



IFSE'S EXCELLENCE TRAINING

# SPECIALIZATION COURSE IN ITALIAN CUISINE

# THE ACADEMY CERTIFIED AS ITALIAN EXCELLENCE

IFSE is the most prestigious International Academy of Haute Cuisine and Pastry in Italy. Our innovative institute is the only one in the country to have received two of the most important recognitions in the field of culinary education: **Italian Excellence** at the General Secretariat of the Italian Republic and the **Worldchefs Recognition of Quality Culinary Education**. Furthermore, IFSE is accredited by the Piedmont Region and recognized by **IRSEF**. It has also been selected as a training institution by **ASACERT** for the **ITA0039 project**, which certifies the authenticity of Italian cuisine worldwide. The milestones achieved by IFSE do not end here. The Academy has also received the official patronage of the **Italian Chefs Federation (FIC)** – a further prestigious acknowledgment which, together with the collaboration of the **Provincial Association “Cuochi della Mole”** and the **Regional Union of Piedmontese Chefs**, confirms the quality of our programs and attests to our ongoing commitment to excellence in culinary education.





## OUR TRAINING PROGRAMS

IFSE training courses prepare students to enter the professional world effectively and purposefully. Guided by **top-level chef instructors**, students are immersed in a stimulating and passionate environment founded on **strong human values**, that leave a lasting impact throughout their IFSE experience. To shape well-rounded professionals capable of effectively integrating into the hospitality sector, our programs combine technical training, product knowledge, and managerial skills.

Data proves it: **over 90% of IFSE students find employment within 5 months of completing their course**, with an ever-growing demand from the most prestigious international catering companies. This creates a direct link between education and the world of work, benefiting the students.



# THE CASTLE

Over 900 square meters of modern laboratories and classrooms dedicated to training. The castle is located just a few minutes from the city of Turin, in Piedmont, voted the most beautiful region in the world by Lonely Planet in 2019, and an area rich in UNESCO World Heritage Sites



## PRACTICE ROOM

16 fully equipped individual workstations, where students can work and create their own recipes, under the supervision of the chef instructors. Each stainless-steel workstation is fitted with a screen connected to a camera system that displays everything taking place on the instructor's work surface.



## PASTRY AND WHITE ART LABORATORY

A modern pastry lab with 12 individual workstations and professional tools for the preparation of laboratory and catering products. A wide range of equipment – including dough sheeters, mixer, large stainless steel and marble counters – allows students to recreate the recipes demonstrated by the pastry chefs.



## SENSORY ROOM

16 individual stations, each one equipped with a desk and drawers with glasses for tasting, designed and built by IFSE's experts. The unique setup is ideal for tasting wines, extra virgin olive oil, balsamic vinegar, chocolate, and much more.



## DEMONSTRATION ROOM

An innovative space equipped with all the tools necessary for show-cooking, demo-classes, meetings, conferences, and events. Thanks to a large screen and a camera system that captures the chef's work surface, the audience can follow the lesson without losing any details of the preparations.



### PASTRY LABORATORY

The Pastry Sciences and Technologies course is also supported by this laboratory equipped with 12 workstations and innovative tools, such as ovens and blast chiller. The presence of cooktops in every workstation and state-of-the-art equipment allows for a greater variety of preparations.



### CULINARY TESTING LABORATORY

12 totally equipped individual workstations, with innovative and state-of-the-art cooking systems. The lab supports both group and individual testing activities, enabling students to experiment recipes, products, tools, and more.



### MAIN KITCHEN

Seventeenth-century wooden ceilings blend harmoniously with the latest-generation equipment, creating a unique environment. The dream kitchen of every chef: main room of "à la carte menu" preparations, cooking practices, and other activities, lunch service included.



### INTERACTIVE RESTAURANT HALL

An absolute novelty in the hospitality sector: the restaurant room is equipped with a wireless communication system that allows guests to interact directly with the chefs working in the Main Kitchen. Moreover, a screen gives the possibility to follow all the steps of the dishes' preparation.



### BUVETTE

A very prestigious wing of the castle, entirely adorned with frescoes, where students and guests can relax in a place of great charm. Here they can enjoy a good cup of coffee together with the preparations made during the lessons in our laboratories.



### LIBRARY

The splendid library provides the access to thousands of volumes dedicated to enogastronomy, essays, and the history of local and non-local flavors, both in Italian and English. This space adds value to our Institute and enriches the academic journey of the students.

# TAKE ACTION, START SHAPING YOUR FUTURE!

## IFSE shapes the Chefs of tomorrow

IFSE trains the real professionals of the future by offering training programs that meet the demands of the job market, continuously updating its curriculum based on current needs. Students are trained not only on cuisine techniques but also on traditional products knowledge and management aspects, to become true food service professionals, impeccably ready to join the culinary industry.



# A BRIEF DESCRIPTION OF THE TRAINING COURSE

The Specialization Course in Italian Cuisine is designed for all the students who desire to improve their skills through a unique experience that will help them refine their Italian cooking style, to better grasp the “**Mediterranean philosophy**” and to learn new techniques to display elegant and modern dishes. IFSE has developed a training program full of innovative recipes and Food Design training, as well as in-depth study of dishes.

IFSE's goal has always been to shape the future **Ambassadors of Italian cuisine in the world**. Specifically, IFSE developed a rich formative program with recipes of the tradition and focused on the teaching of the cornerstones of the authentic Italian cuisine, the knowledge of the products, the discover of the enogastronomic excellences of the territory.

# SPECIALIZATION COURSE IN ITALIAN CUISINE

4 weeks  
+ internship

The course offers the opportunity to explore authentic Italian cuisine through an in-depth study of each dish, with a particular focus on flavor, visual composition, and presentation. Students will also learn innovative culinary techniques that allow them to reinterpret Italian tradition with a modern, creative approach. In addition, it provides the skills needed to manage the entire preparation process, from the initial stages through to service.

1

## DURATION

4 weeks of training at IFSE

8 weeks of internship

2

## FREQUENCY

From Monday to Friday  
from 9AM to 5PM

3

## UNIFORM

Our Academy will provide:

- IFSE jacket
- IFSE apron
- IFSE toque

4

## CERTIFICATES

Each student will receive:

- IFSE Certificate
- Certificate as Ambassador of Italian Cuisine

5

## VISA

IFSE will provide all the academic documentation required for the study visa application, to be submitted to the Italian Consulate or Embassy in your country.

# THE TRAINING PROGRAM

4 weeks +  
internship

**480**  
HOURS

**74%**  
PRACTICE AND  
TASTING LESSONS

**26%**  
EDUCATIONAL  
VISITS



# AN OVERVIEW OF EVERY CLASS

## FINGER FOOD



## HOT AND COLD STARTERS



## FRESH AND STUFFED TYPICAL ITALIAN PASTA, GNOCCHI, RISOTTO AND SOUPS



## RECIPES OF THE ITALIAN CUISINE: MEAT AND FISH DISHES



## BREAD, PIZZA AND FOCACCIA



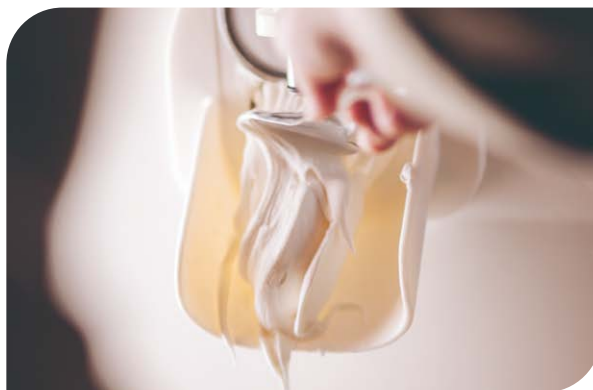
## TRADITIONAL CHEESES



## TRADITIONAL AND MODERN PASTRY



## ARTISANAL GELATO



## PRACTICAL TRAINING EXERCISES IN THE LABORATORIES AND SERVICE TRAINING IN IFSE'S MAIN KITCHEN



## TASTINGS OF ITALIAN WINE, EXTRA VIRGIN OLIVE OIL, AND BALSAMIC VINEGAR



# EDUCATIONAL VISITS

During your stay at IFSE, you will have the unique opportunity to delve into the heart of Italian tradition through immersive visits to some of Italy's most esteemed companies. Each visit will offer you a captivating glimpse into the passion and craftsmanship that define Italian products and cuisine. These experiences go beyond theory, allowing you to connect with the people, places and stories: all the elements that make Italian food so special.



# INTERNSHIP

At the end of the academic program at the institute, an **optional training internship** is offered, which for our students represents the final step before entering the workforce.

Thanks to a wide network of **accredited establishments** – including Michelin-starred restaurants, luxury hotels, laboratories, and high-end pastry shops – students have the opportunity to complete their training in outstanding professional settings.

**01**  
CHEF DE PARTIE .....



.....  
**02**  
PROFESSIONAL  
COOK



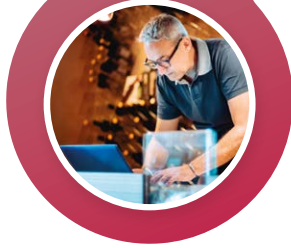
**03**  
RESTAURANT  
OWNER .....



.....  
**04**  
CONSULTANT



**05**  
DEMO CHEF .....



..... **06**  
MANAGER



# ACCOMMODATION AND SERVICES INCLUDED

- IFSE offers a wide range of **accommodation options** located just a few steps from the school, designed to meet the diverse needs of its students. Accommodation is provided in **shared rooms**, which may be double or triple.
- **Lunch is included** at the Academy's internal restaurant from Monday to Friday for the duration of the classroom-based course.
- During the internship period, both accommodation and meals are **fully covered by the hosting organization**.
- The course fee also includes **Italian-to-English translation** during lessons and educational visits.





# BEYOND TRAINING

The IFSE experience can be an opportunity to discover the beauty of Piedmont and its surroundings.

La Reggia di Venaria [www.lavenaria.it](http://www.lavenaria.it)

Palazzina di Caccia di Stupinigi [www.ordinemauriziano.it/palazzina-di-caccia-stupinigi](http://www.ordinemauriziano.it/palazzina-di-caccia-stupinigi)

Museo egizio [www.museoegizio.it](http://www.museoegizio.it)

Museo Nazionale del Cinema [www.museocinema.it](http://www.museocinema.it)

Museo dell'Automobile [www.museoauto.it](http://www.museoauto.it)

Palazzo Reale di Torino [www.ilpalazzorealeditorino.it](http://www.ilpalazzorealeditorino.it)

GAM – Galleria d'Arte Moderna [www.gamtorino.it](http://www.gamtorino.it)

Mole Antonelliana [www.moleantonellianatorino.it](http://www.moleantonellianatorino.it)

Borgo e Rocca Medievali di Torino [www.borgomedievaletorino.it](http://www.borgomedievaletorino.it)

Juventus Museum / Juventus Stadium [www.juventus.com](http://www.juventus.com)

Museo del Caffè Lavazza [www.museo.lavazza.com](http://www.museo.lavazza.com)

Shopping in Via Roma – Torino [www.torinoturismo.org](http://www.torinoturismo.org)

Torino Outlet Village [www.torinooutletvillage.com](http://www.torinooutletvillage.com)

Bioparco Zoom [www.zoomtorino.it](http://www.zoomtorino.it)

Quadrilatero Romano – La Moviada di Torino [www.torinoturino.org](http://www.torinoturino.org)

La neve e le Montagne Olimpiche [www.turismovialattea.it](http://www.turismovialattea.it)

Le Langhe e le città del vino [www.cittadelvino.com](http://www.cittadelvino.com)

Il Lago Maggiore, Stresa e le Isole Borromee [www.stresa.com](http://www.stresa.com)

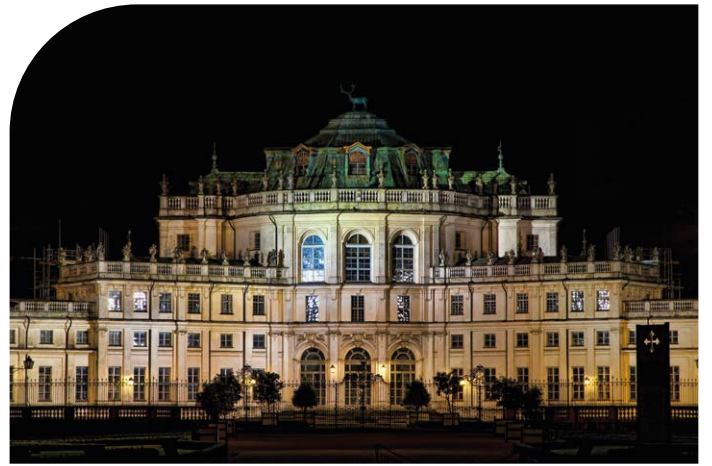
Parco Nazionale delle Cinque Terre [www.cinqueterre.it](http://www.cinqueterre.it)



Reggia di Venaria | Picture by Ivan Bertolazzi on Pexels



Mole antonelliana - Torino | Picture by Ariadne Barroso on Pexels



Palazzina di Caccia - Stupinigi | Picture by Guido Cancelli on Pexels



Parco Nazionale delle Cinque Terre - La Spezia | Picture by Chait Goli on Pexels



Le Langhe del Barolo - Patrimonio Unesco | Picture by Kelly on Pexels



UNDER THE PATRONAGE OF



ACCREDITED BY



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