

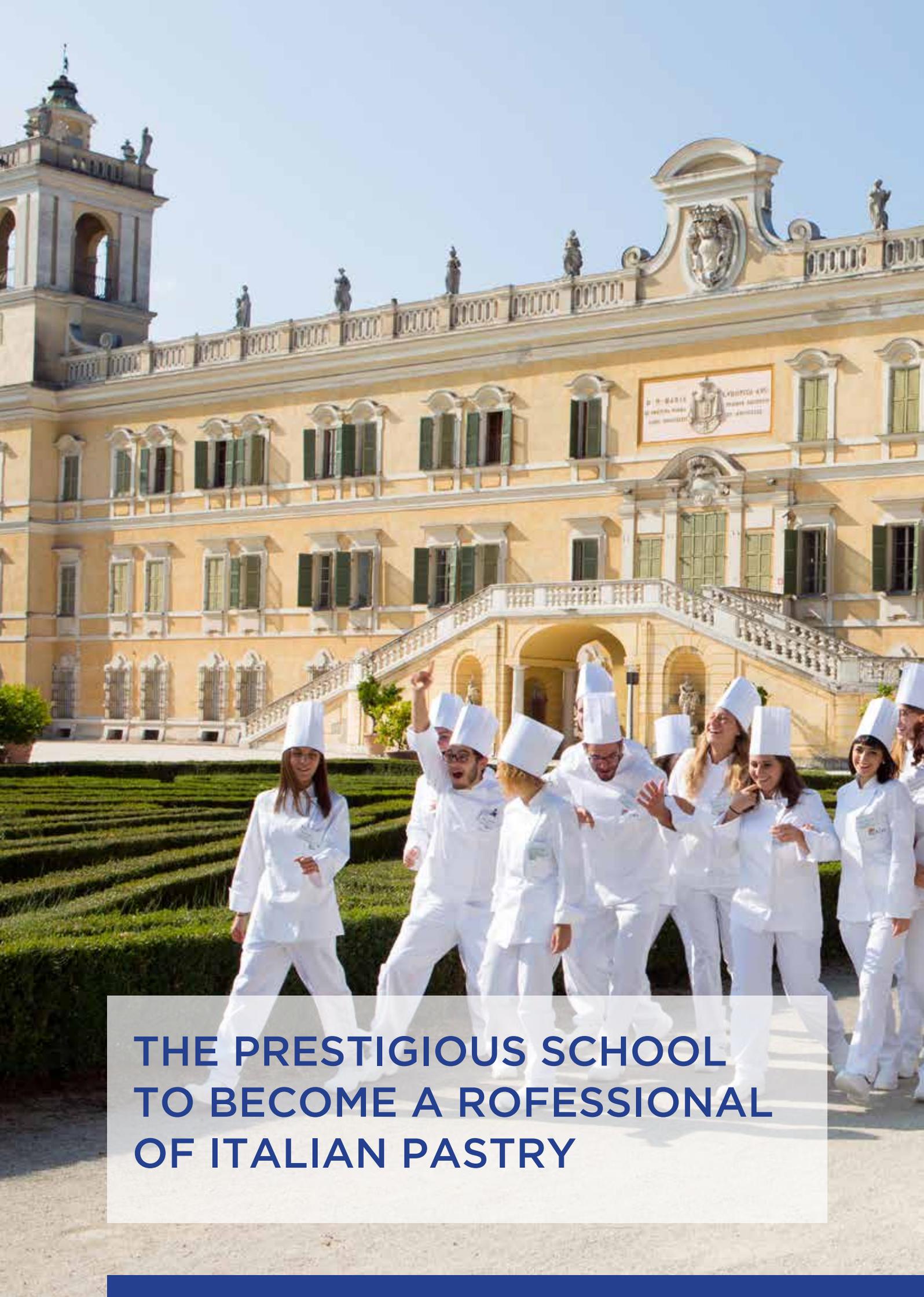


THE ITALIAN MODERN PASTRY PROGRAM



ALMA[®]

La Scuola Internazionale
di Cucina Italiana



**THE PRESTIGIOUS SCHOOL
TO BECOME A PROFESSIONAL
OF ITALIAN PASTRY**





ALMA The school of Italian hospitality

ALMA - La Scuola Internazionale di Cucina Italiana (The International School of Italian Cuisine) is the most authoritative training centre for hospitality, wine and food. Conveniently located in the heart of the Food Valley, 10km from Parma (declared by UNESCO as the “creative city of gastronomy”), every day ALMA trains tomorrow’s catering professionals. Since 2004, ALMA has been pursuing this aim within the stunning Colorno Palace.

With all the necessary equipment and technology, it is the ideal setting for training students.

Embarking on an ALMA training course means much more than 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. ALMA is a school that prepares its students for the world of work, welcoming young people from all over the world with different educational backgrounds.



NEXT GENERATION CHEF ALMA creates the professionals of the future

ALMA trains the Next Generation of catering professionals: cooks, pastry chefs, sommeliers, restaurant staff, bakers and food & beverage managers. Next Generation Chef is ALMA’s daily commitment to creating an education and culture around food and wine based on values of sustainability, food sovereignty and consumption habits.

These themes are at the heart of our identity. ALMA has gathered hundreds of sector-specific experts such as cooks, historians, producers, journalists, critics and academics to research and develop more advanced teaching, via round table discussions, conferences and international surveys.

The result is a future generation of graduated professionals who are knowledgeable, responsible and able to immediately enter the working world, equipped with both technical skills and a value system that is increasingly in demand in this professional sector.

STUDY AT ALMA, THE INTERNATIONAL SCHOOL OF ITALIAN CUISINE

PRESTIGIOUS HEADQUARTERS

The International School of Italian Cuisine is hosted inside the Ducal Palace of Colorno, gazing out to a beautiful 18th Century garden.

“MATER” TEACHING RESTAURANT

A space where simulating service and experiencing front-of-house hosting and management.

LIBRARY

More than 14.000 volumes in a range of languages devoted to food and wine connoisseurship open to learners.

THE WEB PLATFORM

Access to teaching materials always within reach of students.

ALMA LAB

A space dedicated to the training of the future “Bakery Chefs”: the ALMA Lab is the perfect educational context with useful instruments to teach and learn the art of baking.

WINE ACADEMY

It is composed by the Teaching Cellar, a collection of Italian wines especially conceived by ALMA, and the Sommellerie Room, a space dedicated to sensory analysis, tasting techniques and research

CENTRAL KITCHEN

The heart of ALMA, for the students’ daily training

PASTRY CENTER

Dedicated to the future “Pastry Chefs”, it includes the Agorà Room, an ad hoc classroom dedicated to pastry demonstrations, and 2 pastry laboratories with cutting-edge technologies.

CLASSROOMS

24 demo and training classrooms, 2 training labs - all state-of-the-art.

ALMA HOUSING

Comfortable lodging within walking distance to the school and leisure facilities.





**PASTRY
LABORATORIES**





YOUR SMART PATH TO THE ITALIAN PASTRY: HERE'S HOW IT WORKS!

The Course is based on the « ALMA Method » which features:

- an in-depth understanding of Italian history and culture;
- direct experience of products and raw materials;
- a command of techniques and processes, knowledge of recipes and traditions;
- a direct experience guided by the most eminent Guest Chefs representing the best of Italian Pastry.

A real Italian experience, in a multicultural context with students coming from all over the world. A maximum number of 20 learners per class, with one teaching chef and one chef assistant; students will receive full support throughout the program up to final exams.

The Italian Modern Pastry Program is an amazing studying experience, based on a real full-immersion in the Italian food, wine and culture, which will allow you to:

- discover and taste the typical regional products through the field trip visiting producers around the Italian Food Valley;
- work with excellent raw materials and traditional Italian recipes during training lessons;
- delve into the soul of the Italian Pastry with the help of our teaching chefs.

FINAL EXAM AND CERTIFICATE

All the ALMA programs are professional, intensive and designed to learn this fascinating job. The Italian Modern Pastry Program ends with a two days exams, including also the public discussion of a final project in order to get the final Certificate. In conclusion, the Italian Modern Pastry Program is an intensive and educational experience aiming at helping the students in their path to become a professional pastry chef, reaching impressive results.





Guest Chef Demonstration Class
Davide Comaschi, 2013 World Chocolate Master and member of ALMA Scientific Committee with our pastry students in the Agorà Room

WHY CHOOSE ITALIAN MODERN PASTRY PROGRAM

2 MONTHS + 3 MONTHS

The Italian Modern Pastry Program **is a 2 months in-school** course held in English language for international students aspiring to learn basic pastry techniques and Italian traditional recipes.

Based on ALMA method, the program is designed to acquire techniques and to develop them into proficient skills in the art of pastry: **pastry basics, baked cakes and bakery products, Italian biscuits and regional Italian Pastry, spoon-desserts, pralines and chocolates, ice cream and sorbets, Italian semifreddo, the great Italian mother-yeast leavened products, modern cakes.**

It also includes visits to production sites of Italian typical products, lessons of Wines and History of Cuisine and guest chef demonstrations from renowned Italian pastry Chefs.

CHOOSING YOUR PERFECT PATH

Lenght

Five months

- Two months residential period at ALMA: full time lessons both theory and practice, five days a week;
- Three months traineeship phase in a pastry laboratory, restaurant or hotel in Italy.

Requirements

- proficient knowledge of English language
- great motivation and passion to start a professional path in pastry
- a first experience in the sector
- at least 18 years of age
- high school diploma
- applicants older than 40 years of age are asked to submit a motivational letter

Final degree

Professional certificate “Chef of Italian Modern Pastry”



TEACHING AREAS



TOPICS OF THE PROGRAM

- Pastry Basics
- Baked Cakes
- Italian biscuits
- Regional Italian Pastry
- Spoon-dessert
- Bakery products (Pizza...Bread...)
- Pralines and chocolate
- Ice cream and sorbets
- Italian semifreddo
- The great Italian mother-yeast leavened products (Panettone...Pandoro...)
- Modern Cakes

I AM INTERESTED... HOW DO I ENROLL?



If you think ALMA can help you realizing your ambitions, visit the official website www.alma.scuolacucina.it/en 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;



The Student Office is at your disposal for any further information: book your skype call by writing to almainternational@scuolacucina.it
Skype ID: **alma.italiancookingschool**

SCIENTIFIC COMMITTEE

Since 2004, ALMA the International School of Italian Cuisine has undergone a process of constant growth and innovation. Conceived as the “home of cooks”, the School has gradually become a home for pastry chefs, sommeliers, restaurant managers and bakery chefs as well. This is why ALMA has decided to collaborate with key figures in the profession, becoming a model for students, a benchmark for graduates and an inspiration for the gastronomy and hospitality sector. Paolo Lopriore, Mariella Organi, Davide Comaschi, Ezio Marinato and Andrea Grignaffini represent the following sectors respectively: cuisine, hospitality, pastry making, bread making and wine.

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 ALMA’s educational offering remains up to date, as part of a drive to stay at the cutting edge and engage continuously with the professional world.



**PAOLO
LOPRIORE**

Cuisine

**EZIO
MARINATO**

Bakery

**MARIELLA
ORGANI**

Hospitality

**DAVIDE
COMASCHI**

Pastry

**ANDREA
GRIGNAFFINI**

Wine

GUALTIERO MARCHESI AND THE ALMA PHILOSOPHY

“Dear students, dear teachers, dear friends, I can proudly say, without fear of exaggeration, that it is also down to me if Alma is what it is today. I’m not sure if it is more my own offspring, or something I have taken under my wing. Perhaps it is a bit of both. 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 had a vocation for cooking. His inspiration came from his parents, who owned the hotel restaurant Al Mercato, in Milan’s Via Bezecca.

The passion for drawing and music, particularly opera, and the sensitive, professional approach adopted each day, set the restaurant apart from others in Milan. In 1977, Marchesi opened his first restaurant in Via Bonvesin della Riva.

Twenty years later, Gualtiero Marchesi moved to Franciacorta, to Albereta di Erbusco. In 2008, he opened ‘IL MARCHESINO’ Restaurant at La Scala Theatre in Milan. He earned countless awards and prizes over the course of a career spanning more than sixty years.

In 2003, he became the Dean of ALMA, the International School of Italian Cuisine. Courses at ALMA are inspired by the teachings which the Maestro himself has bequeathed to our School. Indeed it is a legacy left to Italy as a whole, which is indebted to him for bringing its cuisine into the modern age.



WHY STUDYING IN ITALY AT ALMA?

ALMA is building a wide international network of culinary schools around the world. Every year a number of international students choose ALMA for an amazing immersive experience into Italian Cuisine.



A STUDY EXPERIENCE IN A MULTICULTURAL CONTEXT

ALMA organizes Courses of Italian Cuisine along with these great Schools. These take the form of structured periods of study and practical training in Italy and internships at the most renowned Italian restaurants.



STUDY AT THE HEART OF THE ITALIAN FOOD VALLEY



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 (runs approximately every hour).

ALMA HOUSING

For all our students, within walking distance to the School and all the main facilities, comfortable residences, called "ALMA Housings" are available. These are fully furnished apartments, including living room, kitchen, bedrooms and restrooms, fully equipped and with free Wi-Fi internet access.





**ALMA PASTRY
TEAM**



ALMA SPONSOR

MAIN SPONSOR



ITALIAN TABLE STORIES



TECHNICAL SPONSOR



EDUCATIONAL PARTNER



ALMA
La Scuola Internazionale
di Cucina Italiana

ALMA - La Scuola Internazionale di Cucina Italiana
Piazza Garibaldi, 26 - 43052 Colorno (Parma) Italia
Tel. +39 0521 525211 - www.alma.scuolacucina.it



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