



ALMA HIGHER EDUCATION

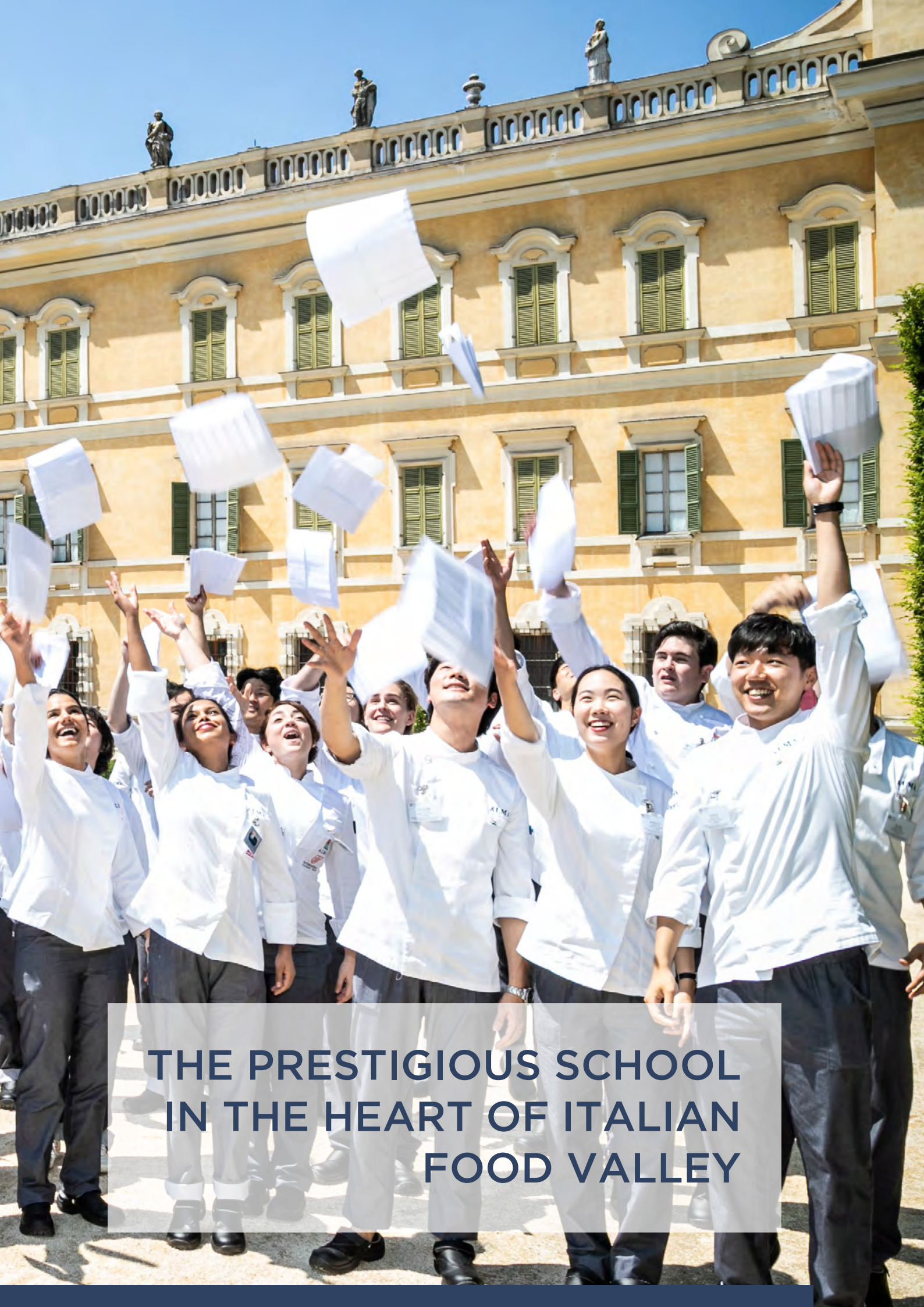
**INTERNATIONAL PROGRAMS
IN ITALIAN CULINARY ARTS**



ALMA[®]

La Scuola Internazionale
di Cucina Italiana





**THE PRESTIGIOUS SCHOOL
IN THE HEART OF ITALIAN
FOOD VALLEY**



ALMA The school of Italian hospitality

ALMA - La Scuola Internazionale di Cucina Italiana (The International School of Italian Cuisine) is the most authoritative training centre for hospitality, wine and food.

Conveniently located in the heart of the Food Valley, 10km from Parma (declared by UNESCO as the “creative city of gastronomy”), every day ALMA trains tomorrow’s catering professionals. Since 2004, ALMA has been pursuing this aim within the stunning Colorno Palace.

With all the necessary equipment and technology, it is the ideal setting for training students.

Embarking on an ALMA training course means much more than attending a higher education institute. ALMA is not only a place of study, practice, discipline and development, but also a constant reference point throughout its graduates’ careers. ALMA is a school that prepares its students for the world of work, welcoming young people from all over the world with different educational backgrounds.



NEXT GENERATION CHEF ALMA creates the professionals of the future

ALMA trains the Next Generation of catering professionals: cooks, pastry chefs, sommeliers, restaurant staff, bakers and food & beverage managers. Next Generation Chef is ALMA’s daily commitment to creating an education and culture around food and wine based on values of sustainability, food sovereignty and consumption habits.

These themes are at the heart of our identity. ALMA has gathered hundreds of sector-specific experts such as cooks, historians, producers, journalists, critics and academics to research and develop more advanced teaching, via round table discussions, conferences and international surveys.

The result is a future generation of graduated professionals who are knowledgeable, responsible and able to immediately enter the working world, equipped with both technical skills and a value system that is increasingly in demand in this professional sector.

PRESTIGIOUS HEADQUARTERS WITH CUTTING-EDGE TECHNOLOGY

ALMA headquarters is hosted inside a gorgeous “Reggia”, the Ducal Palace of Colorno, gazing out to a beautiful 18th-century garden. The campus covers an area of more than 5,000 square meters and its classrooms are equipped with state-of-the-art technologies.

CLASSROOMS

22 demo and training classrooms, 3 training labs - all state-of-the-art.

“MATER” TEACHING RESTAURANT

A space where simulating service and experiencing front-of-house hosting and management.

CENTRAL KITCHEN

The heart of ALMA, for the students' daily training.

PASTRY CENTER

Dedicated to the future “Pastry Chefs”, it includes the Agorà Room, an ad hoc classroom dedicated to pastry demonstrations, and 2 pastry laboratories with cutting-edge technologies.

ALMA LAB

A space dedicated to the training of the future “Bakery Chefs”: the ALMA Lab is the perfect educational context with useful instruments to teach and learn the art of baking.

WINE ACADEMY

It is composed by the Teaching Cellar, a collection of Italian wines especially conceived by ALMA, and the Sommellerie Room, a space dedicated to sensory analysis, tasting techniques and research.

CAFFÈ ITALIA

An on-site caffè, dedicated to ALMA students and guests.



SCIENTIFIC COMMITTEE

THE CONNECTION TO ITALIAN HOSPITALITY

Since 2004, ALMA the International School of Italian Cuisine has undergone a process of constant growth and innovation.

Conceived as the “home of cooks”, the School has gradually become a home for pastry chefs, sommeliers, restaurant managers and bakery chefs as well.

This is why ALMA has decided to collaborate with key figures in the profession, becoming a model for students, a benchmark for graduates and an inspiration for the gastronomy and hospitality sector. Paolo Lopriore, Mariella Organi, Davide Comaschi, Ezio Marinato and Andrea Grignaffini represent the following sectors respectively: cuisine, hospitality, pastry making, bread making and wine. At the head of the Scientific Committee is the President of ALMA, Enzo Malanca, the General Manager Andrea Sinigaglia and the Director of Education Matteo Berti.

The Committee’s goal is to ensure ALMA’s educational offering remains up to date, as part of a drive to stay at the cutting edge and engage continuously with the professional world.



**PAOLO
LOPRIORE**
Cuisine

**EZIO
MARINATO**
Bakery

**MARIELLA
ORGANI**
Hospitality

**DAVIDE
COMASCHI**
Pastry

**ANDREA
GRIGNAFFINI**
Wine

GUALTIERO MARCHESI AND THE ALMA PHILOSOPHY

“Dear students, dear teachers, dear friends, I can proudly say, without fear of exaggeration, that it is also down to me if Alma is what it is today. I’m not sure if it is more my own offspring, or something I have taken under my wing. Perhaps it is a bit of both. I feel part mother and part father of this wonderful school. People come here to learn the foundations of the profession, and to acquire the techniques needed to honour Italian cuisine and render it great. Great things can only be achieved through hard study and tirelessly practising the craft”.

Gualtiero Marchesi, renowned as the father of Modern Italian Cuisine, had a vocation for cooking. His inspiration came from his parents, who owned the hotel restaurant Al Mercato, in Via Bezzecca, Milan. The passion for drawing and music, particularly opera, and the sensitive, professional approach adopted each day, set the restaurant apart from others in Milan.

In 1977, Marchesi opened his first restaurant in Via Bonvesin della Riva. Twenty years later, Gualtiero Marchesi moved to Franciacorta, to Albereta di Erbusco.

In 2008, he opened ‘IL MARCHESINO’ Restaurant at La Scala Theatre in Milan. He earned countless awards and prizes over the course of a career spanning more than sixty years.

In 2003, he became the Dean of ALMA, the International School of Italian Cuisine. Courses at ALMA are inspired by the teachings which the Maestro himself has bequeathed to our School. Indeed it is a legacy left to Italy as a whole, which is indebted to him for bringing its cuisine into the modern age.



THE “ALMA METHOD” HERE’S HOW IT WORKS!

All our courses are based on the **“ALMA Method”** which features:

- an in-depth understanding of Italian history and culture;
- direct experience of products and raw materials;
- a command of techniques and processes, knowledge of recipes and traditions;
- a direct experience guided by the most eminent Guest Chefs representing the best of Italian Cuisine, Pastry and Wines.

A real Italian experience, in a multicultural context with students coming from all over the world.

A maximum number of 20 students per class, with one teaching chef and one chef assistant; students will receive full support throughout the whole program.





THE VALUE OF ALMA CERTIFICATIONS

- *Memorandum of Understanding with the* **Ministero della Pubblica Istruzione Università e Ricerca (MIUR - Ministry of Education)**
- ALMA is certified by the **Emilia Romagna Region** under code 5290 for training programmes
- ALMA works with the **Italian Trade Agency (ITA)** to promote Italy's food and agricultural heritage around the world
- ALMA is certified **ISO 9001:2008 by SGS** for the planning and provision of training programmes designed for hotel and hospitality operators
- ALMA works with the **University of Parma** to promote the region
- Memorandum of Understanding with **EXPO 2015** "Feeding the planet - Energy for life"
- ALMA participates to the steering committees of **Parma City of Gastronomy**
- ALMA participates to the « Planning Table» of the **MAECI, Ministero degli Affari Esteri e della Cooperazione Internazionale (Ministry of the External Affairs and of the International Cooperation)** for the realization of the activities of the **World Week of Italian Cuisine**
- ALMA has received the **CRIBIS Prime Company Recognition** as Company with the Maximum Commercial Reliability



THE VALUE OF ALMA AWARDS

2015

ALMA was awarded with the **Grand Prix of Food Culture** by the Académie Internationale de la Gastronomie, important institution composed by 27 countries in the world, evaluating the best representatives of the international gastronomical culture, for the role of ALMA in the realization of a new idea of Italian Cuisine that emphasises the cultural roots and the traditions of the territory, for the constant exchanges and for the promotion in the Italian gastronomical culture among the future professionals.



2016

ALMA received the prestigious **Tourism Award in the Italian Cuisine** category in 2016, awarded by the Italian Chamber of Commerce in China; the award was collected on our behalf by Chef, Carlo Cracco.



2018

ALMA was awarded by **Hosco for Best Platform Launch** of the ALMALink platform, for having the biggest community 3 months after the launch of the new platform.



2018

Food and Travel Italia, the international magazine on food and wine, beverage, gourmet travel and tourism, under the patronage of ENIT - National Tourism Agency, has awarded recognitions to some companies, leaders in different areas of Catering and Hospitality/Tourism. ALMA received this award as "the Best Higher Education School in Hospitality 2018" because "for 15 years, high education in the field of hospitality, from cuisine to restaurant management, from pastry to sommellerie, has distinguished ALMA in quality and numbers".



WHY STUDYING IN ITALY AND THE ITALIAN CUISINE

Being born in Italy
means being surrounded
by an endless multitude
of beautiful things.

Italy is the only peninsula in the world
to extend, elongated from north to south,
at perfect latitude,
closed within a good sea.

Good because the winds
of this closed sea are good.

Thanks to these winds,
Italy's agri-food biodiversity
holds a series of records
second to none on the planet:
7000 species of vascular flora
58.000 species of living animals
1.200 autochthonous grape varieties

Over 500 olive cultivars
140 durum wheat cultivars
Then there is Italy's cuisine:
new (300/400 years at most?),
fresh, light, tasty but digestible.
From the filling used in a tortellino
to that used in an agnolotto,
from the way of maturing
cured meats and cheeses to soups,
polenta, cod and anchovies.
This is wonderful, this is pure beauty.

From "Nel Blu", Oscar Farinetti, founder of Eataly, 2015



INTERNATIONAL NETWORK

While ALMA's heart is Italian, with deep roots in the Food Valley, our School has an international touch thanks to its partnerships with leading culinary training establishments around the world.

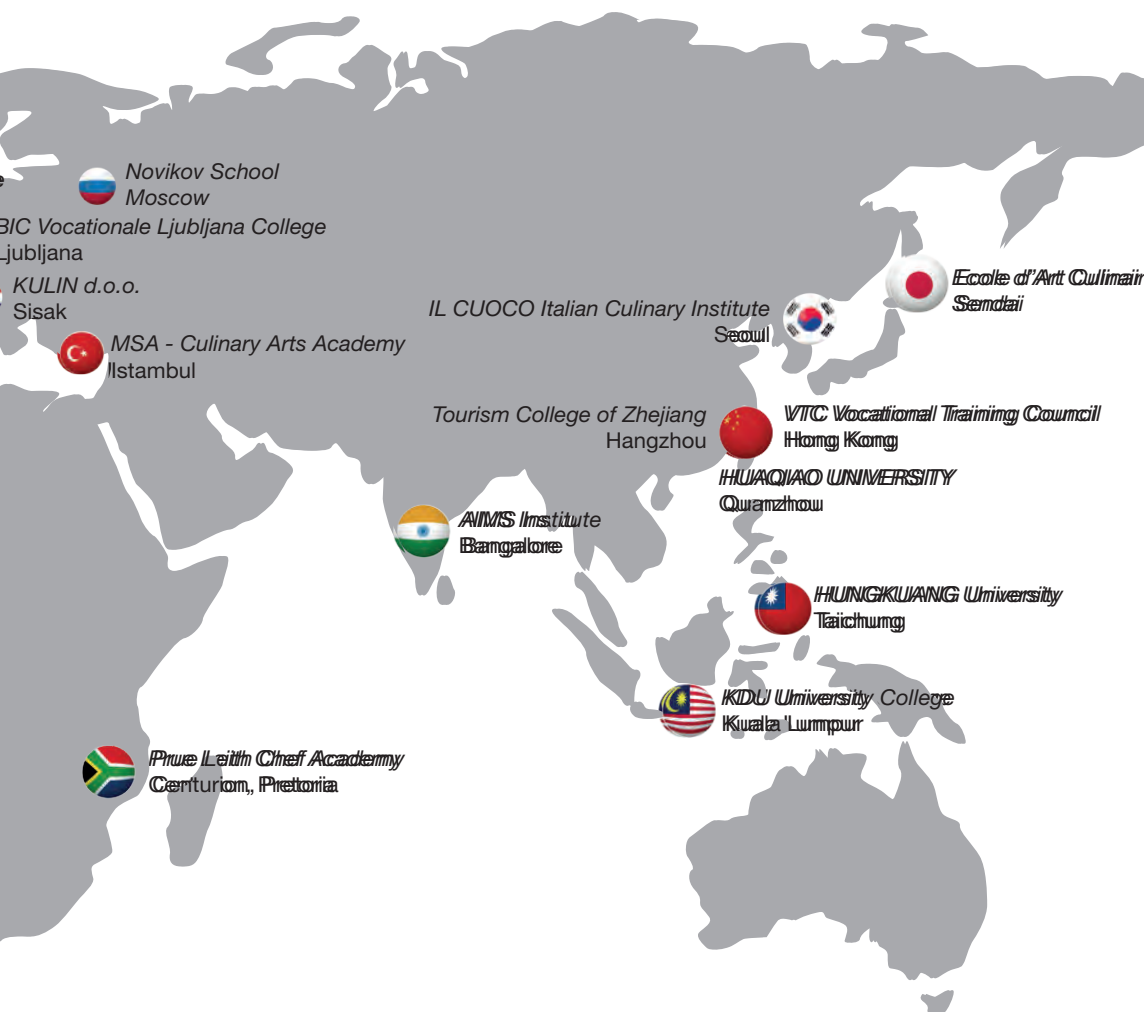


Members of VTC Group VTC 機構成員



INTERNATIONAL NETWORK

Collaborating with these schools, ALMA organises Italian culinary courses for foreign students, so that they can become world ambassadors of Italy's authentic cuisine and Italian-made products, combating imitations and Italian sounding products.







ALMA OFFERS DIFFERENT PROGRAMS TO INTERNATIONAL STUDENTS WHO WISH TO LEARN ABOUT THE ITALIAN CUISINE AND PASTRY, TO SUIT DIFFERENT NEEDS AND PROFILES.

LONG PROFESSIONALIZING PROGRAMS

Dedicated to those who wish to start or enhance their profession as chefs of Italian Cuisine or Italian Pastry

ICP - Italian Culinary Program
IMPP - Italian Modern Pastry Program

SHORT COURSES

Dedicated to those who love the Italian Gastronomy and have little spare time but wish to enrich their knowledge

A Taste of Italy | Italian Pasta

TRAINING COURSES

A way to keep in touch with the «state of the art» of the job and learn from best practice

ALMA Training Courses for professional
Tailor Made Courses

ALMA STORIES

YEN-JU LIN - *Taiwan*

The Italian Culinary Program is the course I chose. (...) Also because the course is arranged three to four days a week, I have more time to review the courses, study books (the school library is also one of the main reasons why I chose ALMA), travel around and find the taste of Italy. The biggest difference from other schools is the provision of the course "Italian History and Food Culture", which allows me to approach to the cuisine from the historical and cultural points of view and to be closer to Italy. (...) If now I want to answer "What is Italian cuisine?", I believe I can find the outline based on history and traditional culture, land and ethnicity, and the palate I built here in Italy.

EVGENIIA LARINA - *Russia*

The program is quite complex but really well balanced between cooking lessons, classes about history and culture and field trips to get to know better local products like wine, Prosciutto di Parma or Parmigiano Reggiano and understand how to use them perfectly in our preparations.

LILLIAN OSSOLA - *USA*

The general atmosphere with my classmates also makes the difference: we are all from different backgrounds and mostly from different countries, which ends up in different approaches and techniques that make everyone learn even more.

BINITA DEBNATH - *India*

I have always wanted to learn Italian cuisine, that's why I decided to attempt ALMA. I started to study its philosophy and courses, shaped by talented Italian chefs according to the principles by Maestro Gualtiero Marchesi. ALMA is about cuisine, is about food. A food culture grows here, and this concept comes from the Italian tradition. I enjoyed my experience from many points of view, especially due to the fact that I have been living it from both the student and the teacher perspective.

ELENA ZENG - *China*

I started with the Cooking Techniques Course, after that I did an internship in ALMA assisting the teaching chefs and then I started my Advanced Course of Italian Cuisine. Not knowing exactly how this job works at the beginning was not easy, however, due to one of my classmates I got better and better because she helped me to improve my method and organization while I was teaching her my precision. It was a hectic but amazing period, where I grew significantly from both the personal and professional point of view.

LONG PROFESSIONALIZING PROGRAMS - CUISINE

ITALIAN CULINARY PROGRAM

The Italian Culinary Program is a **one-year course** on authentic Italian Cuisine. Organized in **two educational units**, it starts from the basics and accompanies students to the advanced level. This is the perfect culinary course if you are looking for a real full immersion in the Italian food and a complete study experience to become a professional chef of Italian Cuisine.

The Italian Culinary Program (both UNIT 1 and UNIT 2) is **accredited by Local Government of Emilia Romagna** and issues certificates that are recognized all over Europe.

The EQF (European Qualifications Framework) system helps in comparing national qualifications and their levels to make them more readable and understandable across different countries in Europe.

Intakes per year:

Winter intake
January

Spring intake
May

Fall intake
October

UNIT I 3 months and half

Residential phase

2 months and half

Traineeship phase

1 month (optional)

UNIT II 8 months

Residential phase

4 months

Traineeship phase

4 month (compulsory)

Final exams

2 days



LONG PROFESSIONALIZING PROGRAMS - *CUISINE*

ITALIAN CULINARY PROGRAM - *UNIT I*

Dedicated to all students passionate about food with no real experience in the sector, UNIT 1 focuses on mastering the techniques and learning to recognise the real taste of the Italian Cuisine.

Our teachers will guide the students around the Food Valley and other regions in Italy, therefore visiting places and introducing traditions that are at the basis of the Italian food excellence.

The program:

- Combines **theory and training sessions** in the same day
- Is designed to acquire the basics and skills, such as **cutting of vegetables, knowledge of raw material, preparation of fresh pasta, treatment of meat and fish**
- Also includes **field trips, wines and history of cuisine**

With a part-time frequency, students will also have the opportunity to:

- Deepen their knowledge on different topics, following the suggestions of their teacher of **Italian History and Culture**
- Wander around the **ALMA library**, a collection of about 12.000 volumes dedicated to enogastronomy
- Enjoy their free time, visiting around Italy, always supported by ALMA staff to **fully experience the Italian territory**

It is preparatory to the Unit II.

Residential phase

2 months and half

Traineeship phase*

1 month
(optional)

Final Assessment

*Traineeship phase is not included if the single unit is purchased



LONG PROFESSIONALIZING PROGRAMS - CUISINE

ITALIAN CULINARY PROGRAM - **UNIT I**

REQUIREMENTS

- At least **18 years of age**
- **High school diploma**
- **Intermediate knowledge of English language**
- **Applicants older than 40 years of age are asked to submit a motivational letter**

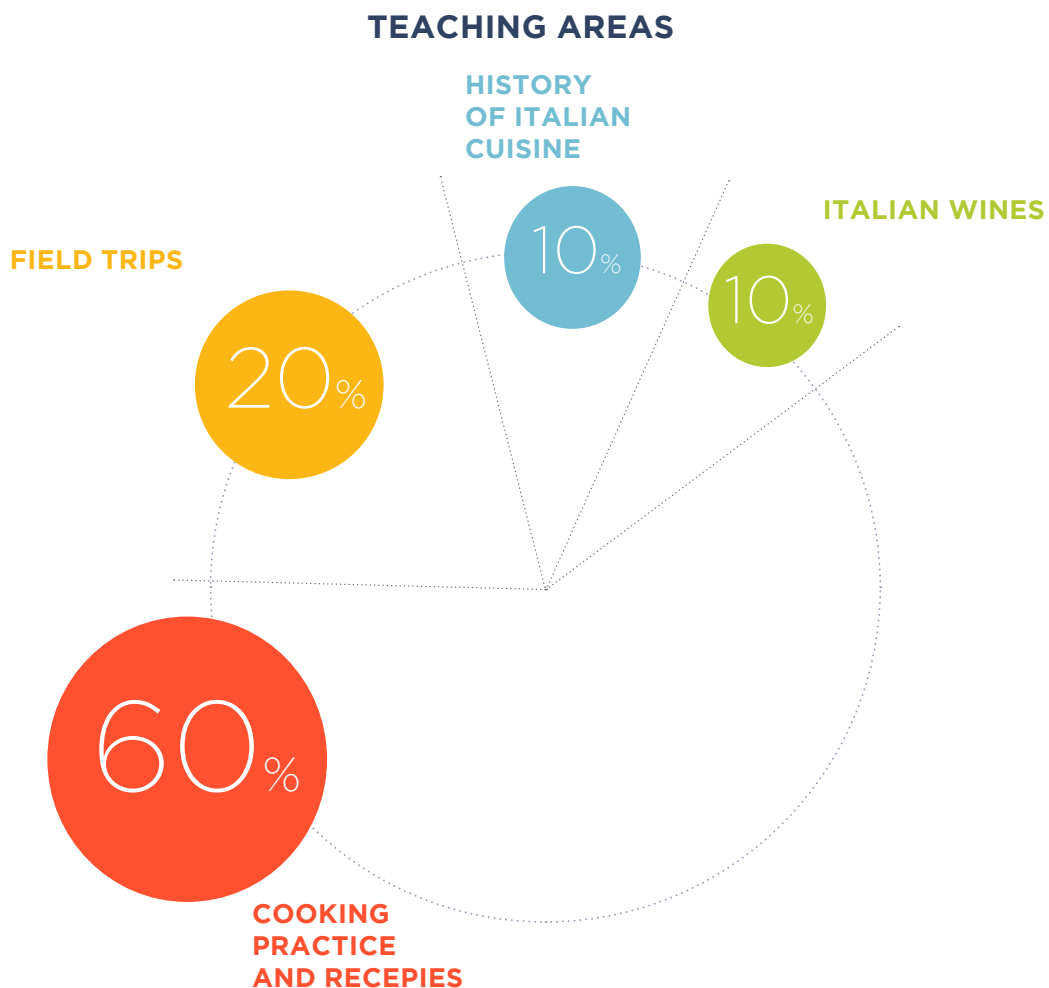
RESIDENTIAL PHASE - INFORMATION

- Length of the residential phase: **2,5 months**
- Number of weeks: **10 weeks**
- Total number of hours: **200 hours**

ATTENDANCE: usually students attend classes 3 days each week, 6-8 hours per day – however, frequency may slightly vary depending on, among the others, bank holidays and school closing days.

CERTIFICATION

- Certificate of Attendance of “**Fundamentals of Italian Cuisine -products & techniques**”
- **Certificate of Skills**



LONG PROFESSIONALIZING PROGRAMS - CUISINE

ITALIAN CULINARY PROGRAM - *UNIT II*

The Italian Culinary Program UNIT 2 moves forward to an **advanced level** aiming at giving international students not just theoretical and practical training in advanced Italian Cuisine but a **comprehensive Italian Experience**.

Students will apply the techniques acquired in UNIT 1, mastering the traditional recipes, and they will also:

- Meet the **Italian Guest Chefs**, being face to face with the greatest professionals
- Delve deeper in the **Italian History and Culture**
- Acquire a wider knowledge on **Italian wines**
- Be introduced to **Italian language**
- Discover and taste the regional products by visiting local producers in their **field trips**

During the residential phase, students will be granted a part time frequency in order to be able to enrich their gastronomical experience as well as making full use of the library, deepening into specific topics under the guidance of their tutor.

The second part of the program includes a compulsory traineeship, hosted by the most renowned restaurants in Italy including Michelin starred restaurants and thus cooking professionally in a real kitchen.

Residential phase

4 months

Traineeship phase

4 months

Final exams



LONG PROFESSIONALIZING PROGRAMS - CUISINE

ITALIAN CULINARY PROGRAM - *UNIT II*

REQUIREMENTS

- At least **18 years of age**
- **High school diploma**
- **Intermediate knowledge of English language**
- A **first experience in the sector/completion of UNIT 1**
- **Applicants older than 40 years of age are asked to submit a motivational letter**

RESIDENTIAL PHASE - INFORMATION

- Length of the residential phase: **4 months**
- Number of weeks: **15 weeks**
- Total number of hours: **360 hours**

ATTENDANCE: usually students attend classes 4 days each week, 6-8 hours per day – however, frequency may slightly vary depending on, among the others, bank holidays and school closing days.

CERTIFICATION

- Professional Diploma **“Cook of Italian Cuisine – Advanced Level”**
- Certificate of Professional Qualification of **“Operatore alla Produzione Pasti – Level EQF 4”**
(Operator at the Production of meals)

TEACHING AREAS



LONG PROFESSIONALIZING PROGRAMS - PASTRY

ITALIAN MODERN PASTRY PROGRAM

The Italian Modern Pastry Program is an intensive and educational experience that prepares students to become a professional pastry chef. The course includes both a residential phase, with theory and practical classes as well as a traineeship phase, alongside the best pastry chefs in Italy.

Based on the ALMA Method, the program:

- Is designed to acquire techniques and to develop them into proficient skills in the **art of pastry**
- **Counts pastry demonstrations and training lessons**, including the fundamentals of Italian world's renowned pastry products, such as bakery products, regional Italian Pastry, Italian semifreddo, ice cream and sorbets, the great Italian mother-yeast leavened products and much more
- Includes **field trips around Italy** with ALMA teachers and visiting local producers
- Offers **Classes on Sensory Analysis and Wines**
- Gives an overview on the **History of Italian Pastry** completing the educational path of the future pastry chef

Residential phase

2 months

Traineeship phase

3 months

Final exams



LONG PROFESSIONALIZING PROGRAMS - PASTRY

ITALIAN MODERN PASTRY PROGRAM

REQUIREMENTS

- At least **18 years of age**
- **High school diploma**
- **Intermediate knowledge of English language**
- A **first experience** in the sector
- **Applicants older than 40 years of age** are asked to submit a motivational letter

RESIDENTIAL PHASE - INFORMATION

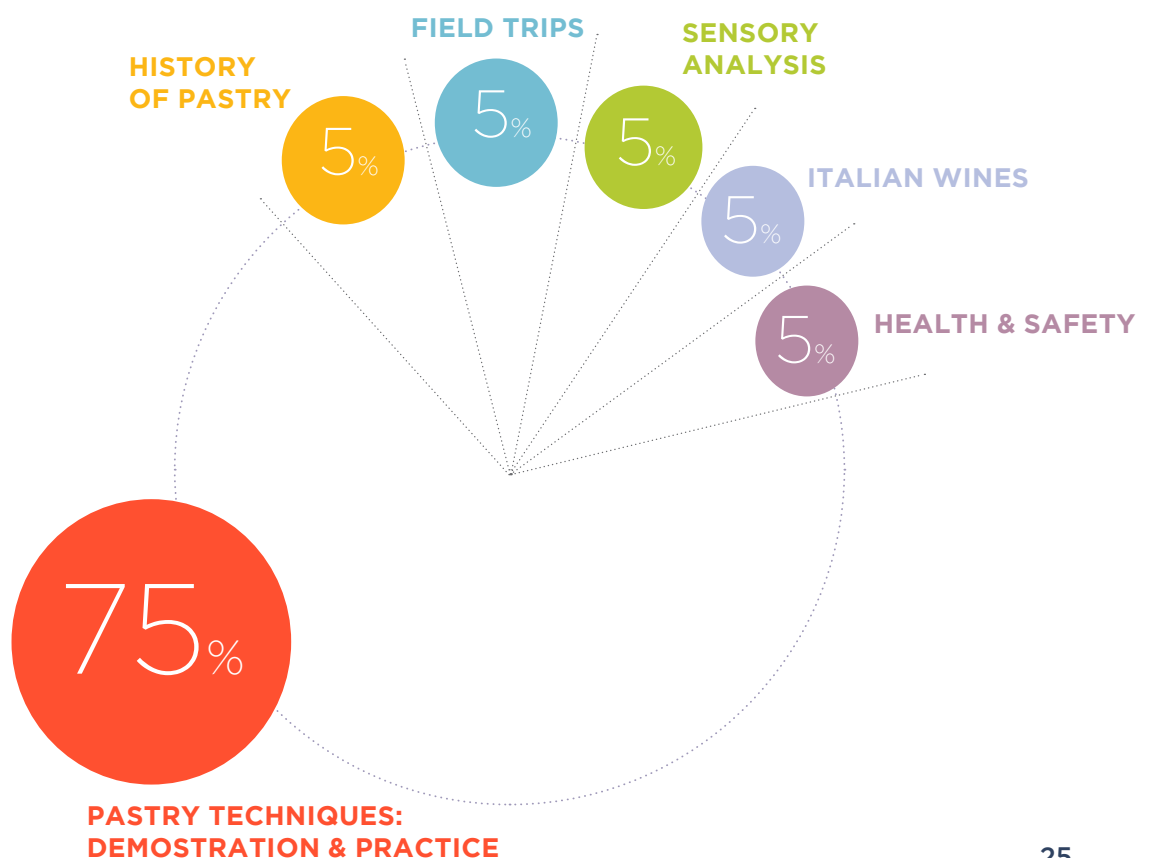
- Length of the residential phase: **2 months**
- Number of weeks: **9 weeks**
- Total number of hours: **360 hours**

ATTENDANCE: usually students attend classes from Monday to Friday, 8 hours per day – however, frequency may slightly vary depending on, among the others, bank holidays and school closing days.

CERTIFICATION

- Professional Certificate “**Chef of Italian Modern Pastry**”

TEACHING AREAS



SHORT COURSES

A TASTE OF ITALY

This 1-week program is addressed to Italian Food Lovers wishing to enrich their trip to Italy, including a different way to explore the country and discovering the excellences of Italian Gastronomy in a brand new way.

The course, following the “ALMA Method”, combines:

- **Academic lessons**
- Direct **experience** of products and raw materials
- Command of **techniques and processes**
- Knowledge and practice of **Italian traditional recipes**, to have a direct touch of the school

This special format program addresses to Italian food lovers with little available time, looking for a first intensive experience to discover the unique Italian Cuisine.

Welcome in ALMA
and lessons start
from **MONDAY**

End of lessons
and goodbye ceremony
to **FRIDAY**

REQUIREMENTS

- At least **18 years of age**
- **Intermediate knowledge of English language**

COURSE INFORMATION

- Length: **5 days**
- Total number: **40 hours**

Usually students attend classes from Monday to Friday, 8 hours per day

CERTIFICATION

- Certificate of Attendance



SHORT COURSES

ITALIAN PASTA

A **1-to-1 program**, addressed to **professionals in the catering world**, wishing to deepen their knowledge the Italian food "par excellence": Pasta.

The course combines the direct experience of products and raw materials, the command of techniques and processes, as well as the knowledge and practice of Italian traditional recipes.

This special format program includes also the demonstration of an Italian "Rezdora", and ends with a field trip to allow the student to touch and taste the final product.

MONDAY
Welcome in ALMA
and start of lessons

MONDAY TO FRIDAY
Course delivery

SATURDAY
Field trip

REQUIREMENTS

- At least **18 years of age**
- **Intermediate knowledge of English language**
- A **first experience** in the sector
- **Applicants older than 40 years of age are asked to submit a motivational letter**

COURSE INFORMATION

- Length: **6 days**
- Total number: **48 hours**

Usually students attend classes from Monday to Saturday.

CERTIFICATION

- Certificate of Attendance



TRAINING COURSES

FROM PROFESSIONAL TO PROFESSIONAL

Since 2019 ALMA, reference point of the whole world for training in the hotel industry, organizes formative courses for professionals.

We started with the first formative courses for professional pastry chefs, held in French language and translated in Italian and English.

These courses are created to amplify the knowledge of the profession and to stay tuned on the market evolution. The structure and duration of these courses (2 full days) have been thought to follow the needs of people who are working, and that can take only a few days off.

Experts in different sectors of catering and hospitality can therefore assist the teachers of ALMA for a choral and multi-perspective training.

ALMA formative courses will offer the Italian chefs and pastry chefs an opportunity for exchange and comparison with the art and culture of the World Masters, experiencing a unique and exclusive opportunity.

REQUIREMENTS

- At least 18 years of age
- Knowledge of English, French or Italian language at least of intermediate level

ATTENDANCE - INFORMATION

- Two days full time

CERTIFICATION

Certificate of Attendance

OUR LATEST GUESTS



**Grégoire
Berger**



**Grégory
Doyen**



**Arnaud
Larher**



**Rodolfo
Guzman**

TRAINING COURSES TAILOR MADE PROGRAMS

ALMA is a center of excellence where professional cooks can find ideas, experiences and incentives to keep improving their skills. **ALMA realizes tailor-made courses, specially conceived to meet the requirements of Restaurant Businesses, Chains of Hotels and Grand Hotels, Culinary Schools and Institutions.**

The structure and the content of each program are arranged in close collaboration with the customer, in order to obtain the best result for every course.

Additional Services

- **Lunch:** On teaching days, meals are provided at the School restaurant
- **Teaching materials:** Students will be provided with teaching materials
- **Seminars and visits:** Students will be able to attend seminars and visit food producers
- **Library:** Students can use the library, with 12,000 volumes on enogastronomy (many are available to borrow)
- **Accommodation:** The Student Office can help students find accommodation in Colorno or Parma



WELCOME IN THE HEART...



NEAREST AIRPORTS

- Bologna
- Milano
- Bergamo
- Venezia



SEASIDE (1 day trip)

- Cinque Terre
- Versilia
- Riviera Romagnola



VALLEY AND MOUNTAIN REGIONS

- Valle d'Aosta
- Piemonte
- Lombardia
- Trentino Alto Adige
- Friuli Venezia Giulia



FOOD SPECIALITIES

...everywhere!
Discover and help yourself!



MAIN CULTURAL CITIES (1 day trip)

- Torino
- Milano
- Bologna
- Venezia
- Verona
- Firenze
- Roma



...OF THE ITALIAN FOOD VALLEY

The kilometers on the map, indicate the distance between Parma and the cities



BY PLANE

Parma airport Giuseppe Verdi is 10 km away.
Airports Bologna Guglielmo Marconi and Milano Linate are 100 km away.
Airport Milano Malpensa is 200 km away.

BY CAR

Take the A1 motorway, exit at Parma, follow directions to Mantova - Colorno (about 10 km).

BY TRAIN

From Parma train station take n° 7 bus (it runs approximately every hour) or the train to Colorno.

STUDENTS LIFE

LIBRARY

Free access to all students to a library with more than 12.000 volumes in a range of languages devoted to food and wine connoisseurship.

THE WEB PLATFORM

Access to teaching materials always within reach of students.

ALMA HOUSING

Comfortable lodging within walking distance to the school and leisure facilities.

ALMA STORE

Dedicated to all students wishing to integrate their uniform or looking for tools and equipment.

ALMA LINK

An alumni community, with almost 6000 members working as chefs, pastry chefs, bread-makers, sommeliers, waiting and bar professionals and food & beverage managers - an online platform supporting all of our graduates in their careers.

TUTOR

A dedicated tutor to support students throughout the whole program.

ALMA CREDIT CARD

Possibility to subscribe an Italian card, including special offers for ALMA students.

WIFI

Free Wi-Fi for all students inside the school and at the ALMA Housing residences.



USEFUL INFORMATION

HOW DO I ENROLL?

If you think ALMA can help you realizing your ambitions, or if you need further information about programs and editions, visit the official website www.alma.scuolacucina.it and send your application, enclosing your CV.

IMPORTANT: after sending your application, the School will contact you to take further steps. The program has a limited number of participants: priority follows the application date.

VISIT US Book a tour!

It is possible to visit the headquarters by appointment. Book a tour of our school by writing to admission@scuolacucina.it.

A member of our staff will accompany you around the campus, showing you the classrooms and school facilities and explaining in details our programs.

BOOK A SKYPE CALL

Our Staff is always at your disposal for any further information - book your skype call by writing to admission@scuolacucina.it

Skype ID: **alma.italiancookingschool**

CONTACT US

To get directly in touch with our Staff:



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+39 3420464112



alma_scuola_cucina



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Email: admission@scuolacucina.it

WHERE TO FIND US

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MAIN SPONSOR



Per le mani dei professionisti

TECHNICAL SPONSOR



EDUCATIONAL PARTNER



ALMA
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di Cucina Italiana

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