




COURSES CALENDAR

– 2024 –

COURSE	DATE	DURATION* Lessons + Internship	LANGUAGES
 Course on Pizza	18/03/2024	3 o 4 + 9 o 8 weeks	IT EN
 Course on Italian Gelato	29/04/2024	3 o 4 + 9 o 8 weeks	IT EN ES
 Gluten Free Cooking Course	13/05/2024	1 week	IT EN
 I Level Master Course in Italian Cuisine	27/05/2024	3 o 4 + 9 o 8 weeks	IT EN RU
 II Level Master Course in Italian Cuisine	27/05/2024	9 + 15 weeks	IT EN RU
 Italian Culinary Essentials	03/06/2024	2 + 11 weeks	IT EN RU
 Great Leavened Products, Breads and Pizzas Gourmet	03/06/2024	4 days	IT EN
 Course on Italian Pastry	10/06/2024	3 + 10 weeks	IT EN
 Modern Culinary Techniques and Innovative Technology	17/06/2024	3 days	IT EN
 Course on Italian Wines and Food and Wine pairing	24/06/2024	1 week	IT EN
 Modern-Creative Pastry Course	01/07/2024	1 week	IT EN
 Course on Italian Bakery	08/07/2024	2 weeks	IT EN
 Course for restaurant dining service	08/07/2024	1 + 7 weeks	IT EN ES
 Course on Italian Gelato	08/07/2024	3 o 4 + 9 o 8 weeks	IT EN
 I Level Master Course in Italian Cuisine	02/09/2024	3 o 4 + 9 o 8 weeks	IT ES EN
 II Level Master Course in Italian Cuisine	02/09/2024	9 + 15 weeks	IT ES 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

 Course in collaboration with the Italian School of Pizza makers (www.scuolaitalianapizzaioli.it)












ICIF - Italian Culinary Institute for Foreigners

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COURSES CALENDAR

– 2024 –

COURSE	DATE	DURATION* Lessons + Internship	LANGUAGES
 Course on Italian Bakery	02/09/2024	2 weeks	IT EN
 Italian Culinary Essentials	09/09/2024	2 + 11 weeks	IT ES EN
 Course on Italian Wines and Food and Wine pairing	09/09/2024	1 week	IT EN
 Chocolaterie Course	16/09/2024	4 + 12 weeks	IT EN
 Modern Culinary Techniques and Innovative Technology	16/09/2024	3 days	IT EN
 Great Leavened Products, Breads and Pizzas Gourmet	23/09/2024	4 days	IT EN
 Course on Pizza	30/09/2024	3 o 4 + 9 o 8 weeks	IT EN
 Course on Coffee Skills	30/09/2024	3 o 5 days	IT EN
 Course for restaurant dining service	14/10/2024	1 + 7 weeks	IT EN
 Course on Coffee Skills	14/10/2024	3 o 5 days	IT EN
 I Level Master Course in Italian Cuisine	21/10/2024	3 o 4 + 9 o 8 weeks	IT EN PT KR JP
 II Level Master Course in Italian Cuisine	21/10/2024	9 + 15 weeks	IT EN PT KR JP
 Italian Culinary Essentials	04/11/2024	2 + 11 weeks	IT EN
 Course on Italian Pastry	04/11/2024	3 + 10 weeks	IT EN
 Course on Coffee Skills	18/11/2024	3 o 5 days	IT EN

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COURSES CALENDAR

– 2024 –

COURSE	DATE	DURATION* Lessons + Internship	LANGUAGES
 Course on Italian Gelato	25/11/2024	3 o 4 weeks	IT EN
 Modern-Creative Pastry Course	25/11/2024	1 week	IT EN
 Gluten Free Cooking Course	25/11/2024	1 week	IT EN
 Course on Coffee Skills	02/12/2024	3 o 5 days	IT EN ES
 Gluten Free Cooking Course	09/12/2024	1 week	IT EN

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