




# COURSES CALENDAR

## – SECOND HALF OF 2020 –

COURSE	DATE	DURATION* Lessons + Internship	LANGUAGES
 I Level Master in Italian Cuisine	31/08/2020	3 or 4 + 9 or 8 Weeks	IT   EN   ES   KR
 II Level Master in Italian Cuisine	31/08/2020	9 + 15 Weeks	IT   EN   ES   KR
 Italian Culinary Essentials	31/08/2020	2 + 11 Weeks	IT   EN
 Italian Bakery	07/09/2020	1 Week	IT   EN
 Chocolaterie	14/09/2020	4 + 12 Weeks	IT   EN
 Modern Culinary Techniques and Innovative Technology	14/09/2020	3 Days	IT   EN
 Restaurant Dining Service	21/09/2020	1 + 7 Weeks	IT   EN
 Italian Wines and Food and Wine Pairing	28/09/2020	1 Week	IT   EN
 Baking and Pastry Techniques	05/10/2020	4 Days	IT   EN
 Italian Gelato	05/10/2020	3 Weeks	IT   EN   ES
 I Level Master in Italian Cuisine	12/10/2020	3 or 4 + 9 or 8 Weeks	IT   EN   PT   RU
 II Level Master in Italian Cuisine	12/10/2020	9 + 15 Weeks	IT   EN   PT   RU
 Italian Culinary Essentials	12/10/2020	2 + 11 Weeks	IT   EN   PT
 Italian Pastry	02/11/2020	3 Weeks	IT   EN
 Gluten free cooking	23/11/2020	1 Week	IT   EN
 Pizza	30/11/2020	3 + 9 Weeks	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.

 Course in collaboration with the *Italian Pastry, Ice Cream and Chocolate Federation* ([www.federazionepasticceri.it](http://www.federazionepasticceri.it))

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# COURSES CALENDAR

## - 2021 -

COURSE	DATE	DURATION* Lessons + Internship	LANGUAGES
 I Level Master in Italian Cuisine	11/01/2021	3 + 9 Weeks	IT   EN
 Italian Culinary Essentials	11/01/2021	2 + 11 Weeks	IT   EN
 Chocolaterie	11/01/2021	4 + 12 Weeks	IT   EN
 Italian Bakery	18/01/2021	1 Week	IT   EN
 Modern Culinary Techniques and Innovative Technology	03/02/2021	3 Days	IT   EN
 Baking and Pastry Techniques	09/02/2021	4 Days	IT   EN
 Italian Pastry	15/02/2021	3 Weeks	IT   EN
 Italian Cuisine and Wine	01/03/2021	1 o 2 Weeks	IT   EN
 Restaurant Dining Service	01/03/2021	1 + 7 Weeks	IT   EN
 Italian Wines and Food and Wine Pairing	08/03/2021	1 Week	IT   EN
 I Level Master in Italian Cuisine	08/03/2021	3 or 4 + 9 or 8 Weeks	IT   PT   ES
 II Level Master in Italian Cuisine	08/03/2021	9 + 15 Weeks	IT   PT   ES
 Italian Culinary Essentials	08/03/2021	2 + 11 Weeks	IT   PT   ES
 Italian Gelato	15/03/2021	3 or 4 + 9 or 8 Weeks	IT   EN
 I Level Master in Italian Cuisine	22/03/2021	3 or 4 + 9 or 8 Weeks	IT   KR   JA
 II Level Master in Italian Cuisine	22/03/2021	9 + 15 Weeks	IT   KR   JA

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# COURSES CALENDAR

– 2021 –

COURSE	DATE	DURATION* Lessons + Internship	LANGUAGES
 Italian Culinary Essentials	22/03/2021	2 + 11 Weeks	IT   KR   JA
 Pizza	06/04/2021	3 or 4 + 9 or 8 Weeks	IT   EN
 I Level Master in Italian Cuisine	26/04/2021	3 + 9 Weeks	IT   EN
 Italian Culinary Essentials	26/04/2021	2 + 11 Weeks	IT   EN
 Food & Beverage Management	10/05/2021	4 Weeks	IT   EN
 Italian Pastry	17/05/2021	3 Weeks	IT   EN
 Gluten free cooking	24/05/2021	1 Week	IT   EN
 I Level Master in Italian Cuisine	31/05/2021	3 or 4 + 9 or 8 Weeks	IT   EN   RU (TBC)
 II Level Master in Italian Cuisine	31/05/2021	9 + 15 Weeks	IT   EN   RU (TBC)
 Italian Culinary Essentials	31/05/2021	2 + 11 Weeks	IT   EN   RU (TBC)
 Modern Culinary Techniques and Innovative Technology	01/06/2021	3 Days	IT   EN
 Baking and Pastry Techniques	08/06/2021	4 Days	IT   EN
 Italian Bakery	14/06/2021	1 Week	IT   EN
 Restaurant Dining Service	28/06/2021	1 + 7 Weeks	IT   EN
 Italian Gelato	28/06/2021	3 or 4 + 9 or 8 Weeks	IT   EN   ES (TBC)
 Italian Wines and Food and Wine Pairing	05/07/2021	1 Week	IT   EN

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# COURSES CALENDAR

## - 2021 -

COURSE	DATE	DURATION* Lessons + Internship	LANGUAGES
 Baking and Pastry Techniques	30/08/2021	4 Days	IT   EN
 I Level Master in Italian Cuisine	30/08/2021	3 or 4 + 9 or 8 Weeks	IT   KR   ES
 II Level Master in Italian Cuisine	30/08/2021	9 + 15 Weeks	IT   KR   ES
 Italian Culinary Essentials	30/08/2021	2 + 11 Weeks	IT   KR   ES
 Modern Culinary Techniques and Innovative Technology	07/09/2021	3 Days	IT   EN
 Italian Bakery	13/09/2021	1 Week	IT   EN
 Chocolaterie	13/09/2021	4 + 12 Weeks	IT   EN
 Restaurant Dining Service	20/09/2021	1 + 7 Weeks	IT   EN
 Pizza	20/09/2021	3 or 4 + 9 or 8 Weeks	IT   EN
 Italian Wines and Food and Wine Pairing	27/09/2021	1 Week	IT   EN
 I Level Master in Italian Cuisine	18/10/2021	3 or 4 + 9 or 8 Weeks	IT   EN   RU (TBC)   PT
 II Level Master in Italian Cuisine	18/10/2021	9 + 15 Weeks	IT   EN   RU (TBC)   PT
 Italian Culinary Essentials	18/10/2021	2 + 11 Weeks	IT   EN   RU (TBC)   PT
 Italian Pastry	08/11/2021	3 Weeks	IT   EN
 Italian Gelato	29/11/2021	3 o 4 Weeks	IT   EN
 Gluten free cooking	29/11/2021	1 Week	IT   EN

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# COURSES CALENDAR

## – SECOND HALF OF 2020 AND 2021 –

### I LEVEL MASTER IN ITALIAN CUISINE

DATE	DURATION* <small>Lessons+Internship</small>	LANGUAGES
31/08/2020	3 or 4 + 9 or 8 Weeks	IT   EN   ES   KR
12/10/2020	3 or 4 + 9 or 8 Weeks	IT   EN   PT   RU
11/01/2021	3 + 9 Weeks	IT   EN
08/03/2021	3 or 4 + 9 or 8 Weeks	IT   PT   ES
22/03/2021	3 or 4 + 9 or 8 Weeks	IT   KR   JA
26/04/2021	3 + 9 Weeks	IT   EN
31/05/2021	3 or 4 + 9 or 8 Weeks	IT   EN   RU (TBC)
30/08/2021	3 or 4 + 9 or 8 Weeks	IT   KR   ES
18/10/2021	3 or 4 + 9 or 8 Weeks	IT   EN   RU (TBC)   PT

### ITALIAN CULINARY ESSENTIALS

DATE	DURATION* <small>Lessons+Internship</small>	LANGUAGES
31/08/2020	2 + 11 Weeks	IT   EN
12/10/2020	2 + 11 Weeks	IT   EN   PT
11/01/2021	2 + 11 Weeks	IT   EN
08/03/2021	2 + 11 Weeks	IT   PT   ES
22/03/2021	2 + 11 Weeks	IT   KR   JA
26/04/2021	2 + 11 Weeks	IT   EN
31/05/2021	2 + 11 Weeks	IT   EN   RU (TBC)
30/08/2021	2 + 11 Weeks	IT   KR   ES
18/10/2021	2 + 11 Weeks	IT   EN   RU (TBC)   PT

### II LEVEL MASTER IN ITALIAN CUISINE

DATE	DURATION* <small>Lessons+Internship</small>	LANGUAGES
31/08/2020	9 + 15 Weeks	IT   EN   ES   KR
12/10/2020	9 + 15 Weeks	IT   EN   PT   RU
08/03/2021	9 + 15 Weeks	IT   PT   ES
22/03/2021	9 + 15 Weeks	IT   KR   JA
31/05/2021	9 + 15 Weeks	IT   EN   RU (TBC)
30/08/2021	9 + 15 Weeks	IT   KR   ES
18/10/2021	9 + 15 Weeks	IT   EN   RU (TBC)   PT

### ITALIAN CUISINE AND WINE

DATE	DURATION	LANGUAGES
01/03/2021	1 o 2 Weeks	IT   EN

### FOOD & BEVERAGE MANAGEMENT

DATE	DURATION	LANGUAGES
10/05/2021	4 Weeks	IT   EN


### ITALIAN GELATO

DATE	DURATION* <small>Lessons+Internship</small>	LANGUAGES
05/10/2020	3 Weeks	IT   EN   ES
15/03/2021	3 or 4 + 9 or 8 Weeks	IT   EN
28/06/2021	3 or 4 + 9 or 8 Weeks	IT   EN   ES (TBC)
29/11/2021	3 o 4 Weeks	IT   EN

### CHOCOLATERIE

DATE	DURATION* <small>Lessons+Internship</small>	LANGUAGES
14/09/2020	4 + 12 Settimane	IT   EN
11/01/2021	4 + 12 Settimane	IT   EN
13/09/2021	4 + 12 Settimane	IT   EN

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# COURSES CALENDAR

## – SECOND HALF OF 2020 AND 2021 –

### MODERN CULINARY TECHNIQUES AND INN. TECH.

DATE	DURATION	LANGUAGES
14/09/2020	3 Days	IT   EN
03/02/2021	3 Days	IT   EN
01/06/2021	3 Days	IT   EN
07/09/2021	3 Days	IT   EN

### BAKING AND PASTRY TECHNIQUES

DATE	DURATION	LANGUAGES
05/10/2020	4 Days	IT   EN
09/02/2021	4 Days	IT   EN
08/06/2021	4 Days	IT   EN
30/08/2021	4 Days	IT   EN

### ITALIAN PASTRY

DATE	DURATION	LANGUAGES
02/11/2020	3 Weeks	IT   EN
15/02/2021	3 Weeks	IT   EN
17/05/2021	3 Weeks	IT   EN
08/11/2021	3 Weeks	IT   EN

### RESTAURANT DINING SERVICE

DATE	DURATION* <small>Lessons+Internship</small>	LANGUAGES
21/09/2020	1 + 7 Weeks	IT   EN
01/03/2021	1 + 7 Weeks	IT   EN
28/06/2021	1 + 7 Weeks	IT   EN
20/09/2021	1 + 7 Weeks	IT   EN

### ITALIAN WINES AND FOOD AND WINE PAIRING

DATE	DURATION* <small>Lessons+Internship</small>	LANGUAGES
28/09/2020	1 Week	IT   EN
08/03/2021	1 Week	IT   EN
05/07/2021	1 Week	IT   EN
27/09/2021	1 Week	IT   EN

### ITALIAN BAKERY

DATE	DURATION	LANGUAGES
07/09/2020	1 Week	IT   EN
18/01/2021	1 Week	IT   EN
14/06/2021	1 Week	IT   EN
13/09/2021	1 Week	IT   EN


### PIZZA

DATE	DURATION* <small>Lessons+Internship</small>	LANGUAGES
30/11/2020	3 + 9 Weeks	IT   EN
06/04/2021	3 or 4 + 9 or 8 Weeks	IT   EN
20/09/2021	3 or 4 + 9 or 8 Weeks	IT   EN

### GLUTEN FREE COOKING

DATE	DURATION	LANGUAGES
23/11/2020	1 Week	IT   EN
24/05/2021	1 Week	IT   EN
29/11/2021	1 Week	IT   EN

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