



Study Culinary Arts in Florence, Italy
with First-Class Italian Chefs (Interpreter provided)

Florence Culinary Art School

2016/2017



FCAS
Florence Culinary Art School

<http://www.florenceculinaryschool.com>



The Uniqueness of Italian Cuisine

Italian cuisine is one of the most famous and delicious cuisines in the world and truly reflects the Italian life style and culture, in all of its variety.

With culinary influences from diverse civilizations, Italian dishes are rooted in the historical contexts of each region, typically reflecting the characteristics of the areas from which they originate.

In Italy, each region and province has its own proud specialties. For example the South is well known for pasta, while the cuisines of the northern regions often prefer rice-based recipes and polenta. The Emilia-Romagna region is known for lasagna and tortellini, Milan for its risotto and Naples for its pizzas. The coastal regions, including Sicily, are renown for their seafood dishes.

It is this geographical diversity that makes Italian cuisine so rich and unique in the world.



Rich Tuscan Cuisine

In Italy, Tuscany region is blessed with extraordinary natural landscapes and the local food is largely produced using natural cultivation techniques. The secret of Tuscan cooking lies in its simplicity: fancy sauces are not needed to cover the taste of principle ingredients because Tuscans use pure, strong flavors and the freshest of ingredients. The most prominent additions are simply wine or olive oil.



Nature and Cuisine

In today's society, dominated by fast-food culture, discovering the richness of quality ingredients and appreciating their natural aromas and flavors remind us of the fundamental connection between humans and nature, and why cooking is called an "art".

"In Italy, we make time and pay attention to good food. For example, to cultivate good vegetables, it is said that it takes 10 years just to prepare rich and healthy soil, and that's what it will take. We do not plant mushrooms, because they must be collected from the mountain and brought to the market. All the ingredients are blessings from Mother Nature, and we appreciate each ingredient's taste as it is. That's the principle of Italian cuisine", says the prof. Fiammetta, our home cooking instructor.

In fact, in Italy, love and respect for nature is the origin of its traditional handmade products – whether in the culinary arts or the fine arts.

Italian Food Culture & Lifestyle

Italian food is "twice blessed, because it is the product of two arts, the art of cooking and the art of eating". Family plays a central role in Italian traditions, and a daily large family meal is still customary in many Italian households.

For Italians, every main meal becomes an opportunity to relax with friends and family, to chat and gossip, laugh and share: in short, to confirm mutual connections and a sense of cultural identity.

A study abroad experience in Florence is a perfect chance to get to know how food and society in Italy are profoundly interconnected.



The Traditional Food Markets

One of the best ways to explore Italy and its food culture is to visit and shop at a local market. From Milan to Sicily, across the whole Italian peninsula, open markets abound. Delicious seasonal fruits and vegetables, farm-made cheeses, fresh fish, meats and local wines fill the market stalls.

Learning how to identify local ingredients and understand the importance of seasonality is the starting point of your professional culinary training at the Florence Culinary Arts School.



Your Culinary Career Begins in Italy

Italy is also renowned for its world-class culinary training and is an ideal country for aspiring chefs. Florence Culinary Arts School offers a great all-round education in the art of cuisine and presentation.



Florence Culinary Art School

Study Culinary Art in Florence, Italy
For All Who Aim to Become a First-Class Chef

About Florence Culinary Art School (FCAS)

The school is situated right in the very center area of Florence, Italy, an ideal location from where to enjoy the city.

Florence - the capital of Fine Arts - is well known worldwide for its artistic heritage and its numerous traditional arts & crafts workshops, but also in the field of gastronomy it is blessed with a wide variety of regional dishes, as the Tuscan region is known as the heart of the Italian culinary tradition.

Tuscan cuisine has developed throughout history as the fusion of aristocratic gourmet food and simple peasant dishes.



Transmitting the Italian Culture through Culinary Arts

Food is one of the fundamental elements of a culture, representing each region's culture, natural resources and its climate. They evolve together with the transformation of the landscape through human history.

Florence is one of the most popular tourist destinations, and by taking a step out of the classroom, you will encounter countless foods from traditional dishes to the latest culinary trends. Dishes popular with visitors and to city residents, foods shared at friends' houses, ingredients that cannot be found in your own country, and all of these diverse foods give you clues to understand Italian cuisine more deeply, and to know Italy itself.

Students are encouraged to learn from various experiences, not only by studying at the school, but also by going out and discovering what is out there.



Francesco Coniglio
- Florence Culinary Art School Chef Professor -

Francesco is a Grand Chef who teaches at the Florence Culinary Arts School, and has an outstanding background. You can learn to his enchanting Italian culinary world, full of energy and warmth.

- Hotel "Airone Sottomarina" – in Venice
- "Gelateo Receiving Banquet" – in Florence
- Cake shop "Erica" - in Rosignano di Livorno
- Hyde Park Hotel Knightsbridge Restaurant "Parkroom" - in London
- Restaurant "Locanda Veneta" - in Beverly Hills L A
- Restaurant "Gennaro's" - in Glendale L A
- Culinary teacher of the professional institute for the hotel management of the State - in Montecatini Terme di Pistoia
- Culinary teacher of the professional institute for the hotel management of the State – in Castiglioncello di Livorno
- Culinary teacher of the professional institute for the hotel management of the State "A.Saffi" – in Florence
- Restaurant "Filipepe" – in Florence (Owner & Chef)
- Culinary teacher of Accademia Riace - in Florence

In addition to working and managing such outstanding restaurants and teaching at recognized culinary institutions, he has also been the Grand Chef for numerous private parties of celebrities, such as VIP famous singer concerts, many parties of aristocratic families, VIP parties at renowned Italian designers' villas, etc.

Italian Cuisine Professional Chef Training Courses



Italian cuisine has become one of the most popular cuisines in the world. It has a rich variety of dishes, using meat, fish, vegetables, bread, pasta, rice, and other basic ingredients that offer not only rich flavors but also a beautiful appearance on the plates, as this is an art itself.

As the protagonist of sophisticated Italian cuisine, each ingredient contributes a unique flavor and the chef's techniques for bringing out the best flavors of each ingredient is crucial. At the Florence Culinary Arts School, you will learn such techniques from Italy's top-level chefs.

The menu ranges from traditional dishes to modern ones, and you will be exposed to the world's latest culinary trends as well as new techniques and up-to-date information on the culinary business.

Chef Perfect Training Course 8 weeks - Thorough Training -

The objective of this course is to thoroughly train professional chefs. Through studying dishes of each region and type, you will acquire high-level cooking skills to bring out the best flavor of each selected ingredient, and an all-round knowledge of Italian cuisine. Cooking classes are held in a large kitchen equipped with restaurant level facilities, and all students will actually practice cooking in every class.

Chef Quick Learning Course 6 weeks - Learn and Enjoy -

This is a short version of the Chef Perfect Training course, and puts equal focus on enjoying the journey through the Italian culinary world as well as on acquiring skills and knowledge in the kitchen.

During the 6 weeks, you will also enjoy more day-trip excursions including visiting other cities such as Pisa and Siena. Each cooking class is for 4 hours/day, slightly less than the Chef Training course. Through this course, you will learn and enjoy the Italian culinary arts as much as possible.

*After completing each course, you will receive Diploma Certificate.
*It is possible also to participate to Restaurant Internship programs. For further details, please inquire directly.

Course Schedule

Chef Perfect Training Course 8-week – thorough training –

Enrollment fee 2,000 Euro Tuition 7,400 Euro Total 9,400 Euro			
Day	Contents	Italian language	29/30 Sat./Sun. Free
Departure 1 Sat.	Arrival in Florence		31 Mon. Cooking Practice - Appetizer
2 Sun.	Free		32 Tue. Cooking Practice - Home Cooking 1
3 Mon.	Orientation - Cook Coat Fitting		33 Wed. Home Cooking 2 - Sweets
4 Tue.	City Tour - Visiting Central Food Market - Welcome Meal	Italian language 15 class/week	34 Thu. Visit to Cheese Factory
5 Wed.	Cooking Practice - Tuscan Cuisine 1		35 Fri. Free (Italian language)
6 Thu.	Cooking Practice - Tuscan Cuisine 2		36/37 Sat./Sun. Free
7 Fri.	Visit to a meat processing facility (Voluntary Registration)		38 Mon. Sommelier Seminar 1
8/9 Sat./Sun.	Free		39 Tue. Sommelier Seminar 2
10 Mon.	Cooking Practice - Handmade Pasta	Italian language 15 class/week	40 Wed. Visit to Winery
11 Tue.	Cooking Practice - North Italian Cuisine 1		41 Thu. Sommelier Seminar 3
12 Wed.	Cooking Practice - North Italian Cuisine 2		42 Fri. History of Italian Cuisine
13 Thu.	Orientation for Restaurant Internship		43/44 Sat./Sun. Free
14 Fri.	Free (Italian language)		45 Mon. Cooking Practice - Bread/Focaccia
15/16 Sat./Sun.	Free		46 Tue. Barista Training
17 Mon.	Cooking Practice - Mediterranean Cuisine and Seafood 1	Italian language 15 class/week	47 Wed. Cooking Practice - Making Sausage/Sausage Dish
18 Tue.	Cooking Practice - Mediterranean Cuisine and Seafood 2		48 Thu. Table setting
19 Wed.	Wine Seminar Basic		49 Fri. Home Cooking 3
20 Thu.	Wholesaler - How to purchase supplies	Italian language 15 class/week	50/51 Sat./Sun. Free
21 Fri.	Cooking Practice - Pizza		52 Mon. Visit to Fresh Ham Factory
22/23 Sat./Sun.	Free		53 Tue. Cooking Practice - Special Dishes for Special Occasions
24 Mon.	Practice at a restaurant (observing the preparation of a well known restaurant)	Italian language 15 class/week	54 Wed. Cooking Practice - Final Cooking Contest
25 Tue.	Cooking Practice - Southern Italian Cuisine		55 Thu. Completion Ceremony
26 Wed.	Cooking Practice - Vegetarian Dishes		56 Fri. Free
27 Thu.	Visit to Agriturismo(Olive Farm - Winery Farm)		57 Sat. Departing Florence
28 Fri.	Cooking Practice - Party Dishes		

*Schedule may be changed without prior notice. Please make sure to confirm.

starting on 2016:9/26, 2017:1/23, 4/3, 9/25

Included: Enrollment fee, Cooking class fee, ingredients used during the class, Italian language class fee 8 weeks (From Monday to Friday, 5 days/week, 15 class/week, 60 class/4-week, Total 120 class/8-week. 2nd month includes Italian language technical term class), city-tour, visit to the central food market, welcome lunch, visit to the meat processing facility, wine seminar, visit to Agriturismo farm (olive and wine farm), practical class at a restaurant, visit to a cheese factory, sommelier training class, visit to a winery, sausage(salsiccia) making class, visit to ham (prosciutto) laboratory, table setting class, interpreter during class, accommodation (shared flat, twin or triple room – 2 or 3 beds/bedroom) school procedural fees.
* Single rooms are available with additional fee (see the application form on page15)

Not included in the fee: round-trip air fair, transportation fee within the city, transportation between the airport to the accommodation, personal expenses (telephone tolls, gas/electricity/water costs at the accommodation, meals outside of the cooking class, personal allowances and souvenirs, etc.)

Chef Quick Learning Course 6-week – learn and enjoy -

Enrollment fee 2,000 Euro Tuition 5,650 Euro Total 7,650 Euro			
Day	Contents	Italian language	22/23 Sat./Sun. Free
Departure 1 Sat.	Arrival in Florence		24 Mon. Sommelier Seminar 1
2 Sun.	Free		25 Tue. Visit to Winery
3 Mon.	Orientation - Cook Coat Fitting, City Tour - Visiting Central Food Market - Welcome Meal		26 Wed. Sommelier Seminar 2
4 Tue.	Cooking Practice - Tuscan Cuisine 1		27 Thu. Cooking Practice - Pizza
5 Wed.	Excursion to San Gimignano (half-day)		28 Fri. Sommelier Seminar 3
6 Thu.	Cooking Practice - Tuscan Cuisine 2		29 Sat. Practice at a restaurant (observing the preparation of a well known restaurant)
7 Fri.	Visit to a meat processing facility (Voluntary Registration)	Italian language 15 class/week	30 Sun. Free
8/9 Sat./Sun.	Free		31 Mon. Cooking Practice - Vegetarian Dishes 2
10 Mon.	Cooking Practice - North Italian Cuisine		32 Tue. Visit to Agriturismo(Olive Farm - Winery Farm - half-day)
11 Tue.	Visit to a tableware shop and ceramic factory		33 Wed. Cooking Practice - Mediterranean Cuisine and Seafood 2
12 Wed.	Cooking Practice - Handmade Pasta		34 Thu. Visit to Cheese Factory
13 Thu.	Visit to a traditional pastry shop in Prato, a city of baked goods (half-day) Home Cooking		35 Fri. Barista Training
14 Fri.	Olive oil seminar		36/37 Sat./Sun. Free
15/16 Sat./Sun.	Free		38 Mon. Cooking Practice - Making Sausage/Sausage Dish
17 Mon.	Cooking Practice - Southern Italian Cuisine		39 Tue. Excursion to Siena and visit to the national enoteca (half-day)
18 Tue.	Visit to Fresh Ham Factory		40 Wed. Visit to showroom of a kitchen factory
19 Wed.	Cooking Practice - Mediterranean Cuisine and Seafood 2		41 Thu. Cooking Practice - Final Cooking Contest
20 Thu.	Visit to Food Wholesaler - How to purchase supplies		42 Fri. Completion Ceremony
21 Fri.	Gelato lecture of a Gelateria		43 Sat. Departing Florence

*Schedule may be changed without prior notice. Please make sure to confirm.

starting on 2016:9/26, 2017:1/23, 4/3, 9/25

Included: Enrollment fee, Cooking class fee, ingredients used during the class, city-tour, visit to the central food market, welcome lunch, excursion to San Gimignano, visit to the meat processing facility, visit to a tableware shop and ceramic factory, visit to a traditional pastry shop in Prato, Olive oil seminar, Visit to a fresh ham factory, visit to food wholesaler, gelato lecture at a gelateria, wine seminars, visit to a winery, practice at a restaurant, visit to Agriturismo farm (olive and wine farm), visit to a cheese factory, barista class, visit to the national enoteca, visit to showroom of a kitchen factory, visit to ham (prosciutto) laboratory, history class on Italian cuisine, table setting class, home cooking class, interpreter during class, accommodation (shared flat, twin or triple room – 2 or 3 beds/bedroom) school procedural fees.
* Single rooms are available with additional fee (see the application form on page15)

Not included in the fee: round-trip air fair, transportation fee within the city, transportation between the airport to the accommodation, personal expenses (telephone tolls, gas/electricity/water costs at the accommodation, meals outside of the cooking class, personal allowances and souvenirs, etc.)

Italian Cuisine Chef Training Course (8 weeks program)



Cooking Practice

Learn basic cooking skills and the specialized knowledge fundamental to become a professional in the field of Italian culinary arts.



Visit to a Cheese production factory

You will study the production process of traditional Italian cheese, which has been made for over 700 years using the same methods.



Visit to a meat processing facility

Observe the meat processing of cow, pig, and sheep meat, and understand how to preserve meat and how to use each part of the animal.



Pizza, Bread, and Focaccia class

Learn the techniques of an authentic "pizzaiolo", from typical pizzas to various pizza, focaccia, and bruschetta recipes.



Handmade Pasta class

Fresh pasta is very popular in daily Italian meals. You will learn about pasta types, how to make them, and how to use them.



Visit to the central food market

You will learn to select and purchase fresh ingredients from the perspective of a professional chef.



Italian regional cuisines

You will learn a variety of Italian regional cuisines, from Tuscany to Northern Italy and Southern Italy, each one with different characteristics.



Visit to a food wholesaler

You will learn how to select and buy supplies from wholesalers as a professional.



Visit to a cured ham production factory

You will visit a traditional ham production factory and learn the process of seasoning and curing.



Mediterranean cuisine and seafood

You will learn to prepare dishes ranging from traditional Mediterranean ones to the latest seafood dishes popular in Italy.



Visit to an Agriturismo (Farmhouse)

Study the process of grape and olive cultivation and learn traditional peasant dishes using fresh herbs.



Dessert class

You will learn from a professional pastry chef how to make various desserts as well as how to decorate them for presentation.



Salsiccia (Sausage) class

You will make a several types of sausage, learning about ingredients, preservation methods, and other basic information.



Home cooking for professionals

You will prepare a full-course menu during each class starting from appetizers to dessert. The classes are designed for culinary professionals, and you will learn the secret recipes of Italian home cuisine using rich ingredients from Tuscany.



Sommelier class

Wines are an indispensable part of Italian cuisine. You will acquire a foundational knowledge of Italian wines from experienced sommeliers.



Specialized dishes and restaurant class

You will discover the variety within Tuscan cuisine from a chef of a popular restaurant in Florence, and visit the actual restaurant's kitchen.

Italian Home Cooking (1-week, 2-week, up to 6 months)



"Home cooking should be handed down from generation to generation.

Its flavors should be preserved in both tradition and in the further development of culinary culture"

Instructor's Profile

Our cooking professor is not just any Italian "mamma". She is a recognized culinary professional who has published books on the subject and also teaches home cooking. Classes are structured to include culture and advice for a wide variety of recipes.

Seeing as the course is provided by a culinary art school equipped with a professional chef training course, we guarantee a high standard of quality.

Small-Group Teaching

The classes take place in small groups of around 5 participants, followed by lunch (or dinner) enjoyed together. In a very friendly and relaxed atmosphere! You will also visit the central market of Florence with the instructor to become familiar with classic Italian ingredients.



"Home cooking should not be overdone.

It has to be something you don't get tired of, even if you eat it everyday.

Its importance also lies in the fact that it can be prepared easily!"

Home Cooking: the Essence of Italian Gastronomy

In today's society, dominated by fast-food culture, discovering the diversity of fresh ingredients and appreciating their natural aromas and flavors reminds us what real culinary art is.

"In Italy, we make time take and care to cultivate good vegetables. For example, it is said that to prepare rich and healthy soil takes 10 years, and that's what it will take. We do not plant mushrooms, because they are collected from the mountains and brought to the market. All our ingredients are blessing from nature, and we appreciate each ingredient's flavor as it is. That's the basis of Italian cooking", says professor Fiammetta.

In fact in Italy, love and respect for nature is the origin of all of the culture's handmade products – whether in culinary arts or the fine arts.

Home cooked meals are always delicious and filled with warmth. The recipes handed down from parents to children represent the tastes of the family. It is something that cannot be learned in a large, sterile kitchen in a school.

The dishes are prepared quickly using fresh and natural ingredients, with just a few seasonings measured by sight, and the flavors are more special than any restaurant can offer.

There is more to home cooking than just recipes. The spirit of sharing good times is a crucial ingredient at the dinner table. In an Italian home, there is always plenty of foods enough to accommodate unexpected guests, and at the dinner table, filled with smiles and love go around as everyone enjoys the food and time shared together.

The FCAS Italian Home Cooking program represents a unique opportunity to experience such Italian spirit directly, and to re-discover the real fragrance of fresh ingredients and the preciousness of the time set apart to share and enjoy life together, and share delicious homemade dishes. Time will fly by while having fun and learning in a cozy home kitchen.

Course Structure

There are 3-4 hours of training per day, over 4 weekdays. This class is not just a supplementary activity included in a language course; in fact, in just 1 month, you will learn as many as 64-80 recipes.

At the end of each class, you will enjoy eating the dishes you have made together with the instructor, together with an accompanying drink.

Sample Menu

1st week Menu sample							
Entrée	Red and yellow pepper crostini	First dish	Risotto parmesan cheese taste	Main dish	Chicken of the Padio	Dessert	Apple flitter
	Pigeon meat crostini		Spaghetti with basil pest		Roast sparerib and potato		Tuscan style ring cake with anise liqueur
	Valetiana parmesan cheese taste		Pumpkin soup		Mix fry, chicken-rabbit-vegetable		Crème caramel
	Crostini with clam		Spaghetti dried mullet roe taste		Sicilian style mackerel		Fruit dessert

2nd week Menu sample							
Entrée	Marinated sardines	First dish	Cuttlefish ink flavor risotto	Main dish and side dish	Sword fish rolls with mini-tomato	Dessert	Crostata with marmalade
	Black cabbage crostin		Vegetarian source pasta		Pizza source stew with potato		Cookie of Prato
	Tomato in oven		Nude ravioli		Pork with apples		Apple and walnuts pie
	Little cup salad		Lemon flavor risotto		Mini-rolls with artichokes		Florence style chestnut cake

Course Schedule Sample

Day	Contents
1 Sun.	Arrival to Italy
2 Mon.	Central Market Visit, Home Cooking Class
3 Tue.	Home Cooking Class
4 Wed.	Home Cooking Class
5 Thu.	Home Cooking Class
6 Fri.	*Italian class
7 Sat.	Free Day
8 Sun.	Free Day
9 Mon.	Home Cooking Class
10 Tue.	Home Cooking Class
11 Wed.	Home Cooking Class
12 Thu.	Home Cooking Class
13 Fri.	*Italian class
14 Sat.	Free Day
15 Sun.	Free Day
16 Mon.	Home Cooking Class
17 Tue.	Home Cooking Class
18 Wed.	Home Cooking Class
19 Thu.	Home Cooking Class
20 Fri.	*Italian class
21 Sat.	Free Day
22 Sun.	Free Day
23 Mon.	Home Cooking Class
24 Tue.	Home Cooking Class
25 Wed.	Home Cooking Class
26 Thu.	Home Cooking Class
27 Fri.	*Italian class
28 Sat.	Departing Italy

Starting on Every Monday.	
Duration and Price	
1 week (6 Nights)	1,440 Euro
2 weeks (13 Nights)	2,130 Euro
3 weeks (20 Nights)	2,980 Euro
4 weeks (27 Nights)	3,380 Euro
8 weeks (55 Nights)	6,600 Euro
12 weeks (83 Nights)	9,900 Euro

Included: Enrollment fee, Cooking class fee, assistant interpreter during the class (2 hours at each class), ingredients used during the class, gas and electricity cost during the class, accommodation during the course (shared flat, twin or triple room with 2 or 3 beds/bedroom), school procedural fees
* Single rooms are available with additional fee (see the application form on page 15)

Not Included; round trip air fair, transportation within the city (to and from the accommodation and the kitchen), transportation between the airport and the accommodation, (telephone tolls, gas/electricity/water costs at the accommodation, meals outside of the cooking class, personal allowances and souvenirs, etc.)

*Free Italian class: Italian language class are offered for free twice a week (1 class = 45 minutes).



Summer Course

Summer Home Cooking Course

Summer is the perfect season to enjoy the marvelous city of Florence. Through out the city there are many summer festivals, outdoor concerts, art performances and the special events. On the weekend, you can visit Tuscan beaches. If you get tired of the heat, you can take a break with a delicious Italian gelato along the Arno river, or take refuge in one of the many cool and quiet museums or churches.

There are so many things to do as a tourist, but nothing is more exciting than actually being a part of the city and living in Florence while learning something new (and delicious). Our Summer home cooking course offers you the perfect opportunity to learn how to make authentic Italian dishes using fresh summer vegetables and seasonal ingredients. The recipes you will bring back home with will be a good souvenir for your friends and family, easy to recreate in your own home-kitchen.



Make your summer special with home-cooking



Available during May, June, and July, starting on every Monday.

Duration and Price

2 weeks (13 Nights)	2,600 Euro
4 weeks (27 Nights)	4,600 Euro
6 weeks (20 Nights)	6,400 Euro
8 weeks (55 Nights)	8,200 Euro
12 weeks (83 Nights)	9,900 Euro

*Included: Enrollment Fee, Lesson Fee, Full time interpreter during the cooking lesson, Welcome Kit (City map, pen, notebook, file folder, one lunch ticket, bus pass), Weekly guided art visits, Cultural Excursions 2 times/4 week (Including pizza lesson, visit to the beach in Cinqueterre, winery, etc.). Accommodation – Shared Flat (twin/triple room) , 1 meal/day (*For an Excursion day, a sandwich lunchbox is served.). Orientation. Full time interpreter during the lessons with instructor. Airport pick up (from the airport to the accommodation)* Single rooms are available with additional fee (see the application form on page.15)

Not Included: round trip air fair, transportation within the city (to and from the accommodation and the kitchen), transportation between the airport and the accommodation, (telephone tolls, gas/electricity/water costs at the accommodation, meals outside of the cooking class, personal allowances and souvenirs, etc.)

Christmas Course

Christmas Home Cooking Course

Enjoy a wonderful Italian Christmas and learn how to make some of Italy's most delicious traditional dishes.

Christmas is a magical time for visitors to Florence, especially in the weeks leading up to Christmas day. People are busy with last-minute Christmas shopping, the city is glittering with lights, and people enjoy getting together with friends and family members over home-made meals. This is an opportunity to experience how Italians enjoy Christmas while learning the traditional recipes of Christmas and New Years.

Christmas in Italy

In Italy, Christmas is one of the most important and holy days of the year. Keys to the holiday season are the special homemade dishes prepared by "mamma" (mother).

Long before 25th December, the city starts to get busy with christmas preparations buying presents and cards, and people who study or work in other cities come back to Florence to their family home.

The decorations are not extravagant, rather they are chic and romantic, showing the warmth and sincerity of people's hearts.

On Christmas day, on the contrary, the city is quiet, without the buzzing of cars or workers, and is instead filled with distant laughter and music coming from homes.

TRADITIONAL ITALIAN CHRISTMAS MENU:

Crostini di fegatini: chicken liver patè on toast

Ravioli con brodo di cappone: small square parcels of pasta filled with capon meat with capon soup

Cappelletti con brodo di pollo: small square of pasta containing mixture of meat, cheese or vegetables with chicken soup

Arrosto di faraona: roasted guinea-hen

Linguine con cozze: a kind of pasta in the shape of thin flat strands with mussels

Cannelloni: tubular pieces of pasta filled with meat, cheese or vegetables

Cotechino con lenticchie: low heat boiled pork sausage with lentils

Cappone ripieno: capon filled with mixture of meat, ham, parmesan and vegetables

Cavallucci: pastry made with anise, almond, candied fruits, coriander and flour

Ricciarelli: traditional Tuscan biscuit made with almonds, sugar, honey and egg white

Pandoro and Panettone: the two most traditional Christmas sweet yeast bread made with flour, eggs, vanilla, candid fruits, raisins, sugar and butter

Zabaione al Marsala: made with egg yolks, sugar and Marsala (sweet wine)



Starting on 2016:12/12, 12/19

Duration and Price

1 week (6 Nights)	1,560 Euro
2 weeks (13 Nights)	2,180 Euro

Included: Enrollment fee, Cooking class fee, assistant interpreter during the class (2 hours at each class), ingredients used during the class, gas and electricity cost during the class, accommodation during the course (shared flat, twin or triple room with 2 or 3 beds/bedroom), school procedural fees
* Single rooms are available with additional fee (see the application form on page15)

Not Included: round trip air fair, transportation within the city (to and from the accommodation and the kitchen), transportation between the airport and the accommodation, (telephone tolls, gas/electricity/water costs at the accommodation, meals outside of the cooking class, personal allowances and souvenirs, etc.)

*Free Italian class: Italian language class are offered for free twice a week (1 class = 45 minutes).

The Italian Barista Course

Become a Coffee Professional

This special course offers an interpreting service on site (in English or Spanish) for no additional fee, and thus is the best way to gain skills to work as barista under the direct supervision of Italian coffee experts, without the hassle of learning the Italian language. The course also includes an optional Italian language class in order to acquire everyday terms that are useful in daily conversation.



The 1-week course is an introductory class, designed to give you the practical skills and background knowledge necessary to work as barista. The program addresses a variety of topics, including a short history of coffee and bean type, temperature control and essential machine use.

The 2-week course furthers the exploration of the world of coffee, introducing other specialist knowledge and practical training, as well as a visit to a coffee factory.

Course Schedule Sample

Starting on Every Monday				
1-week Course	2-week Course	Day	Contents	Italian Language
Departure	Departure	1 Sun.	From your Country to Florence	
		2 Mon.	Visit to the central food market(2 hours)	Italian language / twice a week
		3 Tue.	Barista training(2 hours/Basic)	
		4 Wed.	Barista training(2 hours/Basic)	
		5 Thu.	Barista training(2 hours/Basic)	
		6 Fri.	Visit coffee factory	
Departing Italy		7 Sat.		
Arrival to your country		8 Sun.	Arrival to your country(1-week Course)	
		9 Mon.	Barista training(2 hours - Advanced)	Italian language / twice a week
		10 Tue.	Barista training(2 hours - Advanced)	
		11 Wed.	Barista training(2 hours - Advanced)	
		12 Thu.	Tableware shop tour (Option)	
	Departing Italy	13 Fri.		
	Arrival to your country	14 Sat.		

*Schedule may be changed without prior notice. Please make sure to confirm.

Duration and Price	1-week	2-week
	1,400 Euro	2,600 Euro

Included: Enrollment fee, Barista class fee (3 days/week, 2 hours/day, total 6 hours/week), assistant interpreter during the class (2 hours each time), ingredients used during the class, visit to coffee factory, visit to the central food market (Only for 2-week course), accommodation during the course (shared flat, twin or triple room with 2 or 3 beds/bedroom), school procedural fees

* Single rooms are available with additional fee (see the application form on page15)

Not Included: round trip air fair, transportation within the city (to and from the accommodation and the kitchen), transportation between the airport and the accommodation, (telephone tolls, gas/electricity/ water costshh at the accommodation, meals, personal allowances and souvenirs, etc.)

Free Italian class: Italian language class are offered for free twice a week (1 class = 45 minutes)

Italian Gelato Course

Make Fresh and Delicious Gelato

Every gelato artisan agrees with the fact that: " There is a lot of science and math involved in the production of gelato". Handmade gelato is completely different from industrially produced ice creams. In fact, the amount of air contained in handmade gelato is about 20-40%, while most industrial products have an extremely high-air content (almost 100%). For this reason, the latter tend to melt soon inside the mouth and have little flavor.

The FCAS Italian Gelato Course offers the opportunity to learn all the secrets of authentic Italian gelato on site! The course also includes an optional Italian language class for acquiring everyday terms useful for daily conversation.



Course Schedule Sample

Starting on Every Monday				
8-day Course	2-week Course	Day	Contents	Italian Language
Departure	Departure	1 Sun.	From your Country to Florence	
		2 Mon.	Gelato making training	Italian language
		3 Tue.	Gelato making training	
		4 Wed.	Gelato making training	
		5 Thu.	Gelato making training	
		6 Fri.	Gelato making training	
Departing Italy		7 Sat.		
Arrival to your country		8 Sun.	Arrival to your country(8-day Course)	
		9 Mon.	Practical experience to Gelato Shop	
		10 Tue.	Practical experience to Gelato Shop	Italian language
		11 Wed.	Practical experience to Gelato Shop	
		12 Thu.	Practical experience to Gelato Shop	Italian language
	Departing Italy	13 Fri.		
	Arrival to your country	14 Sat.		

*Schedule may be changed without prior notice. Please make sure to confirm.

Duration and Price

1-week	1,400 Euro
2-week	2,600 Euro
4-week	3,250 Euro
8-week	4,900 Euro
12-week	6,580 Euro



Included: Enrollment fee, 1st week's gelato class (5 days/week, 2 hours/day total 10 hours), Interpreter fee during the class, 2nd week's gelato shop practical training (depending on the gelato shop's conditions it varies from 4 to 6 hours/day, 5 days/week. The last week will be 4 days/week.), ingredients used during the training, Insurance during the class and practical training at the gelato shop, Italian language class (1st week: 5 days/week, 2 hours/day total 10 hours. 2nd week and after: 2 class/week, 1 class/day. 1 class=45 minutes), accommodation during the course (shared flat, twin or triple room with 2 or 3 beds/bedroom), school procedural fees

* Single rooms are available with additional fee (see the application form on page15)

Not Included: round trip air fair, transportation within the city (to and from the accommodation and the kitchen), transportation between the airport and the accommodation, (telephone tolls, gas/electricity/ water costs at the accommodation, meals, personal allowances and souvenirs, etc.)

Sommelier Course

Learn the World of Italian Wines

This course offers the extraordinary experience or learning from professional sommeliers the knowledge of territories, wine types and typical raw wine producing materials, as well as the characteristics of grapes and their origins. In addition, students will become acquainted with wine tasting and serving techniques, and gain a comprehensive knowledge of Italian wine. Along with the professional training, the program includes guided cultural visits (to a winery in Tuscany, etc.)



Starting on 2016:5/7, 11/5

Program

Sommelier training	Agriturismo Visit
Winery Visit	Italian language class(2 hours)

*Program would be changed without prior notice.

Duration and Price 1-week 1,400 Euro

*Included: Enrollment fee, 3 times - 2 hours each class of sommelier class, wines used during the class, visit to a winery, visit to Agriturismo (farm), a city tour, interpreter fee during the class.

Not Included: round trip air fair, transportation within the city (to and from the accommodation and the kitchen), transportation between the airport and the accommodation, (telephone tolls, gas- electricity-water cost at the accommodation, meals, personal allowances and souvenirs, etc.)

1- Day Courses



Home Cooking full-course

230 Euro/5 lessons

In each class, you will prepare a full course menu, starting with appetizers to desserts. You will learn the secret recipes of Italian homemade cuisine, using high-quality local ingredients from Tuscany. (approx. 4 hours)



Table Coordinate

230 Euro/5 lessons

In Italy, dining is a formal event; focus is placed on a visually appealing spread with complete settings and patterned or colorful dinnerware. In this course you will have the opportunity to acquire the basics of Italian dining etiquette for place settings while enjoying warm Italian hospitality. At the end of the course, you will be able to host any dining event with ease. (approx. 2 hours)



Winery Visit

190 Euro

You will visit a wine cellar and learn how an authentic, richly fragrant Italian wine is made. This is a course in which you will hear the explanation of wine and taste freshly made wine, thus becoming an expert in Italian wine. (approx. 6 hours)



Home Cooking Fresh Pasta

230 Euro/5 lessons

Fresh pasta is very popular in Italian daily meals. You will learn its types, how to make them, and how to use them. (approx. 3 hours)



Home Cooking Pizza

230 Euro/5 lessons

You will master 3 types of delicious pizza, including familiar traditional flavors such as Margarita pizza. You will learn the secret of creating authentic flavors to which nothing you have made before can compare. (approx. 3 hours)



Wine/Olive Farm Visit

190 Euro

You will enjoy to the fullest grape vine and olive tree orchards that stretch as far as your eyes can see, along with beautiful Tuscan pastoral scenery. You will receive vivid energy from the blessings of nature in the form of a delicious lunch made with freshly harvested organically cultivated products. (approx. 6 hours)



Home Cooking Dessert

230 Euro/5 lessons

You will learn from professional pastry chefs how to make various desserts as well as how to decorate them. (approx. 3 hours)



Home Cooking Baking

230 Euro/5 lessons

You will learn how to make delicious Italian breads that you can even make in your own kitchen. You will get a firm grasp of the recipes so that you can make authentic bread in your own kitchen, further enhancing the deliciousness of your Italian cooking. (approx. 3 hours)

Home Cooking full-course /Handmade Pasta lesson /Table Coordinate / Home Cooking Dessert / Home Cooking Pizza / Home Cooking Baking : 5 Lessons 230 Euro / 10 Lessons €60 Euro / 15 Lessons € 475 Euro / 20 Lessons €90 Euro

*Included: Class, interpreter fee during the class, materials and ingredients used during the course.

Not Included: round trip air fair, accommodation, transportation within the city (to and from the accommodation and the kitchen), transportation between the airport and the accommodation, (telephone tolls, gas/electricity/water costs at the accommodation, meals, personal allowances and souvenirs, etc.)

Please feel free to contact
Florence Culinary Art School Information Office!!



**Florence Culinary Art School
 Information Office**

Tel.+39-055-0124893 (Italian/English/Japanese)

<http://www.florenceculinaryschool.com>

info@florenceculinaryschool.com

Fax.+39-055-212791

Via de' Conti 4, 50123 Florence Italy

For school visit, please make reservation by
 telephone, fax, or e-mail in advance.

GENERAL CONDITIONS

1. The Enrollment Fee of FLORENCE CULINARY ART SCHOOL is to be paid upon registration of FLORENCE CULINARY ART SCHOOL and the Tuition Fee of FLORENCE CULINARY ART SCHOOL is to be paid before the start of the relevant course. Payments can be made only in cash, by bank wire transfer. FLORENCE CULINARY ART SCHOOL will provide a certificate of payment confirmation. In case of a wire transfer, the certificate will be issued only when the completion of the transfer has been confirmed by the school at its receiving bank account. FLORENCE CULINARY ART SCHOOL may, at its sole discretion, exclude from any course and/or examinations any registered student who fails to pay the applicable Tuition Fee within the period stated above or any other period as may be agreed with FLORENCE CULINARY ART SCHOOL. FLORENCE CULINARY ART SCHOOL reserves the right to claim back from any such student any reasonable expenses incurred in reliance upon his/her registration on the course.

2. The Enrollment Fee paid to FLORENCE CULINARY ART SCHOOL is not refundable unless FLORENCE CULINARY ART SCHOOL decides not to grant the student a place on the relevant course. Cancellation will only be accepted if made in writing to FLORENCE CULINARY ART SCHOOL. If cancellation occurs not less than 90 days prior to the start of the relevant course, FLORENCE CULINARY ART SCHOOL shall refund 100% of the Tuition Fee, 50% of the Tuition Fee will be refunded if cancellation occurs not less than 60 days prior to the start of the relevant course; 30% of the Tuition Fee will be refunded if cancellation occurs one day before the class starts and no refund shall be made if cancellation occurs after the start of the relevant course. For student who do not hold an EU passport, there will be no refund after certificate of enrollment has been issued.

3. The Tuition Fee includes tuition and diploma or certificate of attendance as specified for the course.

4. FLORENCE CULINARY ART SCHOOL will be responsible for preparing a laboratory and basic equipments for student use. However, expenses for any materials needed for each student's course and projects shall be covered by the student.

5. Specific information such as the duration of the course shall be communicated to the student upon registration. Examinations must be taken at the end of the relevant course. No student shall be allowed to take the examinations after the end of the relevant course and FLORENCE CULINARY ART SCHOOL shall not, in this case, issue any final certificate of attendance or the official diploma to the student.

6. Attendance is compulsory. No student shall be allowed to take examinations unless he/she attends at least 80% of the lessons. No final certificate shall be issued unless the student maintains the required attendance record until the end of the course and achieves the required pass mark in the examinations. In case students do not attend lessons, there will be no refund of the Tuition Fee.

7. By enrolling on any course offered by FLORENCE CULINARY ART SCHOOL, students agree to comply fully with the disciplinary rules of FLORENCE CULINARY ART SCHOOL as this represents a condition of the agreement between students and FLORENCE CULINARY ART SCHOOL. Compliance which the disciplinary rules shall involve a good attendance record, a rigorous respect of the schedule of lessons and a responsible attitude towards the staff of FLORENCE CULINARY ART SCHOOL allows students to use any equipment within FLORENCE CULINARY ART SCHOOL. Failure to adhere fully to these rules may result in disciplinary measures being taken against the offending student (which, for the avoidance of doubt, may involve the expulsion of the student from the relevant course). To the fullest extent permitted by Italian law, FLORENCE CULINARY ART SCHOOL reserves the right to claim damages in relation to any loss caused by the student.

8. Courses are organized according to the schedules, dates and programs established by the teachers appointed by FLORENCE CULINARY ART SCHOOL, which reserves the right, at any time, to amend any aspect of the course as may be necessary.

9. The examination papers, together with any material produced by the students during the examinations (hereon referred to as The Material) shall be deemed to be the property of FLORENCE CULINARY ART SCHOOL. Students hereby assign by way of future assignment all copyrights arising in the Material and in particular allow FLORENCE CULINARY ART SCHOOL to exhibit, reproduce and/or publish such Material.

10. If a student wishes to change the course after registering with FLORENCE CULINARY ART SCHOOL, the school will consult with the school management in order to make arrangements for changing the course with a separate course of the student's choice, with a handling fee of 20% of the tuition.

11. FLORENCE CULINARY ART SCHOOL reserves the right to cancel the course prior to the beginning of the courses if less than a quorum to start a course is present. Students who are registered in a course that is canceled will be notified, and the Enrollment Fee and the Tuition Fee will be a full refund.

12. FLORENCE CULINARY ART SCHOOL doesn't take any responsibilities for accidental loss of personal belongings and valuables in school or outside school.

13. Students must be responsible in case of any damage or vandalization of school property by the student.

14. FLORENCE CULINARY ART SCHOOL is closed on Italian national holidays and school holidays such as summer holidays, winter holidays and Easter holidays.

15. No variation to this agreement shall be valid unless agreed in writing between the parties.

16. For programs held in Florence campuses, the agreement between FLORENCE CULINARY ART SCHOOL and students shall be subject to the Italian law and the parties hereby agree that the Italian courts in Florence shall have sole jurisdiction over any dispute arising out of this agreement.

FOR THOSE ENROLLED FOR INTERNSHIP.

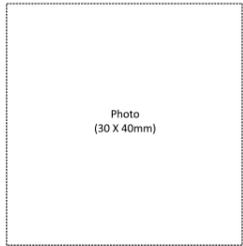
17. The first 8-24 weeks includes Italian language class, depending on the course enrolled. Students may be required to prolong the language course duration, depending on the Italian language level of the student. The class are from Mon-Fri. for 2-4 hours/day, either in the morning or afternoon. The number of class hours depends on the number of students per class, whether it is group class or semi-private class.

18. Students will be allocated to appropriate restaurant/company depending on the Curriculum Vitae, Portfolio (only for art students) and interview with the school internship coordinator and the restaurant/company. Students cannot choose where to do internship. The interview will take place near the end of the Italian language program. To be accepted to the restaurant/company, students ultimately needs to pass the interview. Except for some companies where English is the principal language used during the job, students must have enough Italian language skills to carry out job in order to pass the interview.

19. After collocation to Internship, the students follow the schedule and holidays of the hosting restaurant/company, depending on the restaurant/company. Some restaurant/company has longer working hours or less holidays compared with others. Please check in advance. If you have special request, please tell the school internship coordinator. Please note that the more specific requests you add, the less potential hosts there are, and it may result in delayed collocation.

20. Each internship student will be registered to the state through specialized agent to be certified, and carry out internship according to the state's law. The maximum period of internship at one place is limited to at most 6 months by the state's law. Students cannot change internship host restaurant/company before the registered period of 5 or 6 months completes. If the student encounters difficulties in job contents or other problems at work, please report to the school Internship coordinator. The additional registration charge for changing the host restaurant/company is 400 Euro each time.

21. Internship at restaurants often includes meals. Sometimes restaurants offer accommodation, or cover accommodation and/or transportation fees, or others.



Please fill in this form completely.

1. Personal Information

Last Name _____ First Name _____ Male Female

Nationality _____ Date of Birth (dd/mm/yy) _____ Place of Birth (City, State) _____

(Home address) Street and Number _____ City _____ State _____

Zip Code _____ Country _____ E-mail _____

Home Telephone _____ Cell phone _____ Fax _____

Occupation _____

(Contact info in Italy) Street and Number _____ City _____ State _____

Zip Code _____ E-mail _____

Telephone _____ Cell phone _____ Fax _____

Number of permission of stay (if applicable) _____

Education School/College/University _____ Location _____

From/To _____ Degree _____

What have you had other education or training? _____

Work Experience Name of Company _____ Position _____

From/To _____

How did you hear about FLORENCE CULINARY ART SCHOOL? _____

2. Program You are applying

Please check your program you are applying.

I prefer to take the lessons in Italian English Spanish Japanese Chinese Russian Other Language (_____)

Culinary Art for Professional 8-weeks 6-weeks Starting date Sep. 28, 2015 Jan. 25, 2016 Apr. 4, 2016

Home Cooking 1 week 2 weeks 4 weeks 8 weeks 12 weeks Other (_____)

Starting date (dd/mm/yy) 1st Choice (from _____ / _____ / _____) 2nd Choice (from _____ / _____ / _____)

Gelato Course 1 week 2 weeks 4 weeks 8 weeks 12 weeks Other (_____)

Starting date (dd/mm/yy) 1st Choice (from _____ / _____ / _____) 2nd Choice (from _____ / _____ / _____)

Barista Course 1 week 2 weeks

Starting date (dd/mm/yy) 1st Choice (from _____ / _____ / _____) 2nd Choice (from _____ / _____ / _____)

Sommelier Training 7 days Starting date Nov. 1, 2015 Feb. 29, 2016 May, 9, 2016 Other

Summer Course 1 week 2 weeks 4 weeks 8 weeks 12 weeks

Starting date (dd/mm/yy) 1st Choice (from _____ / _____ / _____) 2nd Choice (from _____ / _____ / _____)

Christmas Course 2 weeks (starting the first 3 weeks of December)

Starting date (dd/mm/yy) 1st Choice (from _____ / _____ / _____) 2nd Choice (from _____ / _____ / _____)

1-Day Course (Course Name _____)

Starting date (dd/mm/yy) 1st Choice (from _____ / _____ / _____) 2nd Choice (from _____ / _____ / _____)

Internship 1st Choice (from _____ / _____ / _____) 2nd Choice (from _____ / _____ / _____)

Language + Internship 1st Choice (from _____ / _____ / _____) 2nd Choice (from _____ / _____ / _____)

Other _____

3. Accommodation

All courses above, except for 1-day course, include accommodation in a shared flat (twin or triple room) for the duration of the course.

For any allergies to animals of others, please declare on the section 4.)

If you wish to upgrade it to a single room, or different accommodation type private flat, please check below.

If you wish to have accommodation during periods not included in the course, please request below. (€60/night or €125/week for twin/triple room) and €80/night or €175/week for single room)

- I request single room (sharing only kitchen and bathroom, and having a bedroom with 1 bed only)
- *Additional Fee applicable: 1-week(6 nights)€200 2-week(13 nights) €240 3-week(20 nights)€270 4-week(27 nights)€300
- I request different accommodation type (Please describe) _____

4. Enclosed documents

- Application Form
- Photocopy of Passport or ID
- Diploma Certificate of High School or higher
- International Postal money order or a copy of enrolment fee wire transfer
- 4 passport photos (3cm x 4cm)
- Photocopy of your permission of stay (If you have)

If you have any food allergies, allergies, medical conditions such as cardiac disease, diabete, epilepsy, chronic disease or any other disease that requires special attention, please describe in detail and attach the doctor's permission.

5. Payment Procedure *Please receive payment detail from the Admission Office

Amount _____ EURO

■ **By Wire Transfer** *You must add Euro 68 to the Enrollment fee, Euro 88 to the Tuition fee to cover the charges made by bank.

- Bank Name: SUMITOMO MITSUBI BANKING CORPORATION
- Branch Name: AZABU BRANCH
- Bank Address: 4-1-3 Nishiazabu Minato-ku Tokyo Japan 106-0031
- Account Holder ACCADEMIA RIACI TOKYO OFFICE
- Address: 5-15-20-702 Minamiazabu Minato-ku Tokyo Japan 106-0047
- Phone Number: +82-3-5449-8200
- Account number: 270-107029
- SWIFT Code/BIC: SMBC JP JT
- Bank Name: Banco Posta
- Account Holder: ACCADEMIA RIACI
- Account Number: 000084496884
- Address : VIA DE' CONTI 4, 50123 FIRENZE ITALY
- Phone Number: +39-055-289831
- CODE IBAN: IT26 W076 0102 8000 0008 4496 884
- CODE BIC/SWIFT: BPPITRRXXX
- CIN: W ABI: 07601 CAB: 02800

Agent



6 I HAVE READ THE BROCHURE AND I AGREE TO THE GENERAL CONDITIONS TO THE ENROLMENT IN THE COURSES.

Signature _____ Date _____

