



Accademia Leonardo
SALERNO

&

 *Cucina di Classe*

Italian Cooking Course with Italian Language Support

Accademia Leonardo has launched a project called **Cucina di Classe**. The project includes a course with Italian lessons held in the morning, followed by cooking classes taught by Chefs who have national and international experience.



2 Stars Michelin Chef Carlo Cracco **Cucina di Classe**

The Course **Cucina di Classe**

The course takes place from Monday to Friday from 9:00 to 13:30 and is divided into two parts: from 9:00 to 11:00 the Italian course at the **Accademia Leonardo** which will focus on professional vocabulary useful in the kitchen.

Then the cooking class will be held from 11:15 to 13:15 at the **Accademia Leonardo's** kitchen. During the cooking course, students will have the opportunity to learn the basic techniques of Italian cuisine.

At the end of each lesson follows the tasting.



Cooking session with 2 Stars Michelin Chef **Carlo Cracco** and Starred Pastry Chef **Sal De Riso**

Cucina di Classe



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EXAMPLE COURSE ORGANIZATION



EXAMPLE:

I LESSON

Italian course: Italian language used in the kitchen: verbs, adjectives and substantives used in the kitchen. Tools used in the kitchen. Jobs and professions: the chef.

Cooking lesson: LAND AND SEAFOOD STARTERS

II LESSON

Italian course: The history of pasta and pizza, the different types of pasta, pizza and festivities.

Cooking lesson: HAND-MADE PASTA AND PIZZA

III LESSON

Italian course: Read recipes, give instructions, describe ingredients, read and understand a menu. The most important Italian restaurants and bars.

Cooking lesson: RICE AND RISOTTI

IV LESSON

Italian course: Express quantity, types of fish, the Mediterranean Diet.

Cooking lesson: FISH

V LESSON

Italian course: Culture and taste

Cooking lesson: MEAT

The course runs from Monday to Friday from 9:00 to 13:15

09:00 – 11:00 – Italian Course at Accademia Leonardo

11:00 – 11:15 - Coffee Break

11:15 – 13:15 – Cooking Class in Cucina di Classe

13:15 - Tasting



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 **Cucina di Classe**

COURSE COSTS

Course Fees

Italian Course	10 hours + enrolment fee and study materials
Cooking Course	10 hours + Chef set

Special Offer → € 550,00 per person (1 week)

Accommodation Options (1 Week *)

	Price per person
Single room with a host family - breakfast included	€ 200,00
Double Room in host family - breakfast included	€ 170,00
Single Room in shared accommodation	€ 190,00
Double Room in shared accommodation	€ 160,00
Independent flat	from € 300,00 to € 400,00
Single room in B&B – breakfast included	(from € 50,00 to € 80,00 per day)**

* (Accommodation is available from Sunday to Saturday – 6 nights)

** (Depending on period and availability)

Transfer service

Transfer service available from/to Naples Capodichino Airport

€ 95,00 (€ 160,00 round trip) - € 20,00 surcharge from 22:00 to 06:00

Transfer service available from/to Salerno train station

€ 20,00 one way

Course starting dates 2019

January 7 th , 21 st	April 1 st , 15 th , 29 th	July 1 st , 15 th , 29 th	October 7 th , 21 st
February 4 th , 18 th	May 6 th , 20 th	August 12 th , 26 th	November 4 th , 18 th
March 4 th , 18 th	June 3 rd , 17 th	September 9 th , 23 rd	December 2 nd

Personalized starting dates are available upon request

Info and booking

Info@cucinadiclasse.com

Tel.: +39 089 2582544 – FAX +39 089 9848792

Follow us on Facebook Instagram Twitter @cucinadiclasse

We are in Salerno, on the Amalfi Coast, Italy, in Piazza Umberto I. 1



Distanze dalle principali mete turistiche:

Napoli:	km. 54	Paestum:	km. 38
Caserta:	km. 69	Agropoli:	km. 47
Amalfi:	km. 24	Castellabate:	km. 59
Positano:	km. 43	Palinuro:	km. 106
Sorrento:	km. 55	Sapri:	km. 126
Pompei:	km. 30		