




COURSES CALENDAR

– 2025 –

COURSE	DATE	DURATION* Lessons + Internship	LANGUAGES
 I Level Master Course in Italian Cuisine	13/01/2025	3 o 4 + 9 o 8 weeks	IT EN
 Course on Italian Bakery	13/01/2025	2 weeks	IT EN
 Basic course on italian cuisine	20/01/2025	2 + 11 weeks	IT EN
 Course on Coffee Skills	10/02/2025	3 or 5 days	IT EN
 Course on Italian Pastry	10/02/2025	3 + 10 weeks	IT EN
 Chocolaterie Course	17/02/2025	4 + 12 weeks	IT EN
 Course for Restaurant Service, Oenology and Coffee Skills	24/02/2025	3 weeks + 7 months	IT EN
 Contemporary Pastry Course	03/03/2025	1 week	IT ES PT
 Course on Wine tasting and food-wine pairing	03/03/2025	1 week	IT EN
 Course on Coffee Skills	10/03/2025	3 or 5 days	IT EN
 Great Leavened Products, Breads and Pizzas Gourmet	10/03/2025	4 days	IT EN
 I Level Master Course in Italian Cuisine	10/03/2025	3 o 4 + 9 o 8 weeks	IT ES PT
 II Level Master Course in Italian Cuisine	10/03/2025	9 + 15 weeks	IT ES PT
 Modern Culinary Techniques and Innovative Technology	17/03/2025	3 days	IT EN
 Basic course on italian cuisine	17/03/2025	2 + 11 weeks	IT ES PT
 Course on Pizza	17/03/2025	3 o 4 + 9 o 8 weeks	IT EN

* The total duration of the course includes the weeks of theoretical-practical lessons at the Institute + the weeks of training internship (optional) where present.

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– 2025 –

COURSE	DATE	DURATION* Lessons + Internship	LANGUAGES
 Course on Coffee Skills	07/04/2025	3 or 5 days	IT EN
 Course on Italian Gelato	28/04/2025	3 or 4 + 9 or 8 weeks	IT EN ES
 Gluten Free Cooking Course	12/05/2025	1 week	IT EN
 I Level Master Course in Italian Cuisine	19/05/2025	3 or 4 + 9 or 8 weeks	IT EN KR JP
 II Level Master Course in Italian Cuisine	19/05/2025	9 + 15 weeks	IT EN KR JP
 Course on Italian Bakery	19/05/2025	2 weeks	IT EN
 Basic course on Italian cuisine	26/05/2025	2 + 11 weeks	IT EN KR JP
 Course on Coffee Skills	26/05/2025	3 or 5 days	IT EN
 Course on Italian Pastry	02/06/2025	3 + 10 weeks	IT EN
 Course for Restaurant Service, Oenology and Coffee Skills	02/06/2025	3 weeks + 7 months	IT EN
 Course on Wine tasting and food-wine pairing	09/06/2025	1 week	IT EN
 Modern Culinary Techniques and Innovative Technology	16/06/2025	4 days	IT EN
 Course on Coffee Skills	16/06/2025	3 or 5 days	IT EN
 Contemporary Pastry Course	23/06/2025	1 week	IT EN
 Course on Coffee Skills	23/06/2025	3 or 5 days	IT EN
 Great Leavened Products, Breads and Pizzas Gourmet	30/06/2025	4 days	IT EN

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– 2025 –

COURSE	DATE	DURATION* Lessons + Internship	LANGUAGES
 Course on Italian Gelato	07/07/2025	3 o 4 + 9 o 8 weeks	IT EN
 Course on Coffee Skills	04/08/2025	3 or 5 days	IT EN
 I Level Master Course in Italian Cuisine	01/09/2025	3 o 4 + 9 o 8 weeks	IT ES EN
 II Level Master Course in Italian Cuisine	01/09/2025	9 + 15 weeks	IT ES EN
 Basic course on italian cuisine	08/09/2025	2 + 11 weeks	IT ES EN
 Gluten Free Cooking Course	15/09/2025	1 week	IT EN
 Course for Restaurant Service, Oenology and Coffee Skills	15/09/2025	3 weeks + 7 months	IT EN
 Course on Italian Bakery	22/09/2025	2 weeks	IT EN
 Chocolaterie Course	22/09/2025	4 + 12 weeks	IT EN
 Course on Wine tasting and food-wine pairing	22/09/2025	3 weeks + 7 months	IT EN
 Great Leavened Products, Breads and Pizzas Gourmet	29/09/2025	4 days	IT EN
 Course on Coffee Skills	29/09/2025	3 or 5 days	IT EN
 Course on Pizza	06/10/2025	3 o 4 + 9 o 8 weeks	IT EN
 Modern Culinary Techniques and Innovative Technology	06/10/2025	3 days	IT EN
 I Level Master Course in Italian Cuisine	13/10/2025	3 o 4 + 9 o 8 weeks	IT EN PT KR JP
 II Level Master Course in Italian Cuisine	13/10/2025	9 + 15 weeks	IT EN PT KR JP







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– 2025 –

COURSE	DATE	DURATION* Lessons + Internship	LANGUAGES
 Basic course on italian cuisine	20/10/2025	2 + 11 weeks	IT EN PT
 Course on Coffee Skills	20/10/2025	3 or 5 days	IT EN
 Course on Italian Pastry	03/11/2025	3 + 10 weeks	IT EN
 Course on Coffee Skills	10/11/2025	3 or 5 days	IT EN
 Course on Italian Gelato	24/11/2025	3 o 4 weeks	IT EN
 Contemporary Pastry Course	24/11/2025	1 week	IT EN

* The total duration of the course includes the weeks of theoretical-practical lessons at the Institute + the weeks of training internship (optional) where present.

** TBC = to be confirmed



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