

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.



The Course Cucina di Classe

The course takes place from Monday to Saturday from 9:00 to 14:30 and is divided into two parts: from 9:00 to 11:00 you will attend an Italian course at the **Accademia Leonardo** which will focus on professional vocabulary useful in the kitchen.

There is a 15 minute break, then the cooking class will be held from 11:15 to 14:15 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, students will taste the dishes they have prepared.







COURSE ORGANIZATION



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, the different types of pasta, pasta and festivities. **Cooking lesson: HAND-MADE PASTA**

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

VI LESSON

Italian course: The history of pizza, preparation of pizza. Cooking lesson: PIZZA

The course runs from Monday to Saturday from 9:00 to 14:15

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

11:00 – 11:15 - Coffee Break

11:15 – 14:15 – Cooking Class in Cucina di Classe

14:15 – 15:15 – Tasting of dishes prepared at the Cucina di Classe kitchen





Course Fees Italian Course **Cooking Course** Special Offer Course \rightarrow

12 hours + study materials 18 hours + Chef set **Total Amount of Course**

€ 620,00 per person

Price per person € 200,00 € 170,00 € 190,00 € 160,00 € 350,00 (from 50,00€ to 80,00€ per day)**

3. Single room in B&B – breakfast included

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

Single room with a host family - breakfast included

Double Room in host family - breakfast included

** (Depending on period and availability)

Accommodation Options (1 Week *)

Single Room in shared accommodation

Double Room in shared accommodation

Transfer service

2. Independent flat

Transfer service available from/to Naples Capodichino Airport - Fee € 90,00 (€ 150 with return) Transfer service available from/to Salerno train station – Fee € 20,00

Course starting dates 2017*

June 26th July 10th August 28th September 18th October 9th November 6th December 4th

*Personalized Starting Dates can be organized upon request and with a minimum number of students

Info and booking

Info@cucinadiclasse.com Tel.: +39 089 2582544 - FAX +39 089 9848792



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