

ITALIAN FOOD & WINE CULTURE COURSE

The ultimate immersive
experience



The ultimate culture, food & wine Italian Experience



Italian cuisine is an extraordinary laboratory of cultural biodiversity. Its distinctive element is the **plurality of experiences**: products, knowledge, recipes, tastes change at every turn of the corner.

Every city large or small, every countryside, every territory has its own. What gave us all this, was the magical intertwining of **geography and history**. On the one hand the **landscape**, differentiated like no other in the world: a scenario that changes in very small spaces, between plains and hills, seas and mountains; an elongated shape that quickly takes you from the center of Europe to the heart of the Mediterranean.

On the other hand, **history, complex events**, sometimes even dramatic, which in this territory have seen different people and cultures meet, attitudes and habits that have overlapped and mixed, in a conflictual but, in the long run, fruitful and creative way.

Our **food is a mosaic of flavors!** In the country of a thousand bell towers, authentic unity lies in sharing variety, starting from the table. Today food is no longer simply a "source of sustenance", but it is a way to feel good, to have fun, to experiment, to be in company

Food and wine culture is an integral part of the more widely understood one. Food and wine are **expressions of a territory, of the people who live there** and of their **traditions** and are, at the same time. elements of identification and differentiation compared to others.

We want to offer you a **search for authentic and local experiences**, conveying these values: **respect for culture and its traditions, authenticity, sustainability, psycho-physical well-being**

With these objectives, a unique course was born:
Italian food and wine culture course

THE PROGRAMME

All our Italian courses are designed for all foreigners wishing to approach our language and increase their knowledge of it for personal or professional reasons.

The Italian Courses respect the same usual **methodology of ALCE** which favours high quality and professional teaching

Our new "**ITALIAN FOOD & WINE CULTURE COURSE**" combines the STANDARD General Italian Intensive morning Course with a unique specific program of specially designed visits, excursions, lessons, workshops and classes with the focus on food & wine culture

WHAT IS INCLUDED ?

FACT FILES

20 hours of **Italian classes** in group in the morning (according to different levels)
3-4 to 7-8 persons per class
Starting dates: twice per year in Spring and Autumn (see price list for details)

PLUS

1 session of **cooking introduction theory** and preparation of leavened dough
3 **practical cooking classes** (3.5/4 hours each) - with complete **3 courses menu**
final **tasting of the meals** (dinner) with wine
2 **wine tasting sessions** with professional certified Sommelier AIS
1 afternoon **visit to a cellar and winery** with wine tasting
1 Full day educational trip: a) visit to **DAIRY** b) Visit to **PARMA HAM FACTORY**
1 visit to an **OIL MILL** and Olio Extra Vergine tasting
1 afternoon visit to **ACETAIA** in Modena with Balsamico Tradizionale tasting
Final dinner with food paired with a selection of wines in a **TOP RESTAURANT**



THE COURSE CREATORS

This unique program in Italy was born from the collaboration, and even before that from the solid friendship, of two **professionals** in the **catering and food and wine industry**. Their paths crossed by chance thanks to a sincere shared **passion**, a common feeling and genuine empathy, which then gave life to innovative projects for the promotion of **Italian gastronomic culture**

"A cuisine that is traditional in taste and based on solid foundations, delicate and fresh in its plating, modern in its approach to raw materials. Definitely a cuisine made with the heart." This is how **Chef Samuele Zani**, born in 1977, defines his cuisine



SAMUELE
ZANI

After studying at I.A.L. of Milano Marittima he gained experiences between **Emilia Romagna and Switzerland**, alternating between the starred bistro and the high-level hotels. He became a **Chef in 2003**, leading a team of 18, learning the importance of organizing and controlling food and labor costs.

In 2010 he began his career as a **consultant** chef which led him to supervise numerous structures in Emilia Romagna and abroad and to collaborate as a professional with various food brands and professional equipment of first-rate and global importance.

President of the Artusiani Chefs Association Forlì-Cesena and **teacher** in the San Marino Hotel Institute, he has participated in numerous cooking competitions with the **Italian national team**, winning among others the silver medal at the international cooking competitions at Marina di Massa 2013 and the bronze medal at the **Culinary Olympics** in Erfurt 2012.

Sommelier, food and wine expert, master cheese taster, official olive oil taster.

His background is first legal and then entrepreneurial. Since 2005 he has dedicated himself exclusively to the international management (as marketing director) of one of the most accredited and recognized Language Training Centers in Italy (**Alce Bologna language school**).

Even though he dedicates himself full time to the promotion of the Italian language and culture abroad, he cultivates (indeed by fully including it in the school's teaching programmes, as a key element of Italian culture) **the passion for food and wine and the art of drinking and eating well**.

His path is also perfected with some reference points of Italian cuisine (including the training sessions in the **Accademia of Maestro Gualtiero Marchesi**)

A natural corollary of the love for cooking is the love for good wine: he graduates as a professional sommelier with **AIS (Italian Sommelier Association)**

He is **ONAF Master Cheese Taster** and in 2019 he was chosen as a member of the international jury in the World Cheese Award global competition

He is the **Official Taster of AIRO Olive Oil**.

Since 2009 he has directed the ABC cooking school (Alce Bologna Cucina).



LUCA
ARMAROLI

