



Accademia Italiana Chef

Agenzia di Formazione Professionale Certificata ISO 9001 e ISO 21001

★ FIRENZE ★ MILANO ★ BOLOGNA ★ ROMA ★ GENOVA ★ LECCE ★ PISA



SOME DETAILS OF OUR COURSES IN ITALY

The **Accademia Italiana Chef** is an Italian institution founded on 35 years of great Italian chefs experience. AIC develops special training formats created after 15 years of studies and research on culinary professional training. ***Its primary vocation is:***



the maintenance and protection of 100% Standard Italian Cuisine through the creation of innovative educational formats, in total alignment with the European regulations on vocational training.

The AIC formats are delivered, **since 13 years**, in Italy by our schools **ACCADEMIA ITALIANA CHEF**, private professional training organization with 6 owned schools and 1 outlying branch (Genova).

You can visit our websites:

INSTITUTE www.accademiaitalianachef.com	INTERNATIONAL FORMATS www.cookingschoolitaly.it	FLORENCE SCHOOL florence.accademiaitalianachef.com
ROME SCHOOL roma.accademiaitalianachef.com	BOLOGNA SCHOOL bologna.accademiaitalianachef.com	MILAN SCHOOL milano.accademiaitalianachef.com
LECCE SCHOOL lecce.accademiaitalianachef.com	GENOVA SCHOOL genova.accademiaitalianachef.com	PISA SCHOOL pisa.accademiaitalianachef.com

FAQ FOR MASTER OF PASTA AND SAUCES IN LECCE

Where does the course take place?

The cooking school in Lecce is located very near to the center, just 5 minutes from the rail station. It has an area of **150 square meters** entirely dedicated to the teaching of Italian cuisine. In addition to the common areas, the washing and pantry area, the cooking school has **one perfectly equipped laboratory** to accommodate **16 students at a time**.

How long is the course?

2 WEEKD IN FULL TIME MODE TO ACQUIRE NEW SKILLS. The Master of Pasta and Sauces Course and the Master of Pizza and BreadMaking are **professional format: 7 or 8 hours in a day for 5 days in a week for 2 weeks**. Hours The week-end is free time. In the Lecce location, the timetable is from 1:30 p.m. to approximately 9:00 p.m. After the course in the evening, students can enjoy the historic city center, full of bars and attractions.

It is a very intense and concentrated study program in our Culinary Art School. You will receive the same teachings that are given to Italian people who want become chef: theory and many professional practice on every single item you will study, with an innovative teaching method studied according to the European Quality Standard on training.

In which language will the course be taught?

The book and the slides will be in english and the teacher will speack in english. So if you think you could understand the language you can do the course.



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Who are my teachers?

The Academy has 7 schools in Italy that teach Italians to become chefs, pastry chefs and pizza chefs. For foreign students we have selected teachers with the following characteristics:

- teachers of ordinary courses for Italians (this means that in addition to being good professionals they must also have passed the exams as teachers);
- with a good knowledge of the English language;
- they must have received at least one national culinary award.

Is experience necessary? Do I already have to be a professional?

Experience in cooking professionally is welcome, but not mandatory. The basics of Italian cuisine are explained from scratch. Often what the foreign student lacks, even the student who is a chef or pizza maker in his life, are the technical, chemical and taste bases of Italian cuisine. After 10 years of professional training we have understood that all courses for foreign students must start from scratch. At the same time, step by step, we are able to bring anyone to a professional level of execution of 100% Italian cuisine.

Will I have my workstation, my oven, my tools, etc.?

Although the course starts from the basics and no experience is required, **it is a professional course**. This means that it prepares for the profession. In no restaurant or pizzeria the chef works alone. The vision of the chef working alone with his tools is a television "idea" but has nothing to do with reality.

You will have your own station and your tools, but some professional tools are shared with the other students: professional ovens, professional planetary, and so on. In addition to individual practices, many practices will be done in pairs, some in a group. This is to teach brigade collaboration and prepare you for the profession. You will be considered to all intents and purposes a "budding professional", within a brigade, where the teacher is the executive chef.

IMPORTANT, in Europe it is essential to know how to organize the workplace and always keep it tidy and clean. Then you will be taught to maintain constant order and cleanliness, exactly as it is required of a professional. This is an integral part of the course and the students are coordinated by the teacher to perform these tasks in an excellent way.

In other words, this is not an amateur course: the goal is to make you a true professional of Italian cuisine in every aspect.

Can I work with the diploma of the course?

Of course you can. Dozens of students from all over the world who have taken this course are hard at work in the culinary industry. Many of them started from a passion and later made it a profession.

The course will enable you to be a professional on pasta or pizza. As you certainly know this is a practical profession, so it will be important after the course to gain further practice in a restaurant or pizzeria. But after the course you will get to know all the principles professionally and have done a lot of professional practice. **After you have graduated from the course you will be in effect an "Accademia Italiana Chef Diplomated".** This means you are eligible for any job offer from our 5,000+ partners. This also applies to ads across Europe and around the world.

PLEASE NOTE

The Diploma does not guarantee a work VISA: if to work in a certain country, including Italy, you need a work visa, the diploma can help but visa procedures must still be done.



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Where can I sleep?

You can choose to book the hotel yourself, as you can see on the accommodation page:

<https://cookingschoolitaly.it/accomodation-cooking-school-italy/>

all affiliated hotels and B&Bs are very close to the Academy. **Clicking on the word MAP** of each item you will be able to see the route to do by foot to come to the academy.

How many days should I book the hotel?

The course always begins on a Monday and always ends on a Friday. Given the course times, we suggest you arrive in Florence on the Sunday before the course starts and leave after 2 weeks on the following Saturday or Sunday.

How can I reach the Academy?

TRIP DETAILS: the nearest airport is **Brindisi (BDS)**.

From the airport to Academy it is about *35 minutes by taxi or by bus*.

BY TAXI

For a direct transfer you can book a taxi, it cost around € 60.

[Google Map Link of the Academy](#)

BY BUS

The bus costs around 6 or 10 euros within the same airport, the stop in Lecce is in Piazza Carmelo Bene about 2 km from our headquarters.

[Google Map Link of the Academy](#)

[Google map route from Piazza Carmelo Bene to the Accademia](#)

[LINK FOR BOOK A PLACE ON BUS](#) from Brindisi Airport to Lecce terminal.

Where can I eat?

In your hotel or b&b you will receive the breakfast. The course is very practical: students cook and eat all day long. Normally, after the end of the course day, students have no expense for food. But if you want eat more there are many location all around accommodation or Academy.

Should I bring something from home?

You will receive a jacket for the course of pasta, or a t-shirt for pizza course, from our special professional line. You will also receive a chef's hat. You can bring with you very comfortable pants and shoes: the course is very practical and you will cook many hours a day. You are not required to carry any tools with you.

Are there any other activities or any outdoor trips available?

The course is very **VERY** intense. It starts in the early afternoon and continues until the evening. If you don't stay out too late at night you can do some activities in the morning, but **there are no spaces for trips or other activities** during the course days. To visit our splendid Lecce or Salento you can decide to arrive a

few days before the course, or stay a few days after the end of the course, or you can use the freetime in the weekend between the first and sencond week. **After the lesson**, going on foot you will be able to visit the whole center of Lecce, the most typical places and the events which are always active until late at night.

I need a VISA

If you need to apply for a VISA for Italy, you must follow the instructions given on this page.

[LINK FOR VISA PAGE](#)

When you apply for a VISA make sure that the "reason for the visit" is "TOURISM" or "STUDIO", the first form of study you find in the list is simply called "Study". You do not have to choose other types of studios that are on the list. After receiving the payment, the School will send you an invitation letter to be delivered to the embassy. The school cannot be held responsible in any way for failure to issue the VISA.

For any other questions you can contact our office by email at info@cookingschoolitaly.it or by phone or whatsapp at **+39 375 657 7338**

ACCADEMIA ITALIANA CHEF S.r.l.

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