

# ITALIAN IN THE KITCHEN

ADVANCED COURSE

Haute cuisine and Italian food and wine culture



**220 hours** theoretical-practical lessons of haute cuisine laboratory (translator available)

**180 hours** of specific Italian language and culture on site lessons

**30 hours** of field trips and activities at producers, restaurants and catering facilities



**3 month** course for international students who want to specialize in Italian haute cuisine

Our haute cuisine teachers are the best professionals and producers in the sector: renowned chefs and managers of successful restaurants, who pass on their knowledge to the students with passion. At the same time as the cooking course, the specific Italian language and culture course, with teachers of the Centro Studi Italiani, takes place in the same FGA headquarters (in a very characteristic part of old Milan).

During the cooking classes a translator is available to students. Weekly timetable, from Monday to Friday. Morning and afternoon classes, lessons start at 10.00 am. Numerous field trips at food and wine excellence centers (markets, restaurants and producers) complete the training. The course ends with the exam where students compete to produce the best creation and followed by graduation ceremony. At the end of the Advanced course, students can choose to continue with a three-month internship in a restaurant taken from the Michelin guide, selected in accordance with the ambitions and needs of the student.

#### HAUTE CUISINE LESSONS:

- History and food and wine culture
- Nutrition
- Sensory analysis
- HACCP
- Cuts & Knives
- Vegetables
- Sauces & Creams
- Rice & Risotto
- Meat
- Fish
- Soups
- Eggs
- Spices
- Cheeses
- Bakery
- Fresh pasta
- Veg & Vegan
- Food allergies
- Pastry





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photo

REGISTRATION FORM:

Surname Name Sex: M F Nationality
Place and Date of Birth E-mail
Phone/Cell. Passport N. Date of Issue
Full address
Have you already studied Italian? YES NO If so, for how long?

The course includes:

- 220 theoretical-practice hours of haute cuisine (translator available)
180 hours of specific Italian language and culture on site lessons
30 hours of field trips and activities at producers, restaurants and catering facilities

Accommodation for the duration of the course in furnished apartments (double room) in modern residence
Set of knives and professional FGA uniform, course materials and textbooks

Total cost of the course € 13.200, including accommodation in furnished apartments (double room) in modern residences. Payment in advance.
Bank transfer :

€ 13.200 Centro Studi Italiani,
BNL Banca Nazionale del Lavoro, Agenzia di Urbino,
Via Bocca Trabaria Sud 2 61029 Urbino (PU),
IBAN: IT23G010056870000000001213 - SWIFT/BIC: BNLITRR

Choose course dates:
May, 6
September, 10
October, 15

On arrival in residence, students will be required to pay a deposit amounting to €350. This sum will be refunded in full at the end of their stay if no damage has been caused.

ENROLMENT CANCELLATION POLICY. According to Italian Law (Legislative Decree n. 21, dated 21 Feb 2014), is it possible to cancel your enrolment within 14 days of your payment. Within this time period, the payment can be fully refunded, except for bank fees. After this time period, the payment will not be refunded, but it will be possible to use it for another course enrolment or transfer this opportunity to someone else. If, for any reason, you are unable to attend the course you have enrolled in, please notify us as soon as possible and specify the time period you would like to come. If, for any reason, you are unable to complete the course, we will give you the opportunity to attend another course during the same enrolment year, or following year, for the duration of the remaining time of your course; in this case, the payment is not refundable, but it is possible to transfer this possibility to a family member or friend.

I accept the Privacy Policy according to EU Regulation NO. 2016/679

The price of the course includes a daily meal prepared by the students on course days and accommodation at the residences for the duration of training in double rooms.
For further information on the course, Milan Food District, meetings with producers and suppliers, trainers, certificate: see website. www.foodgeniusacademy.com

Date: .....

Signature: .....



# FOOD GENIUS ACADEMY - CENTRO STUDI ITALIANI

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