/02/2024	1 week	IT   EN
 Course on Italian Pastry	26/02/2024	3 + 10 weeks	IT   EN
 I Level Master Course in Italian Cuisine	04/03/2024	3 o 4 + 9 o 8 weeks	IT   ES   PT
 II Level Master Course in Italian Cuisine	04/03/2024	9 + 15 weeks	IT   ES   PT
 Gluten Free Cooking Course	11/03/2024	1 week	IT   EN
 Italian Culinary Essentials	11/03/2024	2 + 11 weeks	IT   ES   PT
 Course for restaurant dining service	11/03/2024	1 + 7 weeks	IT   EN
 Modern-Creative Pastry Course	18/03/2024	1 week	IT   EN

\* 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



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COURSE	DATE	DURATION* Lessons + Internship	LANGUAGES
 Course on Pizza	18/03/2024	3 o 4 + 9 o 8 weeks	IT   EN
 Course on Italian Gelato	29/04/2024	3 o 4 + 9 o 8 weeks	IT   EN   ES
 Gluten Free Cooking Course	13/05/2024	1 week	IT   EN
 I Level Master Course in Italian Cuisine	27/05/2024	3 o 4 + 9 o 8 weeks	IT   EN   RU
 II Level Master Course in Italian Cuisine	27/05/2024	9 + 15 weeks	IT   EN   RU
 Italian Culinary Essentials	03/06/2024	2 + 11 weeks	IT   EN   RU
 Great Leavened Products, Breads and Pizzas Gourmet	03/06/2024	4 days	IT   EN
 Course on Italian Pastry	10/06/2024	3 + 10 weeks	IT   EN
 Modern Culinary Techniques and Innovative Technology	17/06/2024	3 days	IT   EN
 Course on Italian Wines and Food and Wine pairing	24/06/2024	1 week	IT   EN
 Modern-Creative Pastry Course	01/07/2024	1 week	IT   EN
 Course on Italian Bakery	08/07/2024	2 weeks	IT   EN
 Course for restaurant dining service	08/07/2024	1 + 7 weeks	IT   EN   ES
 Course on Italian Gelato	08/07/2024	3 o 4 + 9 o 8 weeks	IT   EN
 I Level Master Course in Italian Cuisine	02/09/2024	3 o 4 + 9 o 8 weeks	IT   ES   EN
 II Level Master Course in Italian Cuisine	02/09/2024	9 + 15 weeks	IT   ES   EN

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 Course on Italian Bakery	02/09/2024	2 weeks	IT   EN
 Italian Culinary Essentials	09/09/2024	2 + 11 weeks	IT   ES   EN
 Course on Italian Wines and Food and Wine pairing	09/09/2024	1 week	IT   EN
 Chocolaterie Course	16/09/2024	4 + 12 weeks	IT   EN
 Modern Culinary Techniques and Innovative Technology	16/09/2024	3 days	IT   EN
 Great Leavened Products, Breads and Pizzas Gourmet	23/09/2024	4 days	IT   EN
 Course on Pizza	30/09/2024	3 o 4 + 9 o 8 weeks	IT   EN
 Course for restaurant dining service	14/10/2024	1 + 7 weeks	IT   EN
 I Level Master Course in Italian Cuisine	21/10/2024	3 o 4 + 9 o 8 weeks	IT   EN   PT   KR   JP
 II Level Master Course in Italian Cuisine	21/10/2024	9 + 15 weeks	IT   EN   PT   KR   JP
 Italian Culinary Essentials	04/11/2024	2 + 11 weeks	IT   EN
 Course on Italian Pastry	04/11/2024	3 + 10 weeks	IT   EN
 Course on Italian Gelato	25/11/2024	3 o 4 weeks	IT   EN
 Modern-Creative Pastry Course	25/11/2024	1 week	IT   EN
 Gluten Free Cooking Course	25/11/2024	1 week	IT   EN

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