



ALMA HIGHER EDUCATION

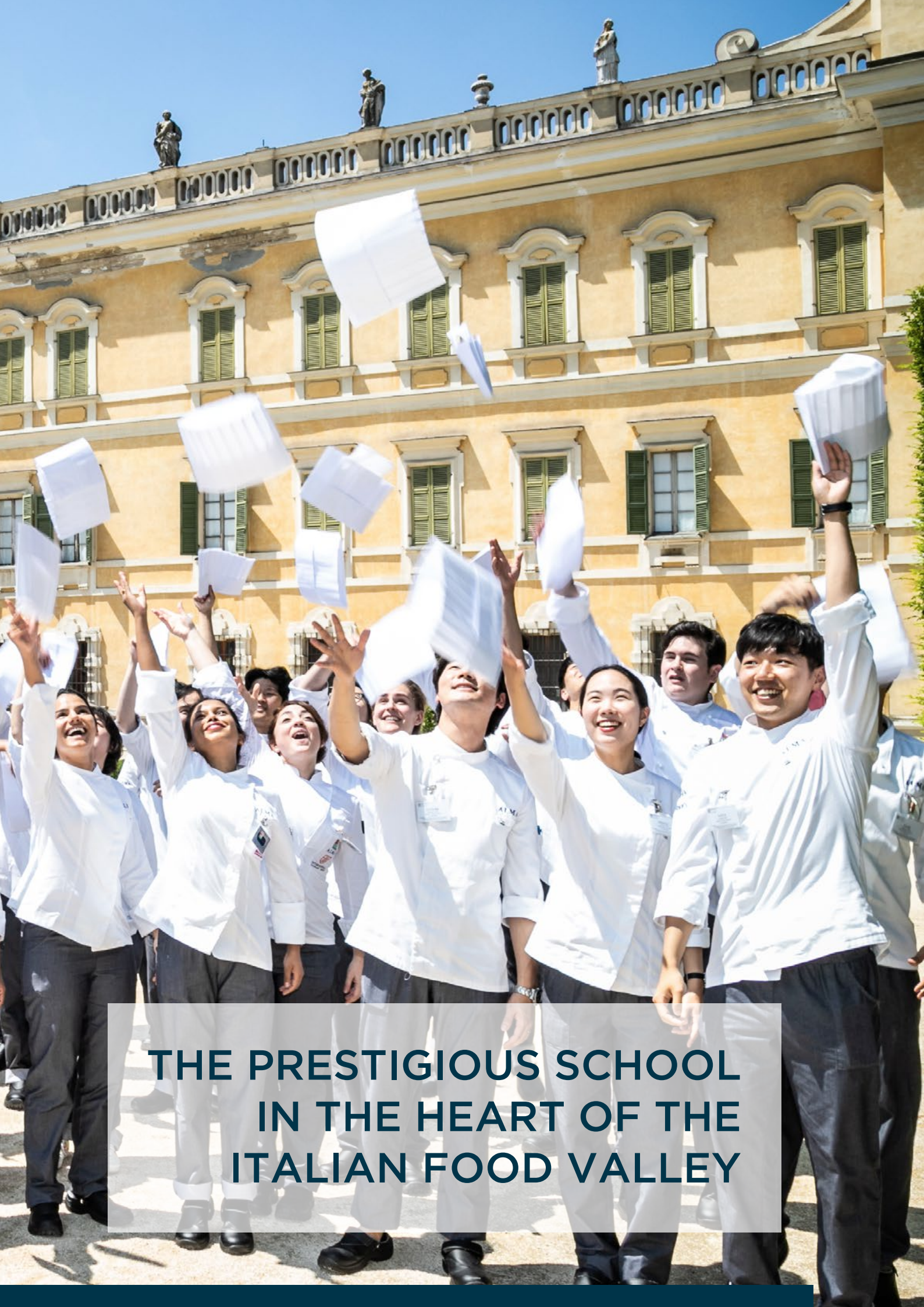
**INTERNATIONAL PROGRAMS
IN ITALIAN CULINARY ARTS**

A L M A

THE SCHOOL OF ITALIAN CULINARY ARTS







**THE PRESTIGIOUS SCHOOL
IN THE HEART OF THE
ITALIAN FOOD VALLEY**



ALMA **The School of Italian Culinary Arts and Hospitality**

ALMA - The School of Italian Culinary Arts is Italy's most authoritative training centre for Italian Culinary Arts, Hospitality and Wine.

Since its foundation in 2004, ALMA has been training the future generations of catering professionals.

Located in the heart of the Food Valley, in the countryside of Parma, UNESCO "Creative city of gastronomy", ALMA is deeply rooted in its territory and promotes the Italian agri-food heritage through high-level teaching.

ALMA's headquarters is inside the stunning Ducal Palace of Colorno, which has been respectfully restored to meet the highest standards for the catering industry and furnished with the latest equipment and technology, turning a castle in the ideal setting for training students.



NEXT GENERATION CHEF **ALMA creates the professionals of the future**

Embarking on ALMA training courses means much more than simply attending a higher education institute. ALMA is not only a place of study, practice, discipline and development, but also a constant reference point throughout its graduates' careers.

Training the Next Generation of catering professionals is ALMA's daily commitment, creating an education and culture around food and wine based on the values of sustainability, food sovereignty and consumption habits, the heart of our identity.

ALMA welcomes young students from all over the world, with different educational backgrounds, and teaches them to become catering professionals who are knowledgeable, responsible and able to immediately enter the industry, equipped with both technical skills and a system of strong values that is increasingly demanded in this professional sector.



THE PHILOSOPHY OF ALMA

THE ORIGINS - GUALTIERO MARCHESI

"Dear students, dear teachers, dear friends, (...) I feel part mother and part father of this wonderful school. People come here to learn the foundations of the profession, and to acquire the techniques needed to honour Italian cuisine and render it great. Great things can only be achieved through hard study and tirelessly practising the craft..."

Gualtiero Marchesi has left his mark on history, by renewing the concepts of classic cuisine with commitment, resulting in its evolution. He was able to interpret a cuisine at the same time in line with the trends, still remaining personal and coherent. He has received numerous awards throughout his career and he was the first Italian chef to receive 3 Michelin stars.

Globally recognised as the "father of Modern Italian Cuisine", he was the Dean of ALMA since the opening of the school and until 2017. He always valued teaching and educating the new generations of professionals and he actively participated in the school's educational activities, strongly believing that:

"Example is the highest form of teaching"



SCIENTIFIC COMMITTEE

THE CONNECTION TO ITALIAN HOSPITALITY

The Maestro left his legacy to us, and indeed to Italy as a whole. We are indebted to him for bringing Italian Cuisine into the modern age and we must continue on the same path.

This important task has been entrusted to a Scientific Committee made up of great professionals in the fields of food, wine and hospitality, figures able to rise up as a model for students, a point of reference and inspiration. At the head of the Scientific Committee is the President of ALMA, Enzo Malanca, the General Manager, Andrea Sinigaglia, and the Director of Education, Matteo Berti.

The Committee's goal is to ensure that ALMA's educational offer remains up to date, as part of a drive to stay at the cutting edge of culinary and hospitality evolution and to continuously engage with the industry.



**DAVIDE
RAMPELLO**

Culture

**PAOLO
LOPRIORE**

Cuisine

**EZIO
MARINATO**

Bakery

**MARIELLA
ORGANI**

Hospitality

**DAVIDE
COMASCHI**

Pastry

**ANDREA
GRIGNAFFINI**

Wine

THE VALUE OF ALMA

THE "ALMA METHOD"

ALMA has developed an innovative and comprehensive teaching method to let students live a true formative Italian experience. All our courses are based on the following pillars:

- deep understanding of Italian history and culture;
- direct experience of products and raw materials;
- command of techniques and processes;
- rooted knowledge of recipes and traditions;
- guidance by the most eminent Guest Chefs;
- small groups with dedicated teaching personnel and tutoring



THE VALUE OF ALMA

CERTIFICATIONS

- ALMA undersigned a Memorandum of Understanding with the Italian Ministry of Education
- ALMA is certified by the Emilia Romagna Region under code 5290 for training programmes
- ALMA is certified ISO 9001:2008 by SGS for the planning and provision of training programmes designed for hotel and hospitality operators

COLLABORATIONS

- Collaboration with the University of Parma to promote the region
- Participation to the steering committee of Parma “City of Gastronomy”
- Participation to the “Planning Table” of the Italian Ministry of the External Affairs and of the International Cooperation for the activities of the World Week of Italian Cuisine
- Collaboration with the Italian Trade Agency for the worldwide promotion of Italian agri-food heritage



AWARDS

ALMA has been acknowledged as an authoritative and reliable centre of higher education in the fields of cooking and hospitality by the awards it has received along the years:

- Grand Prix of Food Culture - 2015 by the Académie Internationale de la Gastronomie
- Tourism Award in the Italian Cuisine - 2016 by the Italian Chamber of Commerce in China
- Best Platform Launch - 2018 by HOSCO
- Best Higher Education School in Hospitality - 2018 by Food and Travel Italia Magazine



ALMA boasts a historic collaboration since the early years with the Italian Trade Agency (ITA) and the Istituto per il Commercio Estero (ICE). To date, events such as the Week of Italian Cuisine in the World, as well as other institutional appointments to promote the Italian spirit abroad, are shared initiatives capable of conveying an image of our country as strongly linked to the territory, tradition and, at the same time, manufacturing and innovation.



PRESTIGIOUS HEADQUARTERS

CONVENIENT LOCATION

ALMA's headquarters are situated just outside Parma, in the heart of the Food Valley, an area with the highest concentration of Italy's major food producers and gastronomic excellences. The city of Parma is UNESCO "Creative City of Gastronomy", and was also appointed as "Capital of Culture 2020".

STATE-OF-THE-ART TECHNOLOGY

The campus covers an area of more than 5,000 square meters and its classrooms are equipped with the latest equipment and technology, the ideal place for training students. The facilities include several demonstration rooms and training rooms, 3 teaching restaurants, the Pastry Center with specific pastry and bakery laboratories, and the Wine Academy with a dedicated tasting room and a rich cellar. Just outside of the campus students can access the ALMA Library, with more than 12.000 books, the biggest cultural hub in Europe dedicated to enogastronomy.

EXTRA SERVICES

ALMA offers extra services to the students for their everyday school life, such as an online teaching platform and wifi connection throughout the campus, a dedicated Café and a store for tools and equipment. Furthermore, the school can offer students accommodation in the ALMA Housings residences.



WHY STUDYING IN ITALY AND THE ITALIAN CUISINE

Being born in Italy means being surrounded by an endless multitude of beautiful things.

Italy is the only peninsula in the world to extend, elongated from north to south, at perfect latitude, closed within a good sea.

Good because the winds of this closed sea are good. Thanks to these winds, Italy's agri-food biodiversity holds a series of records second to none on the planet:

7000 species of vascular flora
58.000 species of living animals
1.200 autochthonous grape varieties

Over 500 olive cultivars
140 durum wheat cultivars
Then there is Italy's cuisine: new (300/400 years at most?), fresh, light, tasty but digestible. From the filling used in a tortellino to that used in an agnolotto, from the way of maturing cured meats and cheeses to soups, polenta, cod and anchovies. This is wonderful, this is pure beauty.

From "Nel Blu", Oscar Farinetti, founder of Eataly, 2015



LIFE
CLIMATE
SMART
CHEFS



LIFE CLIMATE SMART CHEFS

ALMA is partner of Climate Smart Chefs, the European project receiving funding from the LIFE Programme of the European Union. It aims to contribute to the development and implementation of the EU Climate Policy and the Farm to Fork (F2F) Strategy by actively involving European chefs as promoters of low emission, nutritious and affordable diets, and to promote a mainstream debate on food as a key factor for climate change mitigation. Key project activities include:

- the implementation of a high-level training course for chefs
- the development of a digital tool to design climate smart menus
- the creation of an Award dedicated to climate smart chefs and local initiatives promoting sustainable diets
- the creation of an EU Network of chef associations
- the implementation of the Life Climate Smart Chefs Vision 2030, a strategic paper aimed at providing policy recommendations and supporting EU Climate Policy.

WELCOME IN THE HEART...



NEAREST AIRPORTS

- Bologna
- Milano
- Bergamo
- Venezia



SEASIDE (1 day trip)

- Cinque Terre
- Versilia
- Riviera Romagnola



VALLEY AND MOUNTAIN REGIONS

- Emilia Romagna
- Valle d'Aosta
- Piemonte
- Lombardia
- Trentino Alto Adige
- Friuli Venezia Giulia



FOOD SPECIALITIES

...everywhere!
Discover and help yourself!



MAIN CULTURAL CITIES (1 day trip)

- Torino
- Milano
- Bologna
- Venezia
- Verona
- Firenze
- Roma



...OF THE ITALIAN FOOD VALLEY

The map shows Italy with several regions highlighted in different colors: green (Northwest), blue (Northeast), yellow (Central), orange (South), and light green (Sicily). A yellow pin with 'PR' is located in the Emilia-Romagna region. Lines connect various cities to their respective photographs and distance labels.

- Genoa** 209 km
- Milan** 128 km
- Venice** 246 km
- Florence** 186 km
- Rome** 500 km
- Palermo** 1353 km

ALMA
LA SCUOLA INTERNAZIONALE DI CUCINA ITALIANA

PARMA Food Valley

PARMA! UNESCO City of Gastronomy

** Parma is seat of the European Food Safety Authority (EFSA) and is declared by Unesco as the "Creative City of Gastronomy"*

PARMA 2020
la cultura batte il tempo

INTERNATIONAL NETWORK

ALMA's heart is Italian, deeply rooted in the Food Valley, however the School has an international reach thanks to its longstanding partnerships with some of the leading Culinary Arts training centers, universities and institutions around the world.



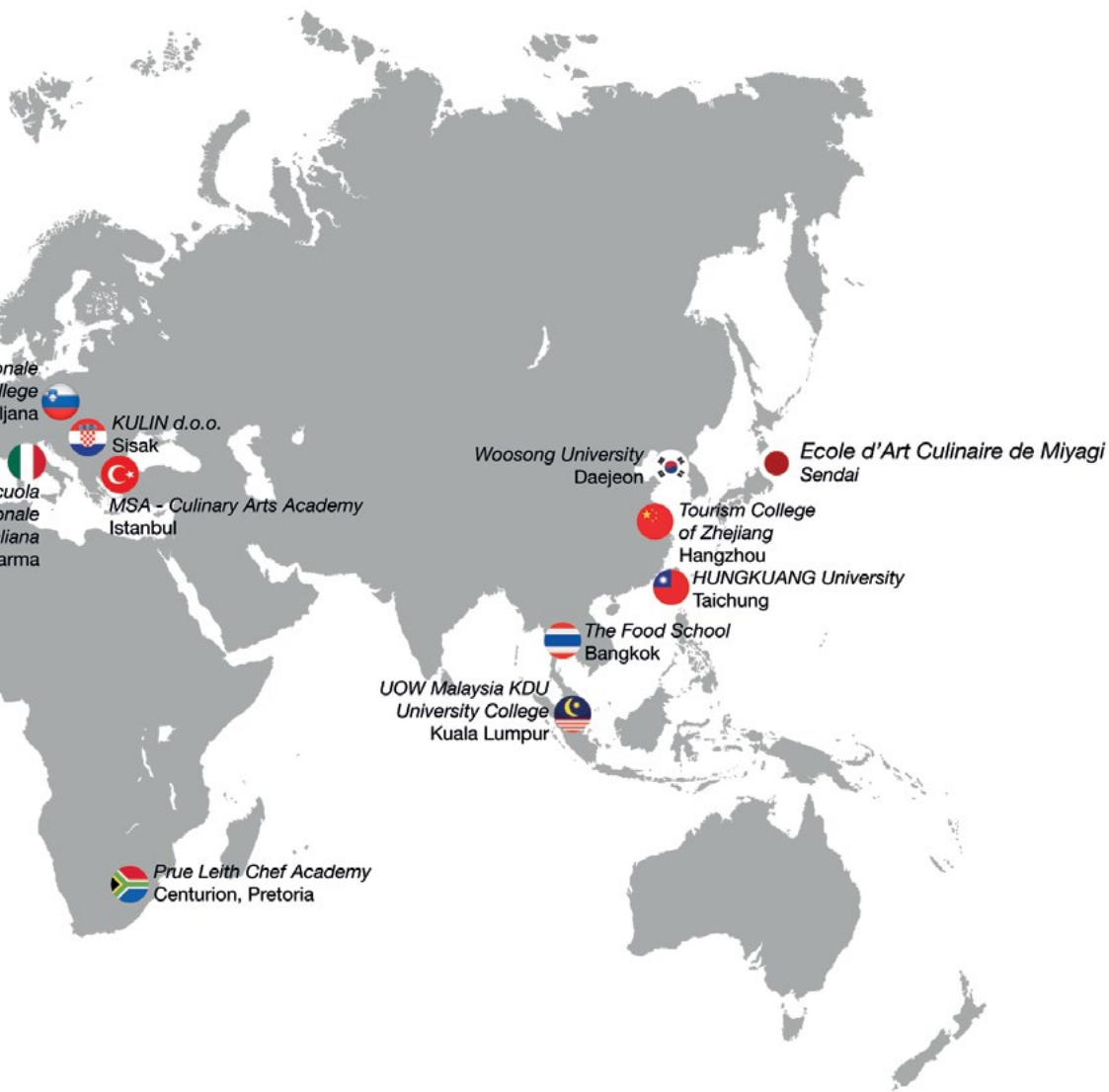
THE FOOD SCHOOL

First ALMA international branch



INTERNATIONAL NETWORK

Collaborating with partner schools, ALMA organises courses for international students to become Ambassadors of the authentic Italian Cuisine, committed to safeguard, protect and disseminate knowledge on Italian-made products in the world and fighting against imitations and Italian sounding products.







ALMA OFFERS DIFFERENT PROGRAMS TO INTERNATIONAL STUDENTS WHO WISH TO LEARN ABOUT THE ITALIAN GASTRONOMY, TO SUIT DIFFERENT NEEDS AND PROFILES.

ITALIAN CULINARY ARTS

Dedicated to those who wish to start or enhance their skills as chefs of Italian Cuisine – the path to become a true professional.

ITALIAN CULINARY PROGRAM
UNIT 1: THE FOUNDATIONS
UNIT 2: THE PROFESSIONALS

ITALIAN ICONIC COURSES

Dedicated to those who wish to delve into specific topics of the Italian gastronomic tradition – a full immersion on your true love.

ITALIAN PASTA PROGRAM
ITALIAN PASTRY PROGRAM

TAILOR MADE PROGRAMS

ALMA STORIES

YEN-JU LIN - *Taiwan*

The Italian Culinary Program is the course I chose. (...) Also because the course is arranged three to four days a week, I have more time to review the courses, study books (the school library is also one of the main reasons why I chose ALMA), travel around and find the taste of Italy. The biggest difference from other schools is the provision of the course "Italian History and Food Culture", which allows me to approach to the cuisine from the historical and cultural points of view and to be closer to Italy. (...) If now I want to answer "What is Italian cuisine?", I believe I can find the outline based on history and traditional culture, land and ethnicity, and the palate I built here in Italy.

EVGENIIA LARINA - *Russia*

The program is quite complex but really well balanced between cooking lessons, classes about history and culture and field trips to get to know better local products like wine, Prosciutto di Parma or Parmigiano Reggiano and understand how to use them perfectly in our preparations.

LILLIAN OSSOLA - *USA*

The general atmosphere with my classmates also makes the difference: we are all from different backgrounds and mostly from different countries, which ends up in different approaches and techniques that make everyone learn even more.

BINITA DEBNATH - *India*

I have always wanted to learn Italian cuisine, that's why I decided to attempt ALMA. I started to study its philosophy and courses, shaped by talented Italian chefs according to the principles by Maestro Gualtiero Marchesi. ALMA is about cuisine, is about food. A food culture grows here, and this concept comes from the Italian tradition. I enjoyed my experience from many points of view, especially due to the fact that I have been living it from both the student and the teacher perspective.

ELENA ZENG - *China*

I started with the Cooking Techniques Course, after that I did an internship in ALMA assisting the teaching chefs and then I started my Advanced Course of Italian Cuisine. Not knowing exactly how this job works at the beginning was not easy, however, due to one of my classmates I got better and better because she helped me to improve my method and organization while I was teaching her my precision. It was a hectic but amazing period, where I grew significantly from both the personal and professional point of view.

ITALIAN CULINARY ARTS

ITALIAN CULINARY PROGRAM

UNIT 1: THE FOUNDATIONS

This 4 month module is dedicated to all students passionate about Italian Cuisine that would like to start a career in the catering industry, but have no previous experience in the sector. It focuses on the foundations, the basic techniques and the real taste of the Italian Cuisine. Our teachers will guide students in the depth of history and around the territory, lead them during tasting experiences as well as through hands-on sessions to master their skills. It is preparatory to the Italian Culinary Program - Unit 2.

COURSE STRUCTURE

- In-school lessons phase
- Traineeship phase
- Final assessment

REQUIREMENTS

- At least 18 years of age (a motivational letter is required to applicants older than 40 years of age)
- High school diploma
- Intermediate knowledge of English language

CERTIFICATION

- Certificate of Attendance of “Fundamentals of Italian Cuisine - products & techniques”
- Certificate of Skills

COURSE CONTENT - Modules:

- 1 _____
Cooking practice and recipes: demonstration and hands-on sessions
- 2 _____
Food studies and Italian culture
- 3 _____
Italian wines
- 4 _____
Italian Experience: language and territory



ITALIAN CULINARY ARTS

ITALIAN CULINARY PROGRAM

UNIT 2: THE PROFESSIONALS

This course is dedicated to all students who wish to enter the catering industry as real professionals with a high-level specialization in Italian Cuisine. This 8 months module aims at giving international students a comprehensive Italian Experience. Students will master traditional recipes, meet the greatest Italian Chefs, deepen their knowledge of Food Studies and Italian wines. Students will be encouraged to enrich their gastronomical experience by travelling and making full use of the library in their spare time. The program includes a traineeship, hosted by the most renowned restaurants in Italy, including Michelin starred restaurants, thus completing the professionalizing experience in a real working environment.

COURSE STRUCTURE

- In-school lessons
- Traineeship phase
- Final exams

REQUIREMENTS

- At least 18 years of age (a motivational letter is required to applicants older than 40 years of age)
- High school diploma
- Intermediate knowledge of English language
- Experience in the sector/completion of UNIT 1

CERTIFICATION

- Professional Diploma “Cook of Italian Cuisine – Advanced Level”
- Certificate of Professional Qualification of “Operatore alla Produzione Pasti – Level EQF 4”

COURSE CONTENT - Modules:

1 _____
Cooking practice and recipes: demonstration and hands-on sessions

2 _____
Pastry and Bakery practice and recipes: demonstration and hands-on sessions

3 _____
Guest Chefs lectures: meet the greatest chefs of Italian Cuisine

4 _____
Food studies and Italian culture

5 _____
Italian wines

6 _____
Nutrition and HACCP

7 _____
Italian Experience: language and territory

ITALIAN ICONIC COURSES

ITALIAN PASTA PROGRAM

This 3 weeks unique course will offer students the possibility to enter the world of Italian pasta production, learning specific techniques for both dry and fresh pasta as well as how to deal with production for direct sales and catering service.

This is the perfect chance for all international students who wish to learn the techniques of pasta making and production both for fresh pasta laboratory and catering to have a real professionalizing experience and make a step forward to entrepreneurship in the industry.

COURSE STRUCTURE

- In-school lessons
- Optional traineeship

REQUIREMENTS

- 18 years of age or older
- Intermediate knowledge of English language

CERTIFICATION

- Certificate of Attendance “Italian Pasta Program”

COURSE CONTENT - Modules:

1 _____
Pasta making: introduction to the use of special machines for filled, extruded and laminated pasta

2 _____
Pasta making: insight to the use of special machines for filled, extruded and laminated pasta

3 _____
Italian fresh pasta : the use of the rolling pin

4 _____
Pasta in an Italian restaurant



ITALIAN ICONIC COURSES

ITALIAN PASTRY PROGRAM

The 4 weeks course is aimed at international students who wish to become pastry chefs, and focuses on building consistent knowledge of pastry making. The program is the gateway for all those who want to start a career in the world of pastry making but do not have previous experience in this field. This program represents the chance to build strong foundations in this field and be ready to access the industry with a focus on the Italian tradition in the pastry world, thus having a unique specialisation in the sector.

COURSE STRUCTURE

- In-school lessons
- Optional traineeship

REQUIREMENTS

- At least 18 years of age (a motivational letter is required to applicants older than 40 years of age)
- High school diploma
- Intermediate knowledge of English language

CERTIFICATION

- Certificate of Attendance “Italian Pastry Program”

COURSE CONTENT - Modules:

1 _____
Focus on creams, shortcrust pastry and sponge cake

2 _____
Chocolate and its applications

3 _____
Focus on puff pastry, bignés, monoportions and Italian style small pastry products

4 _____
Italian artisan gelato

5 _____
Food studies and Italian culture



SHORT COURSES TAILOR MADE PROGRAMS

ALMA is a center of excellence where professionals can get ideas, make experiences and find incentives to keep improving their skills.

ALMA realizes tailor-made courses, specially conceived to meet the requirements of Restaurant Businesses, Chains of Hotels and Grand Hotels, Culinary Schools and Institutions as well as professionals who are looking for a refresher course.

COURSE STRUCTURE AND CONTENT

The structure and the content of each program are arranged in close collaboration with the customer, in order to obtain the best result for every course.

ADDITIONAL SERVICES

- **Lunch:** meals are provided at the school's restaurant on teaching days
- **Teaching materials:** teaching materials will be provided
- **Seminars and visits:** seminars and visits to food production sites could be included
- **Library:** access to the ALMA library is granted
- **Accommodation:** support to find accommodation in Colorno or Parma



 **ALMA**[®]
La Scuola Internazionale
di Cucina Italiana

*Marilina
Pavlovskaya*

 **ALMA**



USEFUL INFORMATION

CONTACT US

BOOK YOUR VIRTUAL ORIENTATION SESSION

Our Admission Team will support you with an individual and personalized orientation meeting, to guide you through our course offer and find the best educational path for you.

BOOK YOUR PRIVATE SCHOOL TOUR

It is possible to reserve in advance a dedicated tour of the headquarters. Our Admission Team will accompany you around the campus, showing you the school facilities and explaining in details our program offer.

NEED FURTHER INFORMATION?

Our Admission Team is always at your disposal for any queries about the school facilities, the educational paths and the extra services of ALMA. Contact us for any further information.

CONTACT INFORMATION

Get in touch with ALMA Admission Team:



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+39 3420464112



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almascuoladicucina



admission@scuolacucina.it

WHERE TO FIND US

ALMA - La Scuola Internazionale di Cucina Italiana
Piazza Garibaldi, 26 - 43052 Colorno (PR)

HOW TO REACH US

BY PLANE

Nearest international airports:

- Guglielmo Marconi Bologna: 100 km away;
- Milano Linate in Milan: 100 km away;
- Milano Malpensa in Milan: 200 km away.

BY TRAIN

Train to Parma, then bus n° 7 or regional train from Parma to Colorno.

BY CAR

Exit A1 motorway at Parma, then follow directions to Mantova - Colorno.



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INDIPENDENTI

ALMA
THE SCHOOL OF ITALIAN CULINARY ARTS



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