

A TASTE OF ITALY

EXPERIENCE THE REAL ITALIAN CUISINE





Discover the real Italian Cuisine through the ALMA Experience

ALMA – The International School of Italian Cuisine is the most authoritative training centre for Italian food, wine and hospitality.

ALMA educates chefs and pastry chefs, bakery chefs, assistants restaurant, bar managers and food & beverage managers coming from all around the world.





A SCHOOL IN THE HEART OF THE ITALIAN FOOD VALLEY

The school is located in the heart of the Food Valley, 10km from Parma (declared by UNESCO as the "creative city of gastronomy"), where every day ALMA trains tomorrow's catering professionals.

AN EXTRAORDINARY FACULTY

Students at ALMA will benefit from an outstanding team of academics and experts in food services and food industry.

Prestigious headquarters with cutting-edge technologies

ALMA headquarters is hosted inside a gorgeous "Reggia", the Ducal Palace of Colorno, gazing out to a beautiful 18th-century garden. The campus covers an area of 5,000 square meters and its classrooms are equipped with state of the art technologies.







DISCOVER ALMA ONE WEEK PROGRAM

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INCOME.



A TASTE OF ITALY...

This 1-week program is addressed to Italian Food Lovers wishing to enrich their trip to Italy, including a different way to explore the country and discovering the excellences of Italian Gastronomy in a brand new way.

...A TOUCH OF ALMA

The course, following the "ALMA Method", combines academic lessons, direct experience of products and raw materials, command of techniques and processes, knowledge and practice of Italian traditional recipes, to have a direct touch of the school.

A week of Italian Cuisine

This special format program addresses to Italian food lovers with little available time, looking for a first intensive experience to discover the unique Italian Cuisine.

The program will lead the student to a general overview and knowledge of the Italian gastronomy as well as to have a direct touch of the school life-changing experience.

A Certificate of Attendance is issued at the end of the course.

COURSE VALUES

- · Intensive and complete
- Demostration lessons + hands on training lessons Act as an ALMA student
- · Tasting sessions

COURSE CONTENTS

- Focus on Pasta with demonstration and training classes
- Focus on Wines with theoretical lesson and tasting session
- Focus on Pastry with demonstration and training classes
- Tasting session of a selection of the best Italian food heritage
- Lecture on History Of Italian Cuisine

WHAT'S INCLUDED

The course fee includes:

- All lessons including raw material
- Lunches at ALMA Restaurant
- Didactic material
- Uniform to attend the lessons

This program can also be preparatory to ALMA courses for international students:

Italian Culinary Program Italian Modern Pastry Program

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WHY ITALY

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, 2015

ACETO BALSAMICO TRADIZIONALE DOP

Welcome to Italy!



NEAREST AIRPORTS

- Bologna
- Milano
- Bergamo Venezia



MAIN CULTURAL CITIES (1 day trip)

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



SEASIDE (1 day trip)

- Cinque Terre
- Versilia
- Riviera Romagnola



FOOD SPECIALITIES

...everywhere! Discover and help yourself!

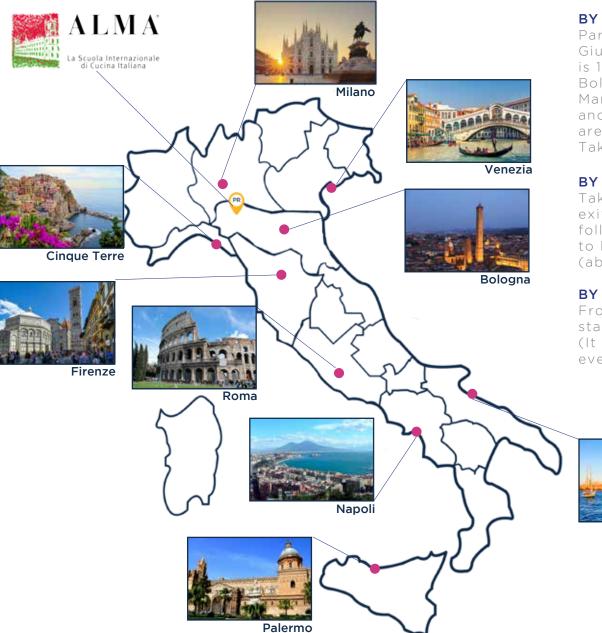


VALLEY AND MOUNTAIN REGIONS

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



How to reach us



BY PLANE

Parma airport Giuseppe Verdi is 10 km away, Bologna Guglielmo Marconi and Milano Linate are 100 km away. Take the A1 motorway.

BY CAR

Take the A1 motorway, exit at Parma, follow directions to Mantova - Colorno (about 10 km).

BY TRAIN

From Parma train station take no. 7 bus (It runs approximately every hour).



Bari

I am interested... how do I enroll?



If you think ALMA can help you realizing your ambitions, or if you need further information about programs and editions, visit the official website **www.alma.scuolacucina.it** and send your application, enclosing your CV.

IMPORTANT: after sending your application, the School will contact you to take further steps.



The program has a limited number of participants: priority follows the application date;



Our Staff is at your disposal for any further information: book your skype call by writing to **admission@scuolacucina.it** Skype ID: **alma.italiancookingschool**



What about accommodation during your experience in ALMA?

The School can provide you with information about hotels in Parma, UNESCO Creative City of Gastronomy and Culture City 2020, and in the nearby area, selecting structures that can enrich your "food and wine" experience in our city

alma.scuolacucina.it
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