

















COURSES CALENDAR

– 2026 –

COURSE	DATE	DURATION* Lessons + Internship	LANGUAGES
 Course on Italian Gelato	13/04/2026	3 or 4 + 9 or 8 weeks	IT EN ES
 Gluten Free Cooking Course	20/04/2026	1 week	IT EN
 I Level Master Course in Italian Cuisine	18/05/2026	3 or 4 + 9 or 8 weeks	IT EN JP RU
 II Level Master Course in Italian Cuisine	18/05/2026	9 + 15 weeks	IT EN JP RU
 Course on Italian Bakery	25/05/2026	2 weeks	IT EN
 Basic course on italian cuisine	25/05/2026	2 + 11 weeks	IT EN JP RU
 Course for Restaurant Service, Oenology and Coffee Skills	01/06/2026	3 weeks + 7 months	IT EN
 Course on Italian Wines and Food and Wine pairing	08/06/2026	1 week	IT EN
 Course on Italian Pastry	08/06/2026	3 + 10 weeks	IT EN
 Modern Culinary Techniques and Innovative Technology	15/06/2026	3 days	IT EN
 Course on Coffee Skills	15/06/2026	3 or 5 days	IT EN
 Contemporary Pastry Course	29/06/2026	1 week	IT EN
 Great Leavened Products, Breads and Pizzas Gourmet	29/06/2026	4 days	IT EN














* The total duration of the course includes the weeks of theoretical-practical lessons at the Institute + the weeks of training internship (optional) where present.

 Course in collaboration with the Italian School of Pizza makers (www.scuolaitalianapizzaioli.it)




COURSES CALENDAR

– 2026 –

COURSE	DATE	DURATION* Lessons + Internship	LANGUAGES
 Course on Panettone and Colomba	29/06/2026	2 days	IT EN
 Course on Italian Gelato	06/07/2026	3 or 4 + 9 or 8 weeks	IT EN
 Course on Coffee Skills	03/08/2026	3 or 5 days	IT EN
 I Level Master Course in Italian Cuisine	31/08/2026	3 or 4 + 9 or 8 weeks	IT ES EN
 II Level Master Course in Italian Cuisine	31/08/2026	9 + 15 weeks	IT ES EN
 Course for Restaurant Service, Oenology and Coffee Skills	31/08/2026	3 weeks + 7 months	IT EN
 Basic course on italian cuisine	07/09/2026	2 + 11 weeks	IT ES EN
 Course on Italian Wines and Food and Wine pairing	07/09/2026	1 week	IT EN
 Course on Coffee Skills	14/09/2026	3 or 5 days	IT EN
 Chocolaterie Course	21/09/2026	4 + 12 weeks	IT EN
 Course on Pizza	05/10/2026	3 or 4 + 9 or 8 weeks	IT EN
 I Level Master Course in Italian Cuisine	12/10/2026	3 or 4 + 9 or 8 weeks	IT EN PT KR
 II Level Master Course in Italian Cuisine	12/10/2026	9 + 15 weeks	IT EN PT KR












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– 2026 –

COURSE	DATE	DURATION* Lessons + Internship	LANGUAGES
 Basic course on italian cuisine	19/10/2026	2 + 11 weeks	IT EN PT KR
 Course on Coffee Skills	19/10/2026	3 or 5 days	IT EN
 Course on Italian Pastry	02/11/2026	3 + 10 weeks	IT EN
 Course on Italian Bakery	09/11/2026	2 weeks	IT EN
 Course on Coffee Skills	09/11/2026	3 or 5 days	IT EN
 Modern Culinary Techniques and Innovative Technology	17/11/2026	3 days	IT EN
 Course on Italian Gelato	23/11/2026	3 or 4 weeks	IT EN
 Contemporary Pastry Course	23/11/2026	1 week	IT EN RU
 Gluten Free Cooking Course	30/11/2026	1 week	IT EN
 Great Leavened Products, Breads and Pizzas Gourmet	30/11/2026	4 days	IT EN
 Course on Panettone and Colomba	30/11/2026	2 days	IT EN

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COURSE	DATE	DURATION* Lessons + internship	LANGUAGES
 I Level Master Course in Italian Cuisine	11.01.2027	3 o 4 + 9 o 8 weeks	IT EN
 Course on Italian Bakery	11.01.2027	2 weeks	IT EN
 Basic Course on Italian Cuisine	18.01.2027	2 + 11 weeks	IT EN
 Chocolaterie Course	01.02.2027	4 + 12 weeks	IT EN
 Course on Italian Pastry	15.02.2027	3 + 10 weeks	IT EN
 COURSE for PROFESSIONALS - Modern Culinary Techniques and Innovative Technology	17.02.2027	3 giorni	IT EN
 Course for Restaurant Service, Oenology and Coffee Skills	22.02.2027	3 week+ 7 months	IT EN
 Contemporary Pastry Course	01.03.2027	1 week	IT EN
 Course on Italian wines and food and wine pairing	01.03.2027	1 week	IT EN
 COURSE for PROFESSIONALS on Great Leavened Products, Breads and Pizzas Gourmet	01.03.2027	4 days	IT EN
 Course on Coffee Skills	08.03.2027	3 o 5 days	IT EN
 I Level Master Course in Italian Cuisine	08.03.2027	3 o 4 + 9 o 8 weeks	IT ES PT
 II Level Master in Italian Cuisine	08.03.2027	9 + 15 weeks	IT ES PT
 Basic Course on Italian Cuisine	15.03.2027	2 + 11 weeks	IT ES PT

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– 2027 –

COURSE	DATE	DURATION* Lessons + internship	LANGUAGES
 ICIF – SIP (Italian School of Pizza Makers) Course on Pizza	05.04.2027	3 o 4 + 9 o 8 weeks	IT EN
 Gluten Free Cooking Course	05.04.2027	1 week	IT EN
 Course on Italian Gelato	12.04.2027	3 o 4 + 9 o 8 weeks	IT EN
 Course on Italian Bakery	03.05.2027	2 weeks	IT EN
 I Level Master Course in Italian Cuisine	17.05.2027	3 o 4 + 9 o 8 weeks	IT EN KR JP
 II Level Master in Italian Cuisine	17.05.2027	9 + 15 weeks	IT EN KR JP
 Basic Course on Italian Cuisine	24.05.2027	2 + 11 weeks	IT EN KR JP
 Course for Restaurant Service, Oenology and Coffee Skills	31.05.2027	3 weeks + 7 months	IT EN
 Course on Italian wines and food and wine pairing	07.06.2027	1 weeks	IT EN
 Course on Italian Pastry	07.06.2027	3 + 10 weeks	IT EN
 Course on Coffee Skills	14.06.2027	3 o 5 days	IT EN
 COURSE for PROFESSIONALS - Modern Culinary Techniques and Innovative Technology	22.06.2027	3 days	IT EN
 Contemporary Pastry Course	28.06.2027	1 week	IT EN
 COURSE for PROFESSIONALS on Great Leavened Products, Breads and Pizzas Gourmet	28.06.2027	4 days	IT EN

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– 2027 –

COURSE	DATE	DURATION* Lessons + internship	LANGUAGES
 Course on Italian Gelato	28.06.2027	3 o 4 + 9 o 8 weeks	IT EN
 Gluten Free Cooking Course	19.07.2027	1 week	IT EN
 I Level Master Course in Italian Cuisine	23.08.2027	3 o 4 + 9 o 8 weeks	IT EN
 II Level Master in Italian Cuisine	23.08.2027	9 + 15 weeks	IT EN
 Course for Restaurant Service, Oenology and Coffee Skills	23.08.2027	3 weeks + 7 months	IT EN
 Basic Course on Italian Cuisine	30.08.2027	2 + 11 weeks	IT EN
 Course on Italian wines and food and wine pairing	30.08.2027	1 week	IT EN
 Course on Coffee Skills	06.09.2027	3 o 5 giorni	IT EN
 Chocolaterie Course	13.09.2027	4 + 12 weeks	IT EN
 Course on Italian Gelato	11.10.2027	3 o 4 weeks	IT EN
 I Level Master Course in Italian Cuisine	11.10.2027	3 o 4 + 9 o 8 weeks	IT EN PT ES
 II Level Master in Italian Cuisine	11.10.2027	9 + 15 weeks	IT EN PT ES
 Basic Course on Italian Cuisine	18.10.2027	2 + 11 weeks	IT EN PT ES
 Course on Italian Bakery	25.10.2027	2 weeks	IT EN

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COURSE CALENDAR

– 2027 –

COURSE	DATE	DURATION* Lessons + internship	LANGUAGES
 ICIF – SIP (Italian School of Pizza Makers) Course on Pizza	08.11.2027	3 o 4 + 9 o 8 weeks	IT EN
 Course on Italian Pastry	15.11.2027	3 + 10 weeks	IT EN
 COURSE for PROFESSIONALS on Great Leavened Products, Breads and Pizzas Gourmet	06.12.2027	3 + 10 weeks	IT EN
 Contemporary Pastry Course	06.12.2027	1 week	IT EN
 COURSE for PROFESSIONALS - Modern Culinary Techniques and Innovative Technology	13.12.2027	4 days	IT EN
 Gluten Free Cooking Course	13.12.2027	1 week	IT EN

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