

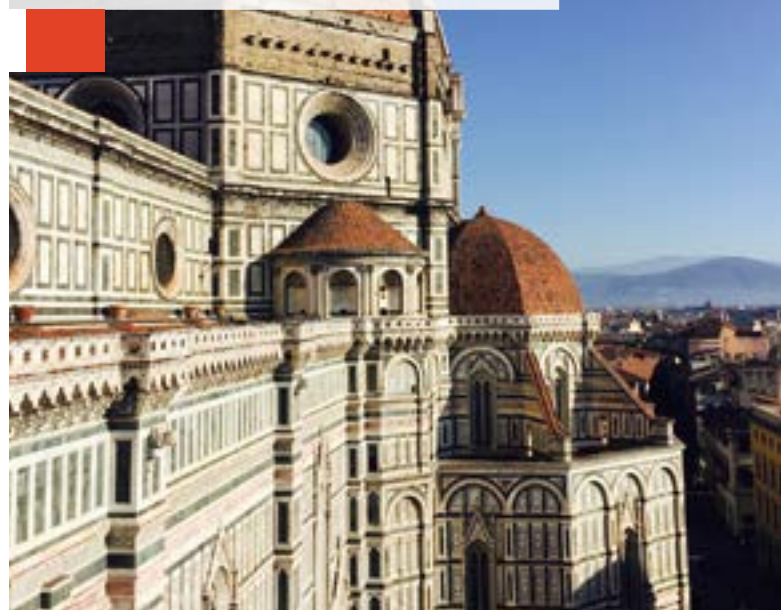


Study Culinary Arts in Florence, Italy
with First-Class Italian Chefs (Interpreter provided)

Florence Culinary Arts School



www.florenceculinaryschool.com



The Uniqueness of Italian Cuisine

Italian cuisine is one of the most famous and delicious cuisines in the world and truly reflects the Italian lifestyle and culture, in all of its variety. With culinary influences from diverse civilizations, Italian dishes are rooted in the historical contexts of each region, typically reflecting the characteristics of the areas from which they originate. In Italy, each region and province has its own proud specialties. For example, the South is well known for pasta, while the cuisines of the northern regions often prefer rice-based recipes and polenta. The Emilia-Romagna region is known for lasagna and tortellini, Milan for its risotto and Naples for its pizzas. The coastal regions, including Sicily, are renown for their seafood dishes. It is this geographical diversity that makes Italian cuisine so rich and unique in the world.



Rich Tuscan Cuisine

In Italy, the Tuscany region is blessed with extraordinary natural landscapes and the local food is largely produced using natural cultivation techniques. The secret of Tuscan cooking lies in its simplicity: fancy sauces are not needed to cover the taste of principle ingredients because Tuscans use pure, strong flavors and the freshest of ingredients. The most prominent additions are simply wine or olive oil.



Nature and Cuisine

In today’s society, dominated by fast-food culture, discovering the richness of quality ingredients and appreciating their natural aromas and flavors remind us of the fundamental connection between humans and nature, and why cooking is called an “art”. “In Italy, we make time and pay attention to good food. For example, to cultivate good vegetables, it is said that it takes 10 years just to prepare the rich and healthy soil, and that’s what it will take. We do not plant mushrooms, because they must be collected from the mountain and brought to the market. All the ingredients are blessings from Mother Nature, and we appreciate each ingredient’s taste as it is. That’s the principle of Italian cuisine”, says our home cooking instructor. In fact, in Italy, love and respect for nature is the origin of its traditional handmade products – whether in the culinary arts or the fine arts.

Italian Food Culture & Lifestyle

Italian food is "twice blessed, because it is the product of two arts, the art of cooking and the art of eating". Family plays a central role in Italian traditions, and a daily large family meal is still customary in many Italian households. For Italians, every main meal becomes an opportunity to relax with friends and family, to chat and gossip, laugh and share: in short, to confirm mutual connections and a sense of cultural identity. A study abroad experience in Florence is a perfect chance to get to know how food and society in Italy are profoundly interconnected.



The Traditional Food Markets

One of the best ways to explore Italy and its food culture is to visit and shop at a local market. From Milan to Sicily, across the whole Italian peninsula, open markets abound. Delicious seasonal fruits and vegetables, farm-made cheeses, fresh fish, meats and local wines fill the market stalls. Learning how to identify local ingredients and understand the importance of seasonality is the starting point of your professional culinary training at the Florence Culinary Arts School.



Your Culinary Career Begins in Italy

Italy is also renowned for its world-class culinary training and is an ideal country for aspiring chefs. Florence Culinary Arts School offers a great all-round education in the art of cuisine and presentation.



Florence Culinary Arts School

Study Culinary Arts in Florence, Italy
For All Who Aim to Become a First-Class Chef

About Florence Culinary Arts School (FCAS)

The school is situated right in the very central area of Florence, Italy, an ideal location from where to enjoy the city.
Florence - the capital of Fine Arts - is well known worldwide for its artistic heritage and its numerous traditional arts & crafts workshops, but also in the field of gastronomy, it is blessed with a wide variety of regional dishes, as the Tuscan region is known as the heart of the Italian culinary tradition.
The Tuscan cuisine has developed throughout history as the fusion of aristocratic gourmet food and simple peasant dishes.



Transmitting the Italian Culture through Culinary Arts

Food is one of the fundamental elements of a culture, representing each region's culture, natural resources and its climate. They evolve together with the transformation of the landscape through human history.
Florence is one of the most popular tourist destinations, and by taking a step out of the classroom, you will encounter countless foods from traditional dishes to the latest culinary trends. Dishes popular with to visitors and to city residents, foods shared at friends' houses, ingredients that cannot be found in your own country, and all of these diverse foods give you clues to understand Italian cuisine more deeply, and to know Italy itself.
Students are encouraged to learn from various experiences, not only by studying at the school, but also by going out and discovering what is out there.



Francesco Coniglio - Florence Culinary Art School Chef Professor -

Francesco is a Grand Chef who teaches at the Florence Culinary Arts School, and has an outstanding background. You can learn from his enchanting Italian culinary world, full of energy and warmth.

Hotel “Airone Sottomarina” – in Venice
“Galateo Receiving Banquet” – in Florence
Cake shop “Erica” - in Rosignano di Livorno
Hyde Park Hotel Knightsbridge Restaurant “Parkroom”- in London
Restaurant “Locanda Veneta” - in Beverly Hills L A
Restaurant “Gennaro’s” - in Glendale L A
Culinary teacher of the professional institute for the hotel management of the State - in Montecatini Terme of Pistoia
Culinary teacher of the professional institute for the hotel management of the State – in Castiglioncello di Livorno
Culinary teacher of the professional institute for the hotel management of the State “A.Saffi” – in Florence
Restaurant “Filipepe” – in Florence (Owner & Chef)
Culinary teacher of Accademia Riati - in Florence

In addition to working and managing such outstanding restaurants and teaching at recognized culinary institutions, he has also been the Grand Chef for numerous private parties of celebrities, such as VIP famous singer concerts, many parties of aristocratic families, VIP parties at renowned Italian designers' villas, etc.

Italian Cuisine Professional Chef Training Courses



Italian cuisine has become one of the most popular cuisines in the world. It has a rich variety of dishes, using meat, fish, vegetables, bread, pasta, rice, and other basic ingredients that offer not only rich flavors but also a beautiful appearance on the plates, as this is an art itself.
As the protagonist of sophisticated Italian cuisine, each ingredient contributes a unique flavor and the chef's techniques for bringing out the best flavors of each ingredient is crucial. At the Florence Culinary Arts School, you will learn such techniques from Italy's top-level chefs.
The menu ranges from traditional dishes to modern ones, and you will be exposed to the world's latest culinary trends as well as new techniques and up-to-date information on the culinary business.

Chef Perfect Training Course 8-week program

The objective of this course is to thoroughly train professional chefs. Through studying dishes of each region and type, you will acquire high-level cooking skills to bring out the best flavor of each selected ingredient, and an all-around knowledge of Italian cuisine. Cooking classes are held in a large kitchen equipped with restaurant level facilities, and all students will actually practice cooking in every class.

Chef Quick Learning Course 6-week program

This is a short version of the Chef Perfect Training course, and puts equal focus on enjoying the journey through the Italian culinary world as well as on acquiring skills and knowledge in the kitchen.
During the 6 weeks, you will also enjoy more day-trip excursions including visiting other cities such as Pisa and Siena. Each cooking class is for 4 hours/day, slightly less than the Chef Training course. Through this course, you will learn and enjoy the Italian culinary arts as much as possible.

*After completing each course, you will receive a Diploma Certificate.
*It is possible also to participate to Restaurant Internship programs. For further details, please inquire directly.

Course Schedule - Sample

Chef Perfect Training Course 8-week

	Day	Contents	Italian Language
Departure	1 Sat.	Arrival in Florence	
	2 Sun.	Free	
	3 Mon.	Orientation - Cook Coat Fitting	Italian Language 15 class/ week
	4 Tue.	City Tour - Visiting Central Food Market - Welcome Meal	
	5 Wed.	Cooking Practice - Tuscan Cuisine 1	
	6 Thu.	Cooking Practice - Tuscan Cuisine 2	
	7 Fri.	Visit to a meat processing facility (Voluntary Registration)	
8/9	Sat./Sun.	Free	
	10 Mon.	Cooking Practice - Handmade Pasta	Italian Language 15 class/ week
	11 Tue.	Cooking Practice - North Italian Cuisine 1	
	12 Wed.	Cooking Practice - North Italian Cuisine 2	
	13 Thu.	Orientation for Restaurant Internship	
	14 Fri.	Free (Italian language)	
15/16	Sat./Sun.	Free	
	17 Mon.	Cooking Practice - Mediterranean Cuisine and Seafood 1	Italian Language 15 class/ week
	18 Tue.	Cooking Practice - Mediterranean Cuisine and Seafood 2	
	19 Wed.	Wine Seminar Basic	
	20 Thu.	Wholesaler - How to purchase supplies	
	21 Fri.	Cooking Practice - Pizza	
22/23	Sat./Sun.	Free	
	24 Mon.	Practice at a Restaurant (observing the preparation at a well-known restaurant)	Italian Language 15 class/ week
	25 Tue.	Cooking Practice - Southern Italian Cuisine	
	26 Wed.	Cooking Practice - Vegetarian Dishes	
	27 Thu.	Visit to Agriturismo (Olive Farm - Winery Farm)	
	28 Fri.	Cooking Practice - Party Dishes	

Included: Enrollment fee, Cooking class fee, ingredients used during the class, Italian language class fee 8 weeks (From Monday to Friday, 5 days/week, 15 class/week, 60 class/4-week, Total 120 class/8-week. 2nd month includes Italian language technical term class), city-tour, visit to the central food market, welcome lunch, visit to the meat processing facility, wine seminar, visit to Agriturismo farm (olive and wine farm), practical class at a restaurant, visit to a cheese factory, sommelier training class, visit to a winery, sausage(salsiccia) making class, visit to ham (prosciutto) laboratory, table setting class, interpreter during class, accommodation (shared flat, twin room – 2 or 3 beds/bedroom) school procedural fees.
* Single rooms are available with additional fee (see the application form on page15)

Not included in the fee: round-trip air fair, transportation fee within the city, transportation between the airport to the accommodation, personal expenses (telephone tolls, gas/electricity/water costs at the accommodation, meals outside of the cooking class, personal allowances and souvenirs, etc.)

Chef Quick Learning Course 6-week

	Day	Contents		22/23	Sat./Sun.	Free
Departure	1 Sat.	Arrival in Florence		24	Mon.	Sommelier Seminar 1
	2 Sun.	Free		25	Tue.	Visit to Winery
	3 Mon.	Orientation - Cook Coat Fitting, City Tour - Visiting Central Food Market - Welcome Meal		26	Wed.	Sommelier Seminar 2
	4 Tue.	Cooking Practice - Tuscan Cuisine 1		27	Thu.	Cooking Practice - Pizza
	5 Wed.	Excursion to San Gimignano (half-day)		28	Fri.	Sommelier Seminar 3
	6 Thu.	Cooking Practice - Tuscan Cuisine 2		29	Sat.	Practice at a Restaurant (observing the preparation at a well-known restaurant)
	7 Fri.	Visit to a meat processing facility (Voluntary Registration)		30	Sun.	Free
8/9	Sat./Sun.	Free		31	Mon.	Cooking Practice - Vegetarian Dishes 2
	10 Mon.	Cooking Practice - North Italian Cuisine		32	Tue.	Visit to Agriturismo (Olive Farm - Winery Farm - half-day)
	11 Tue.	Visit to a tableware shop and ceramic factory		33	Wed.	Cooking Practice - Mediterranean Cuisine and Seafood 2
	12 Wed.	Cooking Practice - Handmade Pasta		34	Thu.	Visit to Cheese Factory
	13 Thu.	Visit to a traditional pastry shop in Prato, a city of baked goods (half-day) Home Cooking		35	Fri.	Barista Training
	14 Fri.	Olive oil seminar		36/37	Sat./Sun.	Free
15/16	Sat./Sun.	Free		38	Mon.	Cooking Practice - Making Sausage/Sausage Dis
	17 Mon.	Cooking Practice - Southern Italian Cuisine		39	Tue.	Excursion to Siena and visit to the national enoteca (half-day)
	18 Tue.	Visit to Fresh Ham Factory		40	Wed.	Visit to showroom of a kitchen factory
	19 Wed.	Cooking Practice - Mediterranean Cuisine and Seafood 2		41	Thu.	Cooking Practice - Final Cooking Contest
	20 Thu.	Visit to Food Wholesale - How to purchase supplies		42	Fri.	Completion Ceremony
	21 Fri.	Gelato lecture at a Gelateria		43	Sat.	Departing Florence
		Cooking Practice - Vegetarian Dishes 1				

Included: Enrollment fee, Cooking class fee, ingredients used during the class, city-tour, visit to the central food market, welcome lunch, excursion to San Gimignano, visit to the meat processing facility, visit to a tableware shop and ceramic factory, visit to a traditional pastry shop in Prato, Olive oil seminar, Visit to a fresh ham factory, visit to food wholesale, gelato lecture at a gelateria, wine seminars, visit to a winery, practice at a restaurant, visit to Agriturismo farm (olive and wine farm), visit to a cheese factory, barista class, visit to the national enoteca, visit to showroom of a kitchen factory, visit to ham (prosciutto) laboratory, history class on Italian cuisine, table setting class, home cooking class, interpreter during class, accommodation (shared flat, twin room – 2 or 3 beds/bedroom) school procedural fees.
* Single rooms are available with additional fee (see the application form on page15)

Not included in the fee: round-trip air fair, transportation fee within the city, transportation between the airport to the accommodation, personal expenses (telephone tolls, gas/electricity/water costs at the accommodation, meals outside of the cooking class, personal allowances and souvenirs, etc.)

Italian Cuisine Chef Training Course



Cooking Practice

Learn basic cooking skills and the specialized knowledge fundamental to become a professional in the field of Italian culinary arts.



Cheese production factory Visit

You will study the production process of traditional Italian cheese, which has been made for over 700 years using the same methods.



Meat processing facility Visit

Observe the meat processing of cow, pig, and sheep meat, and understand how to preserve meat and how to use each part of the animal.



Pizza, Bread, and Focaccia class

Learn the techniques of an authentic “pizzaiolo” , from typical pizzas to focaccia, and bruschetta recipes.



Handmade Pasta class

Fresh pasta is very popular in daily Italian meals. You will learn about pasta types, how to make them, and how to use them.



Central food market Visit

You will learn to select and purchase fresh ingredients from the perspective of a professional chef.



Italian regional cuisines

You will learn a variety of Italian regional cuisines, from Tuscany to Northern Italy and Southern Italy, each one with different characteristics.



Food wholesaler Visit

You will learn how to select and buy supplies from wholesalers as a professional.



Cured ham production factory Visit

You will visit a traditional ham production factory and learn the process of seasoning and curing.



Agritourism (Farmhouse) Visit

Study the process of grape and olive cultivation and learn traditional peasant dishes using fresh herbs.



Salsiccia (Sausage) class

You will make several types of sausage, learning about ingredients, preservation methods, and other basic information.



Mediterranean cuisine and seafood

You will learn to prepare dishes ranging from traditional Mediterranean ones to the latest seafood dishes popular in Italy.



Dessert class

You will learn from a professional pastry chef how to make various desserts as well as how to decorate them for presentation.



Home cooking for professionals

You will prepare a full-course menu during each class starting from appetizers to dessert. The classes are designed for culinary professionals, and you will learn the secret recipes of Italian home cuisine using rich ingredients from Tuscany.



Sommelier class

Wines are an indispensable part of Italian cuisine. You will acquire a foundational knowledge of Italian wines from experienced sommeliers.



Specialized dishes and restaurant class

You will discover the variety within Tuscan cuisine from a chef of a popular restaurant in Florence, and visit the actual restaurant's kitchen.

Italian Home Cooking (1-week, 2-week, up to 3 months)



"Home cooking should be handed down from generation to generation. Its flavors should be preserved in both tradition and in the further development of culinary culture"

Instructor's Profile

Our cooking professor is not just any Italian “mamma”. She is a recognized culinary professional who has published books on the subject and also teaches home cooking. Classes are structured to include culture and advice for a wide variety of recipes. Seeing as the course is provided by a culinary art school equipped with a professional chef training course, we guarantee a high standard of quality.

Small-Group Teaching

The classes take place in small groups of around 5 participants, followed by lunch (or dinner) enjoyed together. In a very friendly and relaxed atmosphere! You will also visit the central market of Florence with the instructor to become familiar with classic Italian ingredients.



"Home cooking should not be overdone. It has to be something you don't get tired of, even if you eat it every day. Its importance also lies in the fact that it can be prepared easily".



Home Cooking: the Essence of Italian Gastronomy

In today's society, dominated by fast-food culture, discovering the diversity of fresh ingredients and appreciating their natural aromas and flavors reminds us what real culinary art is.

“In Italy, we make time take and care to cultivate good vegetables. For example, it is said that to prepare rich and healthy soil takes 10 years, and that's what it will take. We do not plant mushrooms, because they are collected from the mountains and brought to the market. All our ingredients are blessing from nature, and we appreciate each ingredient's flavor as it is. That's the basis of Italian cooking”, says our home cooking instructor.

In fact in Italy, love and respect for nature is the origin of all of the culture's handmade products – whether in culinary arts or the fine arts.

Home cooked meals are always delicious and filled with warmth. The recipes handed down from parents to children represent the tastes of the family. It is something that cannot be learned in a large, sterile kitchen in a school. The dishes are prepared quickly using fresh and natural ingredients, with just a few seasonings measured by sight, and the flavors are more special than any restaurant can offer.

There is more to home cooking than just recipes. The spirit of sharing good times is a crucial ingredient at the dinner table. In an Italian home, there is always plenty of foods enough to accommodate unexpected guests, and at the dinner table, filled with smiles and love go around as everyone enjoys the food and time shared together.

The FCAS Italian Home Cooking program represents a unique opportunity to experience such Italian spirit directly, and to re-discover the real fragrance of fresh ingredients and the preciousness of the time set apart to share and enjoy life together, and share delicious homemade dishes. Time will fly by while having fun and learning in a cozy home kitchen.

Course Structure

There are 3-4 hours of training per day, over 4 weekdays. This class is not just a supplementary activity included in a language course; in fact, in just 1 month, you will learn as many as 64-80 recipes. At the end of each class, you will enjoy eating the dishes you have made together with the instructor, together with an accompanying drink.

Sample Menu

1st week Menu sample							
Entrée	Red and yellow pepper crostini	First dish	Risotto parmesan cheese taste	Main dish	Chicken of the Palio	Dessert	Apple fritter
	Pigeon meat crostini		Spaghetti with basil pesto		Roast sparerib and potatoes		Tuscan style ring cake with anise liqueur
	Valetiana parmesan cheese taste		Pumpkin soup		Mix fry, chicken-rabbit-vegetable		Crème caramel
	Crostini with clams		Spaghetti dried mullet roe taste		Sicilian style mackerel		Fruit dessert
2nd week Menu sample							
Entrée	Marinated sardines	First dish	Cuttlefish ink flavor risotto	Main dish and side dish	Sword fish rolls with mini-tomato	Dessert	Crostata with marmalade
	Black cabbage crostin		Vegetarian sauce pasta		Pizza source stew with potato		Cookie of Prato
	Tomato in oven		Nude ravioli		Pork with apples		Apple and walnuts pie
	Little cup salad		Lemon flavor risotto		Mini-rolls with artichokes		Florence style chestnut cake

Course Schedule Sample

Day	Contents
1 Sun.	Arrival
2 Mon.	Central Market Visit, Home Cooking Class
3 Tue.	Home Cooking Class
4 Wed.	Home Cooking Class
5 Thu.	Home Cooking Class
6 Fri.	*Italian class
7 Sat.	Free Day
8 Sun.	Free Day
9 Mon.	Home Cooking Class
10 Tue.	Home Cooking Class
11 Wed.	Home Cooking Class
12 Thu.	Home Cooking Class
13 Fri.	*Italian class
14 Sat.	Free Day
15 Sun.	Free Day
16 Mon.	Home Cooking Class
17 Tue.	Home Cooking Class
18 Wed.	Home Cooking Class
19 Thu.	Home Cooking Class
20 Fri.	*Italian class
21 Sat.	Free Day
22 Sun.	Free Day
23 Mon.	Home Cooking Class
24 Tue.	Home Cooking Class
25 Wed.	Home Cooking Class
26 Thu.	Home Cooking Class
27 Fri.	*Italian class
28 Sat.	Departure

*Schedule is subject to change without prior notice.

Included: Enrollment fee, Cooking class fee, assistant interpreter during the class (2 hours at each class), ingredients used during the class, gas and electricity cost during the class, accommodation during the course (shared flat, twin room with 2 or 3 beds/bedroom), school procedural fees
* Single rooms are available with additional fee (see the application form on page15)

Not Included; round trip air fair, transportation within the city (to and from the accommodation and the kitchen), transportation between the airport and the accommodation, (telephone tolls, gas/electricity/water costs at the accommodation, meals outside of the cooking class, personal allowances and souvenirs, etc.)

*Free Italian class: Italian language class are offered for free twice a week (1 class = 45 minutes).



Summer Course

Summer Home Cooking Course

Summer is the perfect season to enjoy the marvelous city of Florence. Through out the city there are many summer festivals, outdoor concerts, art performances and the special events. On the weekend, you can visit Tuscan beaches. If you get tired of the heat, you can take a break with a delicious Italian gelato along the Arno river, or take refuge in one of the many cool and quiet museums or churches.

There are so many things to do as a tourist, but nothing is more exciting than actually being a part of the city and living in Florence while learning something new (and delicious). Our Summer home cooking course offers you the perfect opportunity to learn how to make authentic Italian dishes using fresh summer vegetables and seasonal ingredients. The recipes you will bring back home with will be a good souvenir for your friends and family, easy to recreate in your own home-kitchen.



Make your summer special with home-cooking



*Included: Enrollment Fee, Lesson Fee, Full time interpreter during the cooking lesson, Welcome Kit (City map, pen, notebook, file folder, one lunch ticket, bus pass), Weekly guided art visits, Cultural Excursions 2 times/4 week (Including pizza lesson, visit to the beach in Cinqueterre, winery, etc.). Accommodation – Shared Flat (twin/triple room) , 1 meal/day (*For an Excursion day, a sandwich lunchbox is served.). Orientation. Full time interpreter during the lessons with instructor. Airport pick up (from the airport to the accommodation)* Single rooms are available with additional fee (see the application form on page.15)

Not Included; round trip air fair, transportation within the city (to and from the accommodation and the kitchen), transportation between the airport and the accommodation, (telephone tolls, gas/electricity/water costs at the accommodation, meals outside of the cooking class, personal allowances and souvenirs, etc.)

Christmas Course

Christmas Home Cooking Course

Enjoy a wonderful Italian Christmas and learn how to make some of Italy's most delicious traditional dishes.

Christmas is a magical time for visitors to Florence, especially in the weeks leading up to Christmas day. People are busy with last-minute Christmas shopping, the city is glittering with lights, and people enjoy getting together with friends and family members over home-made meals. This is an opportunity to experience how Italians enjoy Christmas while learning the traditional recipes of Christmas and New Years.

Christmas in Italy

In Italy, Christmas is one of the most important and holy days of the year. Keys to the holiday season are the special homemade dishes prepared by “mamma” (mother).

Long before 25th December, the city starts to get busy with Christmas preparations buying presents and cards, and people who study or work in other cities come back to Florence to their family home.

The decorations are not extravagant, rather they are chic and romantic, showing the warmth and sincerity of people’s hearts.

On Christmas day, on the contrary, the city is quiet, without the buzzing of cars or workers, and is instead filled with distant laughter and music coming from homes.

TRADITIONAL ITALIAN CHRISTMAS MENU:

- Crostini di fegatini:** chicken liver patè on toast
- Ravioli con brodo di cappone:** small square parcels of pasta filled with capon meat with capon soup
- Cappelletti con brodo di pollo:** small square of pasta containing mixture of meat, cheese or vegetables with chicken soup
- Arrosto di faraona:** roasted guinea-hen
- Linguine con cozze:** a kind of pasta in the shape of thin flat strands with mussels
- Cannelloni:** tubular pieces of pasta filled with meat, cheese or vegetables
- Cotechino con lenticchie:** low heat boiled pork sausage with lentils
- Cappone ripieno:** capon filled with mixture of meat, ham, parmesan and vegetables
- Cavallucci:** pastry made with anise, almond, candied fruits, coriander and flour
- Ricciarelli:** traditional Tuscan biscuit made with almonds, sugar, honey and egg white
- Pandoro and Panettone:** the two most traditional Christmas sweet yeast bread made with flour, eggs, vanilla, candid fruits, raisins, sugar and butter
- Zabaione al Marsala:** made with egg yolks, sugar and Marsala (sweet wine)



Included: Enrollment fee, Cooking class fee, assistant interpreter during the class (2 hours at each class), ingredients used during the class, gas and electricity cost during the class, accommodation during the course (shared flat, twin or triple room with 2 or 3 beds/bedroom), school procedural fees

* Single rooms are available with additional fee (see the application form on page15)

Not Included; round trip air fair, transportation within the city (to and from the accommodation and the kitchen), transportation between the airport and the accommodation, (telephone tolls, gas/electricity/water costs at the accommodation, meals outside of the cooking class, personal allowances and souvenirs, etc.)

*Free Italian class: Italian language class are offered for free twice a week (1 class = 45 minutes).

Barista Course

Become a Coffee Professional

This special course offers an interpreting service on site (in English or Spanish) for no additional fee, and this is the best way to gain skills to work as barista under the direct supervision of Italian coffee experts, without the hassle of learning the Italian language. The course also includes an optional Italian language class in order to acquire everyday terms that are useful in daily conversation.



The 1-week course is an introductory class, designed to give you the practical skills and background knowledge necessary to work as barista. The program addresses a variety of topics, including a short history of coffee and bean type, temperature control and essential machine use.

The 2-week course furthers the exploration of the world of coffee, introducing other specialist knowledge and practical training, as well as a visit to a coffee factory.

Course Schedule Sample

Starting on Every Monday				
1-week Course	2-week Course	Day	Contents	Italian Language
Arrival	Arrival	1 Sun.	From your Country to Florence	
		2 Mon.	Visit to the central food market(2 hours)	Italian language / twice a week
		3 Tue.	Barista training(2 hours/Basic)	
		4 Wed.	Barista training(2 hours/Basic)	
		5 Thu.	Barista training(2 hours/Basic)	
		6 Fri.	Visit coffee factory	
Departure		7 Sat.		
		8 Sun.		
		9 Mon.	Barista training(2 hours - Advanced)	Italian language / twice a week
		10 Tue.	Barista training(2 hours - Advanced)	
		11 Wed.	Barista training(2 hours - Advanced)	
		12 Thu.	Tableware shop tour (Option)	
		13 Fri.		
Departure		14 Sat.		

*Schedule may be changed without prior notice. Please make sure to confirm.

Included: Enrollment fee, Barista class fee (3 days/week, 2 hours/day, total 6 hours/week), assistant interpreter during the class (2 hours each time), ingredients used during the class, visit to coffee factory, visit to the central food market (Only for 2-week course), accommodation during the course (shared flat, twin room with 2 or 3 beds/bedroom), school procedural fees
* Single rooms are available with additional fee (see the application form on page15)

Not Included: round trip air fair, transportation within the city (to and from the accommodation and the kitchen), transportation between the airport and the accommodation, (telephone tolls, gas/electricity/water costshh at the accommodation, meals, personal allowances and souvenirs, etc.)

Free Italian class: Italian language class are offered for free twice a week (1 class = 45 minutes)

Gelato Course

Make Fresh and Delicious Gelato

Every gelato artisan agrees with the fact that: “ There is a lot of science and math involved in the production of gelato”. Handmade gelato is completely different from industrially produced ice creams. In fact, the amount of air contained in handmade gelato is about 20-40%, while most industrial products have an extremely high-air content (almost 100%). For this reason, the latter tend to melt soon inside the mouth and have little flavor.

The FCAS Italian Gelato Course offers the opportunity to learn all the secrets of authentic Italian gelato on site! The course also includes an optional Italian language class for acquiring everyday terms useful for daily conversation.



Course Schedule Sample

Starting on Every Monday				
1-week Course	2-week Course	Day	Contents	Italian Language
Arrival	Arrival	1 Sun.	From your Country to Florence	
		2 Mon.	Gelato making training	Italian language
		3 Tue.	Gelato making training	
		4 Wed.	Gelato making training	
		5 Thu.	Gelato making training	
		6 Fri.	Gelato making training	
Departure		7 Sat.		
		8 Sun.		
		9 Mon.	Practical experience to Gelato Shop	Italian language
		10 Tue.	Practical experience to Gelato Shop	
		11 Wed.	Practical experience to Gelato Shop	
		12 Thu.	Practical experience to Gelato Shop	Italian language
		13 Fri.		
Departure		14 Sat.		

*Schedule may be changed without prior notice. Please make sure to confirm.



Included: Enrollment fee, 1st week's gelato class (5 days/week, 2 hours/day total 10 hours), Interpreter fee during the class, 2nd week's gelato shop practical training (depending on the gelato shop's conditions it varies from 4 to 6 hours/day, 5 days/week. The last week will be 4 days/week.), ingredients used during the training, Insurance during the class and practical training at the gelato shop, Italian language class (1st week: 5 days/week, 2 hours/day total 10 hours. 2nd week and after: 2 class/week, 1 class/day. 1 class=45 minutes), accommodation during the course (shared flat, twin room with 2 or 3 beds/bedroom), school procedural fees
* Single rooms are available with additional fee (see the application form on page15)

Not Included: round trip air fair, transportation within the city (to and from the accommodation and the kitchen), transportation between the airport and the accommodation, (telephone tolls, gas/electricity/water costs at the accommodation, meals, personal allowances and souvenirs, etc.)

Sommelier Course

Learn the World of Italian Wines

This course offers the extraordinary experience or learning from professional sommeliers the knowledge of territories, wine types and typical raw wine producing materials, as well as the characteristics of grapes and their origins. In addition, students will become acquainted with wine tasting and serving techniques, and gain a comprehensive knowledge of Italian wine. Along with the professional training, the program includes guided cultural visits (to a winery in Tuscany, etc.)



*Included: Enrollment fee, 3 times - 2 hours each class of sommelier class, wines used during the class, visit to a winery, visit to Agritourism (farm), a city tour, interpreter fee during the class housing.

Not Included: round trip air fair, transportation within the city (to and from the accommodation and the kitchen), transportation between the airport and the accommodation, (telephone tolls, gas- electricity-water cost at the accommodation, meals, personal allowances and souvenirs, etc.)

1- Day Courses



Home Cooking full-course

3 hours

In each class, you will prepare a full course menu, starting with appetizers to desserts. You will learn the secret recipes of Italian homemade cuisine, using high-quality local ingredients from Tuscany.



Table Coordinate

3 hours

In Italy, dining is a formal event; focus is placed on a visually appealing spread with complete settings and patterned or colorful dinnerware. In this course, you will have the opportunity to acquire the basics of Italian dining etiquette for place settings while enjoying warm Italian hospitality. At the end of the course, you will be able to host any dining event with ease.



Winery Visit

6 hours

You will visit a wine cellar and learn how an authentic, richly fragrant Italian wine is made. This is a course in which you will hear the explanation of wine and taste freshly made wine, thus becoming an expert in Italian wine.



Home Cooking Fresh Pasta

3 hours

Fresh pasta is very popular in Italian daily meals. You will learn its types, how to make them, and how to use them.



Home Cooking Pizza

3 hours

You will master 3 types of delicious pizza, including familiar traditional flavors such as Margherita pizza. You will learn the secret of creating authentic flavors to which nothing you have made before can compare.



Wine/Olive Farm Visit

6 hours

You will enjoy to the fullest grapevine and olive tree orchards that stretch as far as your eyes can see, along with beautiful Tuscan pastoral scenery. You will receive vivid energy from the blessings of nature in the form of a delicious lunch made with freshly harvested organically cultivated products.



Home Cooking Dessert

3 hours

You will learn from professional pastry chefs how to make various desserts as well as how to decorate them.



Home Cooking Baking

3 hours

You will learn how to make delicious Italian bread that you can even make in your own kitchen. You will get a firm grasp of the recipes so that you can make authentic bread in your own kitchen, further enhancing the deliciousness of your Italian cooking.

*Included: Class, interpreter fee during the class, materials and ingredients used during the course.
Not Included: round trip air fair, accommodation, transportation within the city (to and from the accommodation and the kitchen), transportation between the airport and the accommodation, (telephone tolls, gas/electricity/water costs at the accommodation, meals, personal allowances and souvenirs, etc.)

Location



Florence Culinary Arts School Information Office

Tel.+39-055-0124893

<http://www.florenceculinaryschool.com>
info@florenceculinaryschool.com

Via dei Conti 4, 50123 Florence Italy

For school visit, please make reservation by
telephone, fax, or e-mail in advance.



ACADEMIC POLICIES

1. Formal admission to FCAS (Florence Culinary Arts School) and payment of tuition and fees are prerequisites to registration. All students by virtue of registering, agree to comply with the regulations of the school and to pay all applicable tuition and registration fees before the course start date. Payments can be made exclusively by wire transfer to the bank account indicated by the Office of Admissions. FCAS will provide the student with a certificate of payment confirmation. The certificate of enrollment will be issued only after receiving the confirmation of the wire transfer by the Office of Admissions. FCAS may, at its sole discretion, exclude from any course and/or examinations any registered student who fails to pay the applicable Tuition Fee within the period stated above or any other period as may be agreed with FCAS. FCAS reserves the right to claim back from any such student any reasonable expenses incurred in reliance upon his/her registration on the course.

2. The Enrollment Fee and the Deposit (20% of the course fees) paid to FCAS are non-refundable unless FCAS decides not to grant the student a place on the relevant course. If cancellation occurs no less than 180 days before the course start date, FCAS will refund 100% of the Tuition (excluding Enrollment Fee and Deposit); 50% of the Tuition (excluding Enrollment Fee and Deposit) will be refunded if cancellation occurs at least 30 days before the course start date; No refund will be made if cancellation occurs less than 30 days before the course start date. For students who do not hold an EU passport, there will be no refund after the Certificate of Enrollment has been issued.

3. Upon successful completion of the course, students will be awarded a Certificate of Attendance or a Diploma.

4. FCAS will be responsible for preparing essential equipment for student use. However, transportation and personal expenses must be covered by the student.

5. Specific information such as a detailed course timetable will be communicated to the student before the course start date. Examinations must be taken at the end of the relevant course. No student will be allowed to take the examinations after the end of the relevant course. If the student does not take the examinations at the end of the course or does not achieve the required passing score, a final certificate of completion won't be awarded.

6. Class attendance is MANDATORY. A final Certificate of Attendance or a Diploma will be issued solely to students who have attended at least 80% of the classes. If a student does not attend lessons, tuition and fees won't be refunded.

7. Knowledge of and compliance with the student rules and regulations is integral to the completion of the enrollment process at FCAS. Compliance with the disciplinary rules shall involve a good attendance record, a rigorous respect of the schedule of lessons and a responsible attitude towards the staff of FCAS allows students to use any equipment within FCAS. Failure to adhere fully to these rules may result in disciplinary measures being taken against the offending student (which, for the avoidance of doubt, may involve the expulsion of the student from the relevant course). To the fullest extent permitted by Italian law, FCAS reserves the right to claim damages in relation to any loss caused by the student.

8. Courses are organized according to the schedules, dates, and programs established by the teachers appointed by FCAS, which reserves the right, at any time, to amend any aspect of the course as may be necessary.

9. The examination papers, together with any material produced by the students during the examinations shall be deemed to be the property of FCAS. Students hereby assign future copyrights to FCAS, allowing FCAS to exhibit, reproduce and/or publish such material.

10. Changing a course (the subject or the course start date) is possible only if the new course begins within 365 days from the initial start date, and within the following conditions:

a) if the course change request is notified until 180 to 30 days before the course start date: by paying 20% of the registered course fees.

b) if the course change request is notified up to 30 days before the course start date: by paying 50% of the registered course fees.

There is NO REFUND of the fees already paid. Students can allocate the fees already paid, deducting the above course change fees, to the payment for new courses.

11. FCAS reserves the right to cancel the course due to low enrollment or other circumstances beyond the school's control. Students who are registered in a course that is canceled will be notified, and the course fees will be fully refunded.

12. FCAS assumes no responsibility for damaged, lost or stolen personal items. Students who damage or vandalize school property will be responsible for its repair and/or replacement.

13. FCAS is closed on Italian public and school holidays, such as summer break, Christmas and Easter holidays.

14. No variation of this agreement shall be effective unless in writing and signed by or on behalf of each of the parties.

15. For all programs held by FCAS, including those held off-campus, the agreement between FCAS and students shall be subject to the Italian law and the parties hereby agree that the Italian courts in Florence shall have sole jurisdiction over any dispute arising out of this agreement.

FOR THOSE ENROLLED IN AN INTERNSHIP PROGRAM:

16. Italian language lessons are included in the first few months of the program. Students may need to extend the duration of the language course whenever their Italian language level is judged as insufficient for the internship. Italian language classes are held either in the morning or the afternoon for 2-4 hours. The number of class hours depends on the number of students per class, regardless of whether group classes or semi-private classes.

17. Students will be assigned to the appropriate restaurant/company after taking an interview with the school internship coordinator and the restaurant/company staff depending on each student's preference in a questionnaire and his/her experience. Students cannot choose where to do their internship. The interview will take place toward the end of the Italian language course. Students must pass an interview to do their internship at a restaurant/company. Except for some companies where English is the primary language used at work, students must have sufficient Italian language proficiency to work as an intern.

18. After being assigned to a restaurant/company, students must follow the host restaurant/company's schedule and calendar. Some restaurants/companies have longer working hours and fewer holidays than others. Please check the terms and conditions in advance. If you have any special requests, please consult with your internship coordinator. The more requests you submit, the less likely they'll be met and the longer it takes to find your host restaurant/company.

19. Students will be registered with the provincial government through a professional agency to be certified and get into the internship according to the Italian law. The maximum internship duration at one place is limited to the student's residence permit period in Italy, and it is up to 12 months according to Italian law. Students are not allowed to change the host restaurant/company before the registered period of up to 12 months. However, whenever the student finds it difficult to work or encounters other problems related to his/her host, he/she must report it to the internship coordinator. Regardless of the duration of the internship contract with the host restaurant/company, the student is allowed to change the host restaurant/company unavoidably only if the provincial government approves the reason for the change. The fee for re-registration is 400.00 euros each time. Students can extend the registered internship duration up to 4 years.

20. Restaurant internships often include staff meals on a working day. The restaurant may provide accommodation for their interns or provide allowances to cover some common expenses during the internship.

By completing the application form for any of the courses offered by FCAS, you acknowledge that you have read, understood and agree to the "General Conditions".

HOUSING RULES AND REGULATIONS

1. Housing check-in day is on Sunday, while checkout is on Saturday. Check-in and check-out on any other day are on additional charge.

2. Housing request deadline is 30 days before the course starts. We suggest students apply for housing at the same time as the course application.

3. In order to receive a Declaration of Accommodation, the applicant has to pay a deposit fee of 12 weeks. After the Declaration of Accommodation has been issued, it is not possible to cancel the reservation.

4. The accommodation address will be indicated 7 days before the registered check-in date (the address of the accommodation may change. Please check the latest information).

5. To cancel a reservation, the applicant must notify the school at least 90 days before the registered check-in date. The amount of refund will be 70% of the paid fee (after deducting 22% of the tax, as well as bank commissions).

6. The shared apartments provided by the school are located in Florence, around 15-20min by bus/bicycle to the city center. Each apartment may consist of 2 or 3 bedrooms with a shared kitchen, and a shared bathroom. Students cannot choose where to be placed at.

7. Students cannot choose their roommates or flatmates depending on their personal preferences, except for the cases that the school considers justified.

8. If a student requests a single room (available at an extra charge), he/she will be provided of a separate room with one bed, but still will share the kitchen and the bathroom with the other flatmates.

9. All residents need to clean rooms, kitchen, and bathroom. Commodities such as soap, detergent, toilet paper, etc. must be purchased by residents. The kitchen is equipped with utensils. There are no face-towels or hand-towels. Bath-towels and bed sheets are replaced regularly.

10. Only some apartment has a WIFI connection, but its availability and the cost depend on each apartment which cannot be chosen by the student. The apartment telephone must not be used except for emergency, or explicit agreement with the landlord.

11. Air conditioning (for cooling) is not common in Florence. If you would like accommodation with air conditioning, please inquire.

12. As for the heating in winter, according to the Italian law on energy saving, the heating system is available for 8 hours a day during November to March. Most buildings have a central heating system. If you modify the central control of the heating system without permission, there may be a legal consequence to the guarantor.

13. Students are to keep the accommodation keys in good care. If they lose the keys, it may be needed to change the entire door lock of the building, and the school is not responsible for such cost. The landlord reserves right to debit such fee to the student.

14. Some bedrooms do not have keys or even if there is, in most cases, it closes only from inside. Please keep important belongings inside a locked suitcase.

15. Only students who reserved the rooms can be allowed inside the apartment. It is not allowed to invite friends or relatives to eat together or hold parties. Such parties can be reported to the police by neighbors, and the landlord may charge those responsible for any damage.

16. According to Italian anti-terrorism law, any landlord needs to notify the local police all the people hosting in their properties. Any failure to do that will be punished severely by state law. Therefore, students are not allowed to invite friends or relatives without prior permission of the landlord.

17. It is prohibited by the law to make loud noise after midnight. It may be reported by the neighbors and be fined. Also, the landlord may refuse continued stay in the accommodation on such ground.

18. The students staying in the shared apartments must follow the accommodation rules. Noncompliance with these rules may be grounds for being expelled from the accommodation. The school is not responsible for compensating for the paid rent in such a case.

19. Mediating any disagreement between roommates or flatmates is not the school's competency. Problems with the landlord, however, are to be resolved via school office.



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