



DAVIDE DAMIANO

Profile

He was born in 1975, and has dedicated his career to teaching and to the excellent training for future chefs, but not only. He also organized amateur courses, while at the same time he covers the role of Chef instructor for Cuisine, Pastry and Bakery lessons at various companies such as the “Città del Gusto” and for the “Le Midi” Hotel Academy in Turin; obviously, also at the ICIF Italian Culinary Institute for Foreigners, with whom he has collaborated in the creation of the “Italian Bakery Course” of duration of one week, of which he is the chef instructor; the course is aimed to amateur and also professional, it has been designed to train bakers professionals. The chef is also a baker and a pastry chef, and has been selected by the known publishing house specialized in food and wine “Gambero Rosso” as responsible for the “Summer School Academy” program of Bardonecchia. He created and realized on behalf of “School & Work Professional and Educational” professional cooking courses online, completely interactive and multimedia. It has been technical consultant and developer of new products together with the company “Mario Gluten Free”, marketed throughout Northern Italy.

His polyhedric figure is also expressed in the study of the food chemistry that is well explained in his book “Behind the Scenes - For those who want to learn the basic techniques of pastry and apply them to the preparations of their sweets...”.