



Italian Tradition

Regional Cuisine from Piedmont

This course invites you into the Italian kitchen, interpreted by chefs, farmers, and experts from the Langhe, UNESCO protected territory. The core of the program focuses on biodiversity of Italian products and ingredients, seasonality, agriculture, butchery, and local identity.

Academic Calendar

2024

September 2 - November 22

Includes 2 month internship

LOCATION

Alba Accademia Alberghiera, Alba (CN), Italy - UNESCO Creative City for Gastronomy.

LANGUAGE

Courses will be conducted in English and Italian (accompanied by interpretation in English).

PREREQUISITES

Basic cooking methods is required and HACCP certification equivalent.



TO RESERVE YOUR PLACE CONTACT:

Julianne Clark: j.clark@partner.aproformazione.it | CP +39 327.980.3546

Sede di ALBA Str. Castelgherlone, 2/A - 12051 Alba (CN) - albaaccademia.it



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& Regional Cuisine from Piedmont

MINIMUM STUDENTS REQUIRED: 12

COURSE DIRECTOR: Mario Deltetto

HEAD CHEF AND SUPERVISING INSTRUCTOR:
Paolo Taricco

COSTS: 7.400€

LOCATION:

Corso Barolo, 8 12051 Alba (CN) for the didactic learning and lab kitchen hours. The internship location will be in Alba and the surrounding area.



CREDIT HOURS: Depends on hours and learning track between partnering schools.

PREREQUISITE: The student must have completed SERVSAFE or equivalent: Please inform us if your students will be receiving food safety HACCP training prior to arrival. Basic HACCP is required by the Italian government before entering a restaurant for an internship, work, etc.

TECHNICAL SKILLS: It is recommended that the student have a basic knowledge of knife skills; culinary terminology; food science principles; cooking methods; starches, proteins, and vegetables.

TEXTBOOK: No required text

THE COST INCLUDES:

PRE-Trip: Q&A | Airport pick up and drop off from MXP (Malpensa) | 140 hours of instruction | Didactic visits & seminars | Orientation to Italian Culture & living in Alba | Use of all teaching labs & cleaning of the facilities according to internal HACCP regulations | All raw materials & equipment needed for the course (raw material, apron, hats, knives, etc.) | Majority of lunches following teaching lab | Italian to English interpretation as needed | Certificate of participation in the course recognized by the region of Piedmont | Internship placement for 2 months within a MICHELIN-Starred restaurant

NOT INCLUDED IN THE COST:

Round-trip flight | Housing | Meals off campus

COMPOSITION OF COURSE

Week 1-4 | 140 hours

The first 4 weeks

- 16 lessons will be conducted at 7 hours each = 112 h
- 4 lessons will be didactic trips given by producers and experts of the area = 28 h

The 4 weeks of lessons will incorporate theory, kitchen lab, seminars, and visits to local food producers / experts.

From the 140 hours, each student will be completing the following required hours based on criteria from the region of Piedmont:

- 16 hours of Safety in the workplace
- 4 hours of HACCP

Orientation will include a brief immersion class on Italian culture and food terminology

Week 5-12 | 224 hours

This is composed of ~7 weeks

This is considering roughly a 5-day week (not necessarily Monday- Friday, but based on the internship site needs and availability). The student will have 2 days off to spend as they wish.



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