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Italian Cooking School

Italian cooking schools collectively aim to educate and enrich students about the great Italian cuisine. Some of the cooking schools in Italy are:

The Italian Scuola di Arte Culinaria Cordon Bleu

Established in 1966, this was the first of the many Italian cooking schools. The founders and directors of this institute are a fully qualified Cordon Bleu and members of Commanderie des Cordons Bleus de France. A professional program of Italian cooking is one of the main courses available here. Other courses focus on Italian cooking, international cooking, Italian bread and Focaccia, seafood cooking, Italian ice cream, pastry cooking, pasta sauces, Gnocchi, Italian desserts and more. They also have special courses such as the Old Tuscan cooking and scientific cooking.

Accademia Barilla

This is one of the most popular cooking schools in Italy. This is an international center that was established to develop and promote the Italian gastronomic culture. Located in Parma, the center has a total area of 27,000 square feet. The facility includes an auditorium for presentations and demonstrations, demonstration kitchen for personalized cooking classes, demonstration kitchen for groups, a baking lab with special ovens for bread, pizza, and pastry making, a training room, and a library. The library has huge collection of about 9000 books which cover basic cookery to specialized Italian culinary. This academy offers certificate programs in fundamentals of Italian gastronomy, certificate of proficiency in Italian cuisine, and Italian cuisine master chef. It also offers other courses

on kitchen basics, appetizers, pasta, rice, meat, cooking with herbs, microwave cooking, and traditional Italian menu. Baking courses teach students to make bread, pizza, and focaccia and pastry courses cover Italian sweets, desserts, semifreddo, and biscotti, the famous Italian twice baked cookies.

The Italian Institute for Advanced Culinary and Pastry Arts

This institute was founded to provide further educational studies for practicing chefs and bakers. These courses teach about the up-to-date techniques adapted in the culinary industry across the world. The Master of Italian Cuisine covers all aspects including traditional cuisine, baking, pastry, gelato, pairing food and wines etc. Other courses offered here are the Italian wines and Haute cuisine, advanced Mediterranean cuisine, pastry and specialty breads, and artisan gelato.

Apicius International School of Hospitality

The mission of this institute is to provide a good academic and professional environment for students studying culinary arts, wine studies, and hospitality studies. Courses offered here include the master of education in organizational management and graduate apprenticeship in the restaurant industry. Apart from these, career development certificate programs including culinary arts, master in Italian cuisine, hospitality management, and wine studies & enology are offered here. Non-credit programs are also offered at this institute.

Scuola di Cucina Toscana e Italiana

This Tuscan and Italian cookery school focuses not only on the techniques of Italian cuisine, but also on the history and tradition of each recipe. The school has up-to-date equipment that is necessary to teach both theoretical and practical classes. Lessons are primarily conducted in English, but are also conducted in French, German, Japanese and

Russian languages upon request. The courses offered here include Tuscan and Italian professional course, Tuscan and Italian cookery and wine tasting course, and classes on pasta, pizza, focacce, bread, Tuscan desserts, chocolates, and ice creams.

The International Cooking School of Italian Food and Wine

Founded in 1987, this is one of Italian cooking schools which has been much talked about. The school is in a private Renaissance palace that is located in Bologna. The cooking classes are taught in English, and the participants are given individual cooking area. The hands-on classes include a trip to the outdoor market, strolling the palace, and cooking in the Italian kitchen. The courses include the basics of Italian cooking, pizza making, and other cooking techniques and recipes.

Ital Cook – Master Italian Cooking

This cooking school offers courses for both beginners and seasoned cooks. The course comprises of practical classes and group sessions, which give students a complete knowledge on Italian cuisine. The institute encourages students to do a language course before starting any master course, so that the students are able to comprehend the technical words taught in the main course.

Good Tastes of Tuscany

This school teaches the traditional Tuscan cuisine in a historic setting. The chefs are native Tuscans, who know the intricacies of the Tuscan food. Courses offered here are single-day classes, multiple-day classes, and 7-day classes. The students get an introduction to Tuscan cuisine and learn to prepare a Tuscan meal with traditional specialties. The multiple-day classes focus on Tuscan specialty dishes.

Other Schools

Hotel Villa Delia cooking school has cooking class packages and cooking tours.

Tuscookany offers cooking vacations in Tuscany. Organic Tuscany provides organic cookery courses in a farm with vineyards and olive groves.

Resources

Official Websites of Italian Cooking Schools:

The Italian Scuola di Arte Culinaria Cordon Bleu (<http://www.cordonbleu-it.com/english/courses/index.html>)

Accademia Barilla (<http://www.academiabarilla.com/>)

The Italian Institute for Advanced Culinary and Pastry Arts (<http://www.italianculinary.it/>)

Apicius International School of Hospitality (<http://www.apicius.it/>)

Scuola di Cucina Toscana e Italiana (<http://www.magicisapori.com/english/>)

The International Cooking School of Italian Food and Wine
(<http://internationalcookingschool.com/#>)

Ital Cook – Master Italian Cooking (<http://www.italcook.it/webpage.aspx?p=20004>)

Good Tastes of Tuscany (<http://www.tuscany-cooking-class.com/>)

Hotel Villa Delia cooking school (<http://www.hotelvilladelia.com/school.cfm>)

Tuscookany (<http://www.italiancookerycourse.com/>)

Organic Tuscany (<http://www.organictuscany.org/>)