



IFSE'S EXCELLENCE TRAINING
SUPERIOR COURSE OF ITALIAN CUISINE

I.F.S.E.

A prestigious venue inside Piobesi Torinese's castle

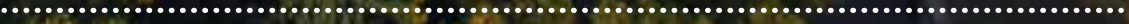
The Excellence certified Italian cuisine school

IFSE is the most prestigious International High cuisine and pastry Italian school. A forefront reality, the one and only with an Italian excellence recognition released by the Republic's General Secretariat, Piemonte region accreditation and IFSE's recognition.

The laboratories are the best example of synthesis between elegance and functionality. Built with pioneering technology, they are fully equipped with the best made in Italy furnitures and working tools.

At the laboratories students have room and tools to their exclusive personal use, to ensure the maximum levels of efficiency and comfort.







IFSE's training courses prepare students in an efficient and careful way to the work world. Pupils are mentored by high level teaching chefs in a thrilling and rich environment full of passion that is going to leave a mark on each and every one of them, thanks to the human side of IFSE's experience.

TAKE ACTION, GRAB YOUR FUTURE!

The best tomorrow's chefs from IFSE

IFSE trains the true professionals of tomorrow: it offers training programs that answer to the work world's requests, updating them continuously based on the actual requirements needed on the field.

Students are trained not only on cuisine techniques but also on products' knowledge and management aspects, to create true food services professionals, capable of joining the culinary industry impeccably ready.

More than 90% of the students are hired within 5 months from the end of their training and there is a growing demand for IFSE's pupils from the most prestigious spots internationally. All of this creates a direct connection that helps the student between formation and work.



PIOBESI TORINESE'S CASTLE

More than 900 square meters of laboratories and modern rooms are dedicated to the training in one of the most beautiful and prestigious Italian medieval building a few minutes away from Turin, elected the most beautiful region in the world in 2019 by Lonely Planet.

PRACTICE ROOM

16 individual work stations, fully equipped, to work and create your recipe under the teachers' surveillance.

CONFERENCE ROOM

Technologically advanced instruments to do show cooking, meetings, events and conferences.

THE PASTRY LABORATORY

Sophisticated tools and equipment to make laboratory and restaurant products. Sheeters, mixers, etc alongside wide inox steel and marble spaces allow our students to make the recipes shown by the pastry chefs.

CENTRAL KITCHEN

With a wooden ceiling from the 17th century perfectly blent with the latest generation machines to create a very unique environment, representing every chef's dream kitchen.

TASTING CLASS

We have 16 single stations, equipped with a desk and tasting glasses, conceived and constructed with a unique design by IFSE's experts.

INTERACTIVE RESTAURANT

An absolute new in the restaurant business, with a wireless communication system that connects guests to the central kitchen, allowing them to directly talk with the chefs and follow every phase of the preparation on a big screen.

LIBRARY

In the ancient and historical halls on the ground floor, there is a library with thousands of books about food and many other topics.

LODGING

Students get the chance to choose an accommodation a few steps away from the school or to live in the prestigious centre of Turin. Many options, all of them with as many comforts as possible, to answer every student's needs.



OUR CLASSROOMS



PRACTICE ROOM



PASTRY LAB



CONFERENCE ROOM



TASTING ROOM



INTERACTIVE RESTAURANT



MAIN KITCHEN



LIBRARY



LODGING

HIGH ITALIAN CUISINE TRAINING COURSES

This program starts from the foundations and aims to give a full 360 degrees formation on Italian cuisine.

The superior Italian cuisine course is the most up to date and authoritative training program in Italy. No previous experience is needed in order to join the program, it is open to everyone and aims to teach a very high-level knowledge of Italian cuisine, coupled with high expertise and skills certified internationally, useful for an easier and early start at the best restaurants in Italy and abroad.







SUPERIOR ITALIAN CUISINE COURSE

1 academic
YEAR

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1

LENGTH

5 months at our institute +
5 months of stage

2

FREQUENCY

Monday to Friday
Full time

3

STUDY PLAN

Il programma comprende:

- HACCP and work safety
- Ingredients and raw material
- Italian cuisine culture
- Cutting technique
- Basic preparations
- Basic capture technique
- First level recipes
- Basic pastry
- Approach to wine
- New cooking techniques
- Second level recipes
- Creative recipes
- Food Design
- Food Cost
- Restaurant service simulations
- Dish creation
- Restaurant pastry
- Food-wine pairing
- Nutrition
- Didactic tours
- Internship

4

FINAL TEST AND CERTIFICATE

Final exams split into:


- Theory test
- Technical test
- Practical test

5

ATTESTATO

- IFSE's certificate for the superior italian cuisine course- professional cook/food production operator
- HACCP certificate
- Dlgs. 81/08 certificate
- Accredited category associations certificate

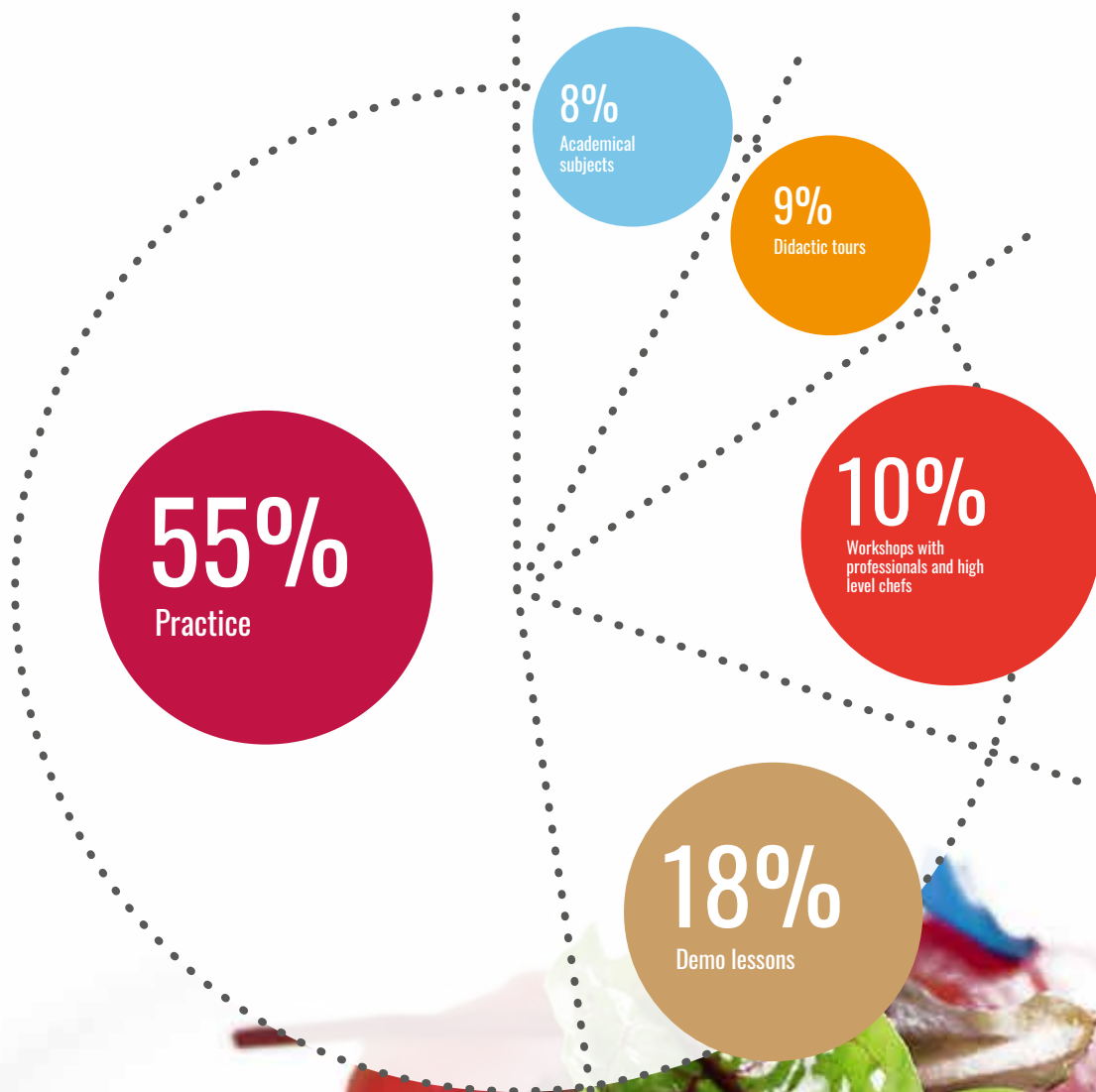




More than 90% of the students are hired within 5 months from the end of their training and there is a growing demand of IFSE's pupils from the most prestigious spots internationally.



SUPERIOR ITALIAN CUISINE COURSE



05

Demo
chef

.....



06

.....
Manager

ADMISSION TO THE WORK WORLD

Thanks to the technical and practical skills acquired at IFSE, by the end of the course, students can easily join the world of work.

More than 90% of our students are employed in Italy or abroad within 5 months from the end of their internships.

IFSE is renowned worldwide as a synonymous for quality and authoritativeness to the point that the best hotel and restaurant chains ask the institute for trained employees to assign to different levels.



JOB PLACEMENT IFSE:

THE CONNECTION BETWEEN SCHOOL AND WORK

IFSE supports its students towards job placement, standing by their sides in this important and delicate phase that follows the training period at the institute.

IFSE JOB PLACEMENT is a service provided by the school and it is available to all its students and ex alumni, it is free and exclusive, has many selected job offers both in Italy and abroad. It is meant to support students and create a direct connection between school and work.

Numbers speak loud enough: within 5 months from the internship more than 90% of our students has a job in the restaurant or hotel world.

Many of them work abroad where IFSE's fame is well known and affirmed: Italy, Australia, China, Korea, France, Ireland, Great Britain, Lithuania, Dubai are just a few places where our students work studenti IFSE.



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IFSE'S FORMATIVE MODEL

The crescent autonomy phasic model

IFSE, having years of experience in the field of high level formation, adopted its method based on growing autonomy, an innovative tool of learning that is capable of making our students efficient and aware of the work world.

1

During the first phase of the training course there are demo lessons alternating practical ones at the individual stations, so that the students have the chance to observe the chefs' work to understand the techniques and the preparation and then try to replicate them under their guidance.

OBSERVATION
AND PRACTICE

2

Going on with the course and having acquired more skills, the student starts to work directly at the individual station replicating step by step the chef's preparations for the realization of the recipe.

AUTONOMY
WORK

3

The students gain even more autonomy that will allow for the reaching of the third step of our training, in which teamwork is required, in a professional kitchen inside the institute (the central kitchen), following the dynamics of a true kitchen staff at work.

WORK OF
BRIGADE

4

During the last phase the student is going to be formed on those dynamics such as dish preparation, time management, efficient teamwork and complex situations management.
The student should then be close, prepared and aware enough to face the world of work.

GOODWILL
OF THE SINGLE
STUDENT
IN THE WORLD
OF WORK



IFSE'S PROFESSORS:

EXPERIENCED HIGH-LEVEL TUTORING CHEFS

IFSE selected a roster of extremely high level chefs. Not only professionals with many years of international experience, but also with personal traits that make them excellent at teaching.

One can be a great chef, but unable to pass the knowledge to someone else, for this reason IFSE chose teachers who dedicated their lives to the formation, to offer every student the highest level of efficient training possible.

There are professionals from outside the school, selected by IFSE, who come for specific training necessities so that the students can learn and expand their knowledge with the best in their field at national level.

ENROLLMENT AND SERVICES:

Subscription fee offers:

- Didactic lessons
- Exercises and practice
- Access to new generation tools
- Access to high quality raw material and ingredients
- n.2 IFSE jacket
- IFSE apron
- IFSE hat
- IFSE pants
- Textbooks
- Booklets
- Recipe book
- Didactic tours (transportation and lunch included)
- Gourmet lunch at our restaurant during school days
- Cafeteria and Light Break services
- Insurance at our institute

The fee does not comprehend the accommodation. Average price for a medium double room with breakfast would be €500/month

All IFSE programs foresee a registration fee of € 450.00

FINANCIAL AID FOR SUBSCRIPTION:

Thanks to an agreement with many important banks, it is possible to have the whole amount of money funded and to give the money back in monthly instalments. You can discuss this solution with our school directly with no interest.

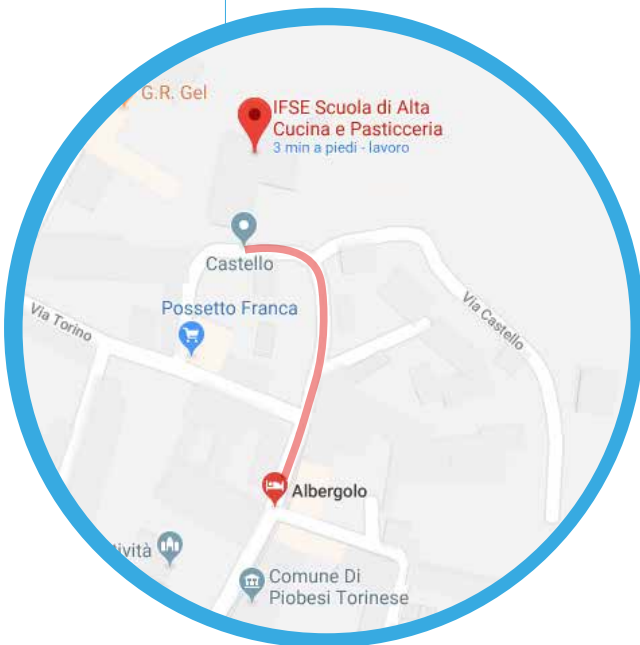


ACCOMMODATION FOR STUDENTS

Ifse has many lodging solutions, a few steps away from the school, of various nature, capable of satisfying the students' needs.

There is the possibility of staying in a double room solution, shared with another student of the course, or for the most demanding in a single room.

It is also possible to stay in Turin center for those who wants to make a different experience, to live a great city and to discover its beauties.



SOLUZIONE
EASY LIFE

3 minutes on foot
PIOBESI TORINESE



SOLUZIONE
CITY LIFE

25 minutes by car
TORINO Centre

TORINO
Room type

SOLUZIONE
**CITY
LIFE**



SOLUZIONE
**EASY
LIFE**



PIOBESI Torinese Room type

TORINO
Room type

SOLUZIONE
**CITY
LIFE**



BEYOND TRAINING

Your experience at IFSE could be the chance to discover Piemonte's beautiful sides and its surroundings.

La Reggia di Venaria www.lavenaria.it

Palazzina di Caccia di Stupinigi www.ordinemauriziano.it/palazzina-di-caccia-stupinigi

Museo egizio www.museoegizio.it

Museo Nazionale del Cinema www.museocimena.it

Museo dell'Automobile www.museoauto.it

Palazzo Reale di Torino www.ilpalazzorealeditorino.it

GAM – Galleria d'Arte Moderna www.gamtorino.it

Mole Antonelliana www.moleantonellianatorino.it

Borgo e Rocca Medievali di Torino www.borgomedievaletorino.it

Juventus Museum / Juventus Stadium www.juventus.com

Museo del Caffè Lavazza www.museo.lavazza.com

Shopping in Via Roma – Torino www.torinoturismo.org

Torino Outlet Village www.torinooutletvillage.com

Bioparco Zoom www.zoomtorino.it

Quadrilatero Romano – La Moviola di Torino www.torinoturino.org

La neve e le Montagne Olimpiche www.turismovialattea.it

Le Langhe e le città del vino www.cittadelvino.com

Il Lago Maggiore, Stresa e le Isole Borromeo www.stresa.com

Parco Nazionale delle Cinque Terre www.cinqueterre.it

Alba – Terra del Tartufo www.cittadeltartufo.com

La Valle d'Aosta www.lovevda.it

Visita Milano – Piazza del Duomo, Castello Sforzesco e le vie dello shopping www.turismo.milano.it

Il mare della Riviera Ligure www.rivieraligure.it



La Reggia di Venaria



Mole antonelliana - Torino



Palazzina di caccia - Stupinigi



Parco Nazionale delle Cinque Terre - La Spezia



Le Langhe del Barolo - Patrimonio Unesco







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