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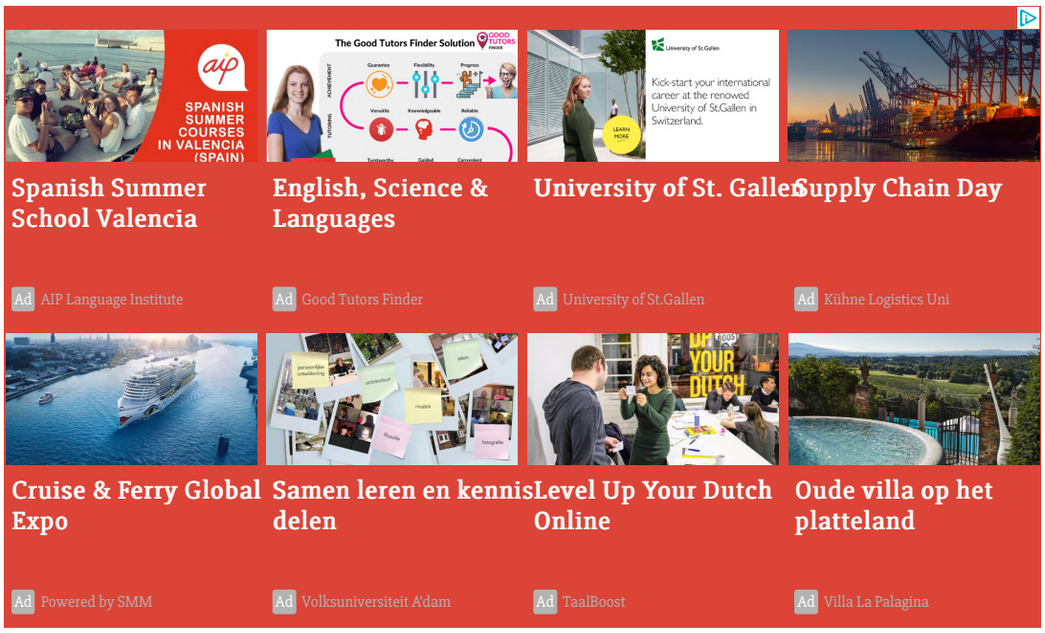
10 Best Culinary Schools in Italy



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The great Italian history of some of the most sumptuous foods is held by its foundations and taught at the culinary schools in Italy. If you want to find out how the basics of these foundations are learned, why don't you hang on with us as we show the 10 Best Culinary Schools in Italy?

The Italian rich bouquet of tantalizing foods from their pasta to some of the finest cheese around has been made by some of the most stringent culinary techniques and practices that have been passed down from generations. These techniques and practices have been passed down to the future generations either through the mouths of parents to children or by the very pleasing teacher-pupil achieved at the culinary schools in Italy.

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If ever there was a post to be tagged "A Must-Read" then this should be considered it or one of such articles, especially for those who are nursing or have nursed the ambition to study in any of the culinary schools in Italy.

My very sincere advice to such persons interested in getting into the restaurant or culinary niche is the best information about any of the cuisines that they are cooking, want to improve on, or simply want to learn are resident in the words registered in books or as it is common in this generation—called the information age—in the servers accessible through the internet.

The internet has become one of the most important tools for communication and communication breeds learning, and learning is one of the products of education. Various resources will pick the interest of those in the niche of culinary such as the free certificate online cooking courses.

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Diversity of product or service is one way to share your risks in business and this idea is not lost in culinary, as any professional chef will tell you "it is not just the cuisines that keep the customers, it also includes how you handle the dough". For you to become a success in this field, you must know how to prepare various types of food, the free online baking classes are one of such classes that teach you how to prepare some of the finest pastries that will surely keep your customers and their children close to you.

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The joy of being in the culinary niche is not just being able to present some of the finest innovative tastes to various pallets, but the fact that the body systems that ingest your cooking are fed with safe foods. It is very important to have a sense of the safety of your customers before and during the culinary process and studying any of the food safety courses found online will set you on that proper track to be not just a super great cook but also a

SAN
Studyabroadnations.com super safe one.

The culinary schools in Italy are highly rated by many people and are held in the same breath as some of the finest culinary schools found in the world such as those found in Houston, culinary schools in Italy share some distinct traits with some A-list culinary schools like those found in Oregon where the emphasis is placed on teaching students to the highest possible standards available.

Those interested in learning at any of the culinary schools in Italy have the potential of tapping into a market of 59 million hungry mouths if they so choose to practice their professions within Italy. This market is distributed by residential demographic as Lombardy has a large population of about 9.9 million individuals.

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How much does it Cost to Study in Culinary Schools in Italy?

The human desire to get their culinary certificates at next-to-nothing costs cannot be underappreciated, but it is important to note that to get educated, and properly educated in the niche of culinary costs money.

To put this into perspective, on average, culinary schools in Italy that are simple and good can cost anything within the range of 3950 Euros to 5950 Euros. One of the added benefits of studying in any of the culinary schools in Italy is that as a student you can get—if you so wish—part-time jobs, this cushions a lot of the brunt that would be felt on your pockets.

Accommodation: The majority of the culinary schools in Italy are known to ease the housing plight of their students by providing housing and living spaces for their students, with that said, it is pertinent to note that as a student the living expenses alone should have a budget of between 500 Euros to 700 Euros, it is also noted that the clever have a forehand knowledge on the cost of living in Italy and make appropriate plans before gaining admission into the country.

How many years does it take to graduate from any of the Culinary Schools in Italy?

There is a varying degree of tuition durations adopted by the culinary schools in Italy, some of them offer short-term tuition which can be between 10 -12 weeks in duration, while the more conventional academic tuition durations for any of the culinary schools in Italy is 3 years.

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With all that has been said about the culinary schools in Italy and how great the country is for the study of the production of its indigenous foods, it is now time to shift our attention to them;

10 Best Culinary Schools in Italy

1. Italian Culinary Institute

Chefs, culinary professionals, and home gourmets with a passion for cooking can enroll in programs at the Italian Culinary Institute. Here you will discover a variety of cooking methods as well as Italian gourmet culture.

This institute's Italian culinary courses are fully taught in English, making it one of the best culinary schools in Italy. It is an Institute that does not need much from its pupils other than their zeal and open-mindedness.

With its large cast of international and local students, the institute has a deep understanding and value of distance through which their students come from in learning the culinary techniques. Therefore, the school strives to always impact as best as possible into the lives of the students the best as possible way.

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The instructors and facilitators in this institution are considered the best at presenting and imparting knowledge to students and this is a title they hold amongst the culinary schools in Italy.

At the end of your program, students are awarded a certificate for participating in their culinary admission. The school is primly located in Calabria approximately 45 minutes from the Lamezia Terme International Airport.

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The Institute has on offer guest rooms and private villas built for the comfort of students, the hotels and guest rooms are located just a few meters away from the facility.

For ease of communication within and outside the institute, the Italian Culinary Institute has made provisions for free Wi-Fi within its campuses, on-site restaurants, room services, cocktail lounge, washing machines, concierge services, etc.

Course	**Duration**	**Program Fee/Tuition**
Master of Italian Cuisine	3 months (all-inclusive)	EUR 14,995
The Evolution of Italian Cuisine	2 weeks (all-inclusive)	EUR 3,495
The Foundation of Italian Cuisine	1 week (all-inclusive)	EUR 2,395
Traditional Italian Carcuterie	1 week (all-inclusive)	EUR 2,495
Artisan Italian Cheesemaking	1 week (all-inclusive)	EUR 2,495
Pizza, Focaccia, & Specialty Bread	1 week (all-inclusive)	EUR 2,495
Pastries, Deserts, and Gelato (Traditional & Evolution)	1 week (all-inclusive)	EUR 2,495

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2. Tuscookany Cooking School

A few years back a piece of property located at Localita Larniano, 21, 52014 Poppi AR, Italy was purchased by some determined individuals who renovated it properly and then transformed it into villas which were rented out to those seeking a place to host their weddings and family reunions.

On the flip side, during some selected weeks, a group of individuals who are the proprietors of the Tuscookany cooking school uses this said property to run an Italian cooking course within some of these wonderful villas.

The Tuscookany cooking school team belongs to the best crop of lecturers and facilitators found within the culinary schools in Italy, where students are taught the general Italian culinary course; cooking, dining, wining, relaxing, and all holiday practices.

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Not only are students given the ample opportunities of learning different new techniques during this time, but also are given the leeway to make lifelong friends and also be able to explore the rich and wonderful culture that is domiciled in Italy.

That is not all of the benefits associated with attending Tuscookany Cooking School, the location derives within the students a sense of belonging that used them to undertake their courses with a sense of fun and relaxation. Also, courses here are taught in English and professional chefs lecturing do so in English.

Tuscookany is one of the few culinary schools in Italy that believes the best way for learning to be fully integrated is when students undertake it themselves, that is why the perfect environment and cooking conditions nudge students to roll up their selves and get cooking—real life.

Certificates are issued at the end of the students' training period, and a cookbook and aprons are as well issued to students. This is perfect for groups of friends, family, and couples who are traveling together in Italy.

Programs	Duration	Fees
Italian Cookery Classes	1 week	Participating guests, Double Occupancy: $3,650. Participating guest, Single Occupancy: $3,950 Non-Participating Guest, Single Occupancy: $2,700
Mediterranean Cooking Classes	1 week	Participating Guest, Double Occupancy: $3,650. Participating Guest, Single Occupancy: $3,950 Ad served by Google Ad options Send feedback Why this ad? Non-Participating Guest, Double Occupancy: $2,700
Italian Cooking Holidays Course	3 Days	Participating Guest, Double Occupancy: $2,350 Participating Guest, Single Occupancy: $2,450 Non-Participating Guest, Double Occupancy: $1,600

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3. Italian Culinary Institute for Foreigners

It's impossible to discuss Italian cooking schools without discussing the Italian Culinary Institute for Foreigners. It has a total of 8000 graduates and has been in operation for 29 years.

Depending on your preferences, they offer courses ranging from a few days to weeks and months. The following are some of the shortest courses that set them apart from other Italian culinary schools.

Programs	Duration	Fees
Master Course in Italian Cuisine and Oenology	1 week	EUR 5,950
The New Techniques and the Technological Innovations of Modern Culture	3 days (ICIF Certificate)	EUR 1000 (EUR 350 for the first and second day, then EUR 400 for the final day)
The Modern Techniques Applied to the Bakery and Pastry Sectors	4 days (ICIF Certificate)	EUR 1,300 (EUR 320 per day)

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4. Florence Culinary Arts School

It's impossible to discuss Italian cooking schools without discussing the Italian Culinary Institute for Foreigners. It has a total of 8000 graduates and has been in operation for 29 years.

Depending on your preferences, they offer courses ranging from a few days to weeks and months. The following are some of the shortest courses that set them apart from other Italian culinary schools.

Florence Cooking Arts School teaches in either English or Spanish, which sets it apart from other culinary schools in Italy. The Florence Culinary Arts School Courses, Tuition, and Fees sheds more light on what is to be expected financially as you prepare to undertake this venture.

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5. Acquolina-Catering & Cooking School

Acquolina offers you the opportunity to learn more about Italy and its customs.

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You will also get the opportunity to study in a well-equipped kitchen with cutting-edge equipment, meet professionals, and, most importantly, cook Venetian and Italian cuisine utilizing the freshest seasonal local ingredients.

It is one of the greatest culinary schools in Italy, offering both full-day and half-day experiences, depending on your preferences.

The sessions are hands-on, and you'll learn how to create each meal step by step from beginning to end.

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6. Mama Isa Cooking School Venice Italy

This is one of the finest culinary schools in Italy. The language of teaching at this school is English, and its objective is to provide the greatest culinary training to its pupils.

Depending on your preferences, their lessons might last anywhere from a few days to many weeks or even months. But, in the end, you may be confident in your ability to combine high-quality, fresh ingredients to produce magic.

The Mama Isa culinary school provides a variety of hands-on cooking programs, including:

- Cooking class for half a day
- 2-day culinary workshop
- 3-Pizza-making lesson
- 4-Pasta-making lessons
- Bread seminars and 5-Bread lessons
- 6-Italian desserts and pastry workshops
- 7 Tiramisu Workshops
- 8 lessons on vegetarian cooking

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7. Congusto Gourmet Institute

This is one of the culinary schools in Italy for international students, and it has been in operation since 2003. It is a culinary school in Milan that provides a variety of opportunities for its pupils through highly qualified instructors.

Their courses are taught in English and combine cooking culture with increased technical skills.