



An Association recognized by the Regional Government of
Piedmont and having a Convention with the Italian Cooking
Academy and the Professional Association of Italian Chefs

Course Title:

“Design in Food-Food in Design”

An Educational Project

by



1st Edition 2010: May 17th – June 10th

2nd Edition 2010: October 4th – October 30th

TRAINING AGREEMENT

Year: 2010

EDUCATIONAL GOALS

To guarantee the student a proper mastering of innovative methods and the essential notions in Food Design and typical Italian style

PROJECT DESCRIPTION

“**Design in Food - Food in Design**” is a course addressing those who wish to get a specialization in Italian innovative cuisine, with a special attention paid to the Food Design and the style in the presentation, without neglecting the health-related aspects of food.
It is with this precise intent that I.F.S.E. has designed an educational project meant for professionals and new-graduates from hospitality schools.

The Program in short :

Commodity Economics

- Nutritional values and characteristics of food products

Food design

- How to blend creativity, design and fashion in cooking

Plated desserts

- New trends in the confectionery for restaurants

Extra virgin olive oil

- Getting to know extra virgin olive oil and its properties to use it at its best when cooking

Planning a kitchen

- How to plan a kitchen, under the guidance of experts from the companies cooperating with I.F.S.E

Innovation in the kitchen : modern cooking methods

- Vacuum : storing techniques and cooking methods at low temperatures

Main courses

- The main types of meat and their cooking methods
- Salt-water and fresh-water fish: traditional and innovative techniques to obtain a perfect cooking result with fish

Antipasti

- Vegetable, meat and fish-based cold and hot antipasti
- Finger foods
- How to present traditional dishes from an innovative point of view

First courses

- Fresh pasta and its various preparations
- Creative first courses
- Rice: the secrets to prepare a good risotto
- Gnocchi in their many interpretations

Vegetarian dishes

- Preparation of vegetable-based recipes

Educational visits

- The art of Italian coffee at the Lavazza Training Center
- Visit to a chocolate-processing company
- Visit to an artisanal pastry lab

Bread-making

- Preparation of special breads for restaurants
- Traditional bread-making

Confectionery

- Sugar fundamentals: how to prepare decorations with pulled, blown and melted sugar
- Ice-creams : making artisanal gelato and ice-creams for restaurants
- Yeast doughs
- Creative desserts
- Chocolate and preparation of chocolate decorations
- Traditional small pastries

Final exams

The course has a length of 140 hours – during a period of 4 weeks, from Monday to Friday
The program will be completed by an optional 2-month externship at restaurants selected by the school, working with the most famed Italian chefs.
The educational activity consists of theoretical/practical lessons, use of labs, externships, guided school activities and tutoring.

Teachers: The faculty is made up of professional chefs and professional non-resident experts

Final Exams: At the end of the Course a practical test will be taken by the students at the I.F.S.E. seat. A jury of experts will assess the candidates.
At the end of the Course students will receive a Certificate of Attendance

Addressees: The project is addressed to all the holders of a diploma or a certificate from a public/private hospitality/cooking school or to those having at least a 2-year experience in the food-service industry.

Course price :

€. 4250,00 NET - (VAT-free as per art. 10 of D.P.R. 633/72) **Cost of accomodation at a hotel located at walking distance from the school INCLUDED**

The above price includes :

- Theoretical/practical lessons at IFSE
- Full student's kit with uniform
- Recipes hand-outs and souvenir picture on usb key
- IFSE certificate
- Certificate issued by the Professional Association of Italian Chefs
- Accomodation in twin-bedded rooms, breakfast included, at a hotel having an agreement with the school. (An extra-cost of 15 Euros will be charged for single rooms)
- Lunch from Monday to Friday at the school restaurant, except for National Holidays
- Transfers during educational visits to companies/producers
- Transfer from the airport to the hotel for groups of at least 10 people

N.B. Anything which is not listed above is not included in the price

IFSE General Director

I.F.S.E. – Italian Food Style Education -
Scuola internazionale di cucina della vera dieta mediterranea ed enologia delle regioni d'Italia
ENTE CONVENZIONATO CON L'ACCADEMIA ITALIANA DELLA CUCINA
Sede legale: c/o Studio R. Coda • Corso Re Umberto, 54 • 10128 Torino • Italy
Sede operativa: Castello di Piobesi Torinese • Piazza Vittorio Veneto, 7 • 10040 Piobesi Torinese (TO) • Italy
T: +390119650447 • F: +390119650626 • www.ifse-world.com • info@ifse-world.com • P.I. / C.F. 09398090010

The Institute is officially recognized by the Regional Government of Piedmont

Visit the Regional Government of Piedmont's web-site:

<http://extranet.regione.piemonte.it/fpl/elenco/iaim.htm>

Anagrafe Regionale Operatori

IFSE - ITALIAN FOOD STYLE EDUCATION

Codice Anagrafico Operatore: D37550



Italian Food Style Edition
Ente convenzionato con l'Accademia Italiana della Cucina

Tipo Operatore: DAL - Codice Fiscale / Partita Iva: 09398090010



Italian Food Style Education

Ente convenzionato con l'Accademia Italiana della Cucina