



The leading Culinary Arts School in Milan

INTERNATIONAL PROGRAM

DIPLOMA
in **ITALIAN CUISINE,**
PASTRY *and* **BAKERY**

BECOME A PROFESSIONAL CHEF OF ITALIAN CULINARY ARTS.



CONGUSTO
GOURMET INSTITUTE

ABOUT CONGUSTO

Congusto is since 2003 one of the top Italian culinary arts school. Congusto has chosen a complex of 1500 square meters, the highest concentration of classrooms in the city, for the training of culinary arts and pastry.

The location therefore offers a variety of possibilities, from traditional training to workshops and events. Our teachers are highly qualified professionals, well-known names of Italian cuisine or expert trainers in the various fields of expertise. The teaching management is entrusted to Roberto Carcangiu, also President of the Professional Association of Italian Chefs.

Congusto provides a truly hands-on experience for students who aspire to a career in the culinary field.



DIPLOMA IN ITALIAN CUISINE, PASTRY AND BAKERY

Developed by renowned professional Chefs to respond to industry needs, our intensive program is designed to train students who want to improve their knowledge of Italian culinary and gastronomic traditions.

Congusto's Program has a strongly practical approach, where theoretical notions are always implemented through everyday practice. The course is under the patronage of APCI Professional Association of Italian Chefs.

HIGHLIGHTS

- Theoretical-practical lessons, as per scheduled program
- Educational material
- Food products for lessons and tastings
- Access to various professional tasting all around Milan, field trips and gastronomy events.
- Usage of equipment and tools during lessons in the designated classrooms
- A complete chef's uniform consisting of: a chef's jacket with the Institute's logo, a pair of chef's pants, an apron with the Institute's logo and a hat with the Institute's logo
- Assistance, during the Course, in the bureaucratic procedures for the issuing of the temporary residence permit
- Diploma from the Institute at the completion of the course



LESSONS TOPICS

- The history of Italian Cuisine
- F&B vocabulary
- HACCP
- Fundamentals of nutrition
- Professional ethics
- Cooking equipment
- Food groups
- Conservation methods
- Products selection, planning and management supply
- Basic techniques
- Cutting techniques
- Italian cheeses and antipasti
- Mother sauces and derivatives
- Pasta: dried, fresh and filled
- Fish
- Meats
- Contorni (side dishes): vegetables, greens and salads
- Bakery products
- Sweet shortcrust pastry
- Puff pastry, Pastry Cream, Bignè and Meringues
- Italian desserts
- Restaurant desserts: decoration techniques
- Technology: vacuum - sealed - low temperature cooking
- On site visits
- Final examination

ATTENDANCE, FINAL EXAMINATION AND INTERNSHIP

Congusto's Program includes 480 teaching hours, divided into a 2-month in-school phase and a 3-month internship*. In-school-classes will be held from Monday to Friday from 10:00 am to 2:00 pm.

**At the end of the in-school training students who attended at least 80% of the classes will be admitted to the final examination. Once the final test has been passed, students will be placed for their internship in one of our prestigious contracted restaurants located in Milano or hinterland.*

DIPLOMA

The Diploma is awarded on successful completion of both phases.

INTAKES

SPRING // AUTUMN



TUITION

**APPLICATION FEE: 200,00 EUROS
(NON REFUNDABLE)**

**TUITION: 9.500 EUROS*
(TAXES INCLUDED)**

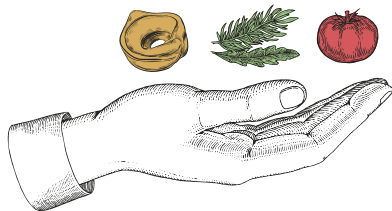
**The payment can be divided into three rates (see application guide). Accommodations and living expenses are not included in tuition.*



ADMISSIONS CRITERIA

- Holders of diplomas from higher education hospitality institutes or equivalent
- Workers from the sector with at least one year of documented experience in hospitality industry
- Eligibility to study in the EU
- 18 years or older
- Basic competency in Italian language





HOW TO APPLY

Visit the Congusto homepage and download the application guide. For further information please send an email to info@congusto.com



congusto.com/corsi/international

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