

Italian Experience

A journey through the culture of real Italian food, learn to cook and live an unforgettable experience under the guidance of experienced chefs, Italian cuisine will no longer have secrets

TOPICS:

- Fresh Pasta
- Gnocchi
- Risotto
- Antipasti
- Pizza
- Focacce
- Bread
- Italian Wines
- Olive oils
- Traditional dessert
- Risotto
- Visits

A full immersion in the Italian cuisine to learn several recipes of the tradition. Each one can try his hand working with professional chefs in cutting-edge laboratories.



PROGRAM:

Day 0 Sunday
Arrival

Day 1 Monday – Let's Kuk by IFSE
9.30 – 12.30 Olive Oil tasting
13.00 Lunch in the school
14.00 – 17.30 Wine Tasting

Day 2 Tuesday – Let's Kuk by IFSE
9.30 – 12.30 Typical Italian Pasta: Tagliatelle and Gnocchi
13.00 Lunch in the school
14.00 – 17.30 Typical Italian Dessert: Tiramisù and Bunet

Day 3 Wednesday - Turin
9.30 – 12.30 Visit to Museo Egizio (or one other museum in Turin down-town)
13.00 Lunch in a Turin high level restaurant
14.00 – 17.30 Free time in Turin down town for shopping

Day 4 Thursday – IFSE
8.45 Pick up at the hotel
9.30 – 12.30 Pizza and Focaccia
13.00 Lunch in the school restaurant
14.00 – 17.30 Italian Bread
17.45 Transfer to the hotel

Day 5 Friday - IFSE
8.45 Pick up at the hotel
9.30 – 12.30 Typical Italian Antipasti: Vitello Tonnato e Capunet
13.00 Lunch in the school restaurant
14.00 – 17.30 Italian Risotti: Risotto alla Milanese and Risotto ai funghi porcini

Diploma Ceremony

18.30 Transfer to the hotel

N.B. The program could vary.

DAYS: 5

HOURS: 40h

PRICE:

- **€ 2.490,00**
for at least 8 participants

INCLUDED:

- Basic Insurance in Istitute
- Practical and Theoretical classes
- Course Materials
- Food and other products for the lessons and the tastings
- Instruments and tools for the lessons
- Apron with IFSE logo
- Lunch from Monday to Friday
- External visit
- Ticket for Museo Egizio
- Interpreter in English language
- Transfers
- Accommodation

EXCLUDED:

- Visa costs
- Travel insurance
- Personal expenses
- Everything not specifically included





Discover one of the best parts of the Italian culture: the cuisine with IFSE, the best culinary school in Italy.



The institute, a Castle of
14th century, offers
cutting-edge labs where
with passion and profes-
sionalism the best chefs
will teach you the art of
Italian cuisine and
pasty.



Stay in Turin city centre in one of the best hotels in the city.

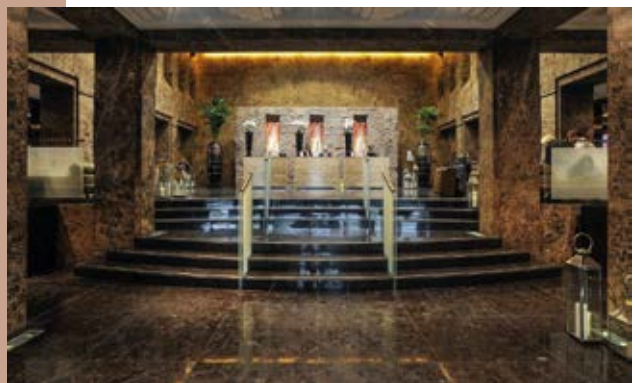
ALLEGROITALIA
TORINO GOLDEN PALACE



We will reserve to you a room at the **Allegro Italia Golden Palace**, a 5-star luxury hotel in the heart of **Turin** with bed and breakfast service.



Enjoy the city, its history, its culture but also the nightlife with the many clubs that the city offers.



The hotel is located in the city center just a few meters from **Piazza San Carlo**, one of the most famous squares in Turin. This is the access to the shopping streets and all the other most important places of interest.





I.F.S.E. - Italian Food Style Education

Castello di Piobesi Torinese - Piazza Vittorio Veneto, 7
10040 - Piobesi Torinese (TO) - Italy

Tel. +39.011.9650447

iscrizioni@ifse.it

www.ifse.it