

MANUELINA
culinary



MASTER PROGRAM

PROFESSIONAL PROGRAM IN ITALIAN CUISINE



MASTER PROGRAM AT A GLANCE

DURATION - 5 WEEKS

TIME - MONDAY TO FRIDAY

LESSON TIME - 9am - 4pm

TOTAL HOURS - 175

LANGUAGE - ENGLISH

WHERE - BRESCIA, ITALY

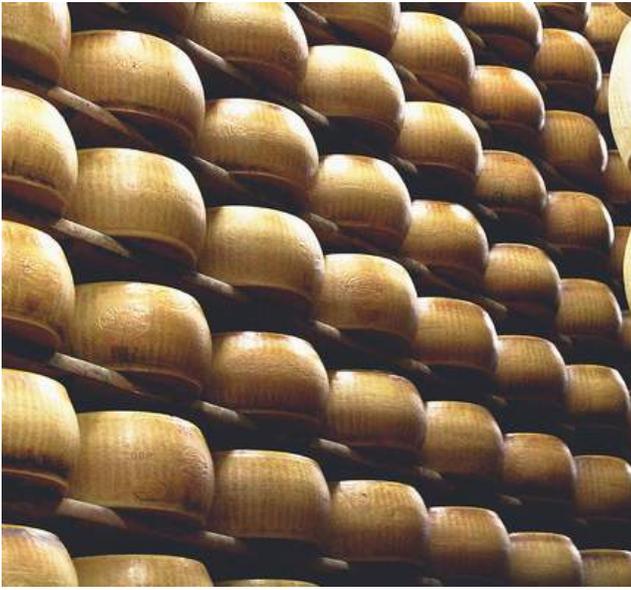
CLASS NUMBERS - MAXIMUM 15

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MASTER IN ITALIAN CUISINE



WE LOOK FORWARD TO SHARING YOUR CULINARY JOURNEY WITH YOU
Melina Puntoriero -CULINARY DIRECTOR



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message from our director

There was a time long ago (longer than i would like to admit) that i was a culinary student just like you. It was not my intention when I shipped off to culinary school to become a teacher, it just sort of happened. Culinary school for me came later in life, at a time when i just couldn't teach myself anymore, and so much like in a holywood film, i jumped on a plane and decided that my native country of Italy would be my playground.

I studied and cooked, and lived and learnt. Then after working with various schools around the county i realised there was a gross hole in the industry for the short and intensive culinary training i was searching.

Some call it luck, but i call it passion and determination, and with these firmly always at the forefront, i set out with a team of chefs and we began writing and creating, teaching and consulting and so began Manuelina Culinary.

It is our dream and our mission to bring to light the simplicity and yet complexity of Italian food. To innovate and inspire with a solid foundation set in many years of history and culture, and to pass onto you our love and passion for this incredible cuisine. Our Masters are pioneers, and true leaders in Italian gastronomy. Whether it be in pasta or gelato and everything in between, we don't want to just teach you a recipe, but rather to teach how an understanding of technique and raw ingredients, used well, can create an exceptional dish simply, it is our goal that you understand the Italian philosophy on food and why it allows us to achieve something that is spectacular everytime.

A Presto.

chef melina
culinary director

about our programs

Our programs are written by Italian Masters with a combined knowledge of more than 60 years. Each of our chefs are industry leaders and pioneers in their respective fields. Our training is unique in its approach providing you with an in depth analysis on the advanced techniques, chemistry and science behind each component of our courses. Each laboratory is state of the art, ensuring you are up to date with the latest technology as we take traditional plates and recreate them with the chefs innovative interpretation. Our programs do not follow a usual structure of repeating recipes, but rather an analysis of raw ingredients and materials to show you how to develop recipes of your own that are unique and will put you one step ahead of your competitors.



ON COMPLETION OF OUR COURSE, NOT ONLY WILL YOU HAVE THE SKILLS TO JOIN ANY CULINARY TEAM OR THE CONFIDENCE TO START YOUR OWN CULINARY BUSINESS, YOU WILL RECEIVE A CERTIFICATE OF COMPLETION FROM MANUELINA CULINARY INSTITUTE AND GAIN EXCLUSIVE INDUSTRY CONTACTS THROUGHOUT ITALY AND THE WORLD.

OUR LABORATORIES

Our laboratories are high tech, first class and well equipped, in locations that are at the forefront of culinary excellence. A prestigious technical and scientific committee ensures the accuracy of the learning programmes. Laboratories are fitted with both traditional and innovative equipment to encourage continuous research and experimentation, with the purpose of creating innovative top quality products and outstanding performance.

OUR CHEFS

Each of our Culinary masters are highly regarded in Italy and throughout the world, not only for their excellence in gastronomy but also for the passion and love they have for their craft. They are game changers in their field and experts in the culinary arts. All of our chefs are available for consultation indefinitely at the completion of each program to help with new ideas, business startups or even just any questions from the course.

CONCEPT

WHETHER A CULINARY PROFESSIONAL OR FOOD ENTHUSIAST, OUR MASTER PROGRAM IS A FULL IMMERSION PROGRAM DESIGNED TO COVER ALL ASPECTS OF ITALIAN CUISINE.

Our Master Program is the most comprehensive short Italian culinary program outside of Italy. It was designed to respond to the need for a 'short' program, that still delivers results., and so we have created a program that is high intensity, but designed according to the needs and request of individual students. Students and Culinary Professionals are given a perspective on Italian Regional Cuisine that can be effectively and simply applied in all areas of the globe. It takes an in-depth look at the raw ingredients needed to execute complete menus and goes far beyond simple recipe repetition that we see in most schools. Each student leaves with the ability to dissect any given recipe and understand the science behind it, making it easier to adapt and develop new recipes. This program combines both demonstration and hands-on methods that showcase contemporary and traditional Regional Italian Cuisine and centres on the fundamental principles of contrasting flavours, colour, technique and nutritive value in cuisine, and more importantly, gives all participants the opportunity to see and taste, and the ability to develop and evolve their own individual technique. Each aspect of our program will put you one step ahead of your competitors

what's our difference?

- Our teaching style is unique. Whether you are a professional chef, food enthusiast or just looking to open a new business, by the end of the week, **everyone ends up at the same level of training.**
- We are with you from the time you arrive in Italy until you leave. With an 'All inclusive option', all meals, transfers and accommodation are included, so you can feel safe, at ease in a new country and not worry about anything. **There are no extra hidden expenses**
- Not only is this a learning experience, but get to **experience Italy and its culture** as well. Professional, but plenty of room for laughter and fun
- This is not just recipe repetition. To learn to appreciate how an understanding of **technique** and raw ingredients used well can create an exceptional dish simply.
- Our trainers are leaders and innovators in their field. Learn **new techniques** and perspective , even if you have studied a topic before



COURSE OUTLINE

WHO CAN APPLY?

- **Students and professionals from food and wine industries**
- **Professional chefs looking to train or retrain in Italian cuisine**
- **Food enthusiasts, looking for a unique food experience**
- **Entrepreneurs looking at opening or establishing a specialised Italian food business**

A BRIEF LOOK AT THE CONCEPT OF THE PROGRAM

Our Master Program is a course that was designed to respond to the needs of culinary professionals, in the area of Italian Culinary Arts. It is a culmination of knowledge from professionals who are the top in their field and is continually updated to accommodate a highly competitive and forever changing industry.

TOPICS COVERED

Evolution is an essential and inevitable part of culinary education. We have created a full immersion program which covers a broad spectrum of subjects spread over 5 weeks.

WEEK 1 - FOUNDATIONS, TRADITION, CREATIVITY AND FOOD DESIGN

WEEK 2- ARTISAN PASTA

WEEK 3- ARTISAN BREAD, PIZZA AND FOCACCIA

WEEK 4- ITALIAN PASTRY AND DESSERTS

WEEK 5- ARTISAN GELATO FOR RESTAURANTS AND NEW BUSINESS





TRADITION AND CREATIVITY

Foundations

Italian cuisine is characterised by a unique and distinctive style, which includes an amazing variety of dishes, products and technique. Every dish is only as good as the raw ingredients that are used to construct it. For every chef to be a Master in their own field, and to innovate on tradition, they must first understand where a particular plate, a particular taste, or a particular ingredient comes from. Understanding the concept of regionalism in Italian cuisine is vital to understand where a particular product in Italy comes from and therefore how that product is used to create menu items. As well as understanding the truths and myths about Italian food, participants are able to combine culinary training with cultural history making them better chefs and more skilled culinarians

Under the guidance of Master Chefs among the best in Italy, attendees will learn how to process and prepare the best known Italian dishes of pasta and main courses, using both meat and fish. All dishes will be proposed by comparing the traditional version of the recipe with the creative reinterpretation of the Chef, to make them even tastier and paying particular attention to plating and food design

35 Hours

Theoretical, demonstration, hands-on

- History of Italian Regional Cuisine; Raw Ingredients Analysis
- Overview of Italian regional and Mediterranean cuisine
- Distinguishing quality
- Examination and tasting of Italian extra virgin olive oil and vinegars
- Distinguishing genuine balsamic vinegar: labelling, tasting and pairing
- Truffles and mushrooms
- Cheese: raw ingredients & flavour perception: tasting and sensory analysis
- Cured meats: raw ingredients & flavour perception: tasting and sensory analysis
- The Italian Menu: The North, South, Central and the Islands
- Looking at regional pasta dishes in their traditional version and chef's reinterpretation
- Fish - regional dishes in their traditional version and the chef's reinterpretation
- Meat and Game -From the wild to the farm - regional dishes in their traditional version and chef's reinterpretation

DAY 1 - Technical Overview for Flours and Grains, Long and Short Pasta

- Technical Overview for Flours and Grains
- Brief history of pasta and the role of pasta in regional Italian cooking and the F&B sector generally
- Base Preparations
- Making natural colours and dyes
- Hands-on preparation of a series of white, coloured and multicoloured egg based pasta:
- Egg Based Pasta
- 15 types of egg pasta exploring all 20 regions of Italy

DAY 2 - Base Preparations & "Component Ingredients"

- Component Ingredients
- Traditional sauces
- Pairing pasta in the 20th Century
- Salsa Tarufata
- Stocks
- Truffle butter
- Traditional Matching of Sauces for Long Short and Stuffed Pastas
- A new series of innovative stuffed pastas and baked "gratinati" will be introduced demonstrating the technique of developing new recipes based on market availability and cost factors.
- Preparation of traditional and innovative pasta pies, torts and "timballi"

DAY 3 - Stuffed Pasta; Base Preparations & "Component Ingredients"

- Preparation of Stuffings for pasta
- Vegetarian
- Vegan
- Cheese based
- Meat based
- Fish Based
- Hands-on preparation of a series of white, coloured and multicoloured stuffed pasta: 20 types of filled pasta exploring all 20 regions of Italy with both traditional and innovative recipe analysis

DAY 4 - Eggless Pasta, Risotto and Gnocchi

- Eggless Pasta
- 10 different types of eggless pasta exploring the tradition of the south
- Hands-on preparation of a series of alternative pastas
- Working with traditional pasta making equipment
- Using alternative flours
- Hands-on preparation of a series of Gnocchi and Pisarei
- Hands-on preparation of a series of Risotto
- Chemistry review

DAY 5 - Dried Pasta; Plating Techniques and Pairing

- Preparation of Traditional Pasta dishes using dried and fresh pasta
- Pasta and Innovation
- Construction Of plates and plating techniques for Restaurants



PASTA PASTA PASTA Artisan Pasta

Every dish is only as good as the raw ingredients that we use to construct it. Italian Cuisine around the world is famous for its simplicity of flavours, and this is attributed to the simplicity of a complex network of raw ingredients. For every chef to be a Master in their own field, and to innovate on tradition, they must first understand where a particular plate, a particular taste, or a particular ingredient comes from. Understanding the concept of regionalism in Italian cuisine is vital to understand where a particular product in Italy comes from and therefore how that product is used to create menu items. There is no better aspect of Italian cuisine to highlight regionalism than Pasta. As well as understanding the truths and myths about Italian food, participants are able to combine culinary training with cultural history making them better chefs and more skilled Culinarians. A chemical analysis on Italy's flours and grains provides students with knowledge that is fundamental in all areas of cuisine.

"TAKING THE COURSE WITH MELINA IN FEBRUARY CHANGED THE COURSE OF MY LIFE! IT WAS THE ONE THING THAT I NEEDED WHICH TOOK ME FROM A PASSIONATE PASTA MAKER, TO A PROFESSIONAL. MELINA HAS A SIXTH SENSE ABOUT WHAT EACH STUDENT NEEDS, AND SHE REELS YOU IN AND INSPIRES YOU TO PUSH YOURSELF TO YOUR OWN PERSONAL NEXT LEVEL. I LEARNED FROM HER ALL OF THE IMPORTANT TECHNIQUES, HISTORY, AND PRACTICES OF PASTA IN ITALY.....AS WELL AS BECOMING PRIVY TO THE SECRETS ONLY ITALIANS HAVE KNOWN FOR CENTURIES! MELINA IS A RARE COMBINATION OF A PROFESSIONAL TEACHER AND A WARM FRIEND FOR EACH STUDENT. I AM NOW PROUD TO BE RUNNING MY OWN BUSINESS AND THRIVING, DOING WHAT I LOVE. SOMETIMES IT TAKES MORE THAN A CLASS....IT TAKES MELINA!!!"

Lisa Caruccio - USA



BREAD PIZZA AND FOCACCIA

Artisan Bread

Bread and pizza have always been representative of the Italian culinary uniqueness. Under the supervision of master bakers and pizza-makers among the best in Italy, attendees will learn preparing a wide range of core traditional Italian breads, pizzas and bakery products; from the simplest to the most complex, the key to success is in the method and use of products and equipment of excellence. This program equip participants with the knowledge of the different types of flour: wheat, rye, corn, barley, semolina, chestnut, Kamut®, wholegrain and rice; different types of yeasts and leavening procedures (biga, poolish and mother dough); types of Italian bread, pizza and focaccia: homemade bread; potato bread; ciabatta; miccone; rosetta; pumpkin bread; basic focaccia (to be used with stuffing); focaccia pugliese (from Apulia); focaccia from Recco; focaccia genovese (from Genoa); schiacciata; piadina (from Romagna); pizza Margherita; pizza Napoli; pizza Quattro Stagioni; pizza Capricciosa; pizza Marinara; pizza baked in a round tray; potato pizza in a tray

35 Hours

Demonstration, hands-on

DAY 1 - Artisan Italian Breakfast; Chemistry Review; Biga

- Technical Overview for Flours and Grains
- Chemistry review
- Yeasts: analysis of different types of yeast Biga, Poolish and Mother's Yeast
- Preparation of the biga for next day's lesson

DAY 2 - Preparing a recipe; creation and execution

- Recipe Creation
- Students will look at different percentages needed for different ingredients to make a bread work
- Recipe Execution - Here we will look at the different methods of working to create a perfect dough.
- Preparation of the biga for next day's lesson

DAY 3 - Specialty Breads A day of Bread Making

- Recipe Development
- Students will create recipes with their instructor
- Dry and Wet aromatics
- Each of our loaves can be redeveloped to create unique flavours with the addition of herbs, sundried-tomatoes, olives, pureed vegetables, saffron, nuts and grains
- Hands-on preparation of traditional Italian Regional and international leavened breads
 - Ciabatta, Ciabattina, Baguette, Grissini

DAY 4 - Pizza and Focaccia

- Today's lessons are dedicated to probably the world's two most famous breads...Focaccia and of course Pizza.
- Examination of Regional Italian Pizze and Foccacie and their international, gastronomic and economic importance
 - The master will prepare several focaccia and pizza using different flour combinations and leavening techniques:
 - Biga vs. Compressed Yeast vs. Powdered Mother's Yeast

DAY 5 - Examination

- Execution of Group recipes (5 hours)
- One grissino
- One pizza or focaccia
- One specialty bread.
- Discussion and Analysis of products produced. (2 hours)



"I attended the class hoping to learn more about Italian cuisine, but, I got more than what I bargained for. The class with Manuelina Culinary opened my mind to the endless possibilities and greatly inspired me!

Chef Melina was selfless in her teaching. I have gained know ledge and skills I never knew I could have. Without a doubt, I hope I will be able to return for more courses. I strongly recommend Manuelina Culinary "Melina is a great mentor and I am very happy and thankful to have had met her."

Aileen Koh

ITALIAN PASTICCERIA PASTRY AND DESSERT

Through this intensive program, students quickly excel as they themselves reproduce advanced techniques that will allow them to construct a large variety of hot or cold tortes, mignon and plated desserts. No dessert is finished without impressive decorations, and our Masters are leaders in Italy's most exciting and innovative decorating techniques not yet seen outside its' borders. This is a unique program that concentrates on both traditional and innovative flavour combinations, and culminates into an impressive display of artistry.

The course is mainly hands-on and includes individual and group training. Every session will end with a tasting session with the desserts prepared. Focus lies in the nutritional sciences of raw ingredients and their culmination with the history of Italian confectionery: backgrounds and regionalism. Our aim for this program is to arm participants with the foundations necessary for perfection in pastry construction and to provide a vehicle for artistry and imagination. Our program explores the base preparations of Italian desserts, and demonstrates how to use these to construct new pastry displays and menus

35 Hours

Demonstration, hands-on

DAY 1 - Base Preparations for Classic Desserts

- Every Pastry Chef needs a base to start from.
- Technical overview of raw ingredients and techniques
- Base Preparations for Patisserie
- Pastry, Frolla, Bigne, Sfoglia, Pan di SpagnA, Genovese Sponge, Cioccolato, Nocciola, Biscuit, Jaconde, Meringue

DAY 2 - Base Creams, fillings and Glazes for Gateau Assembly

- Today's lesson provides you with a base to be able to turn all of the beautiful pastry we made into spectacular Gateaux. Particular attention is paid to the technique and flavour profiling of making unique tortes.
- Bavois, Meringa Italiana, Pate a bomb, Crema pasticcera, Chantilly

DAY 3 - Traditional and Modern Desserts – Innovation

- Today we will have an assemblage of tortes. All cakes will be proposed by comparing the traditional version of the recipe with the creative reinterpretation of the Chef, to make the cake or dessert even tastier and nicer aesthetically
- Tiramisù, Panna cotta, Zuppa inglese, Babà, Sicilian cassata, Torta mimosa, Sbrisolona

DAY 4 - Traditional and Modern Desserts – Innovation

- A continuation of yesterday, putting into practice all that we have learnt. All cakes will be proposed by comparing the traditional version of the recipe with the creative reinterpretation of the Chef, to make the cake or dessert even tastier and nicer aesthetically
- Sicilian cannoli, Apple tart, Apple strudel, Lemon cake, Meringue cake, Mille-feuille, Jam tart, Torta paradiso, Pastiera

DAY 5 - Macarons ;Pasticceria buffet

- Macarons
- Fillings and Creams for Macarons
- Constructing tortes
- Constructing gateaux

DAY 1 - Technical Overview; Raw Materials; Equipment Introduction

- Chemistry review
- Component Ingredients
- Natural Flavours
- Physical Properties
- Types of Gelato
- Cream Based
- Egg Based
- Fruit Based -Sorbet -Granita
- **Semi Fredd**
- **Equipment Introduction**

DAY 2 - Gelato Making Equipment and Recipe Development

- Machines and Equipment
- Gelato machines
- Pasteurisers
- Maturing tins
- Freezers and flash freezers
- Display cabinets
- Presentation equipment and supplies
- Storage and transport
- Laboratory Design
- Hygiene and Safety
- Recipe Development

DAY 3 - Gelato Production

- Gelato Making for Commercial Production
- Bases
- Sugar Syrups
- Creams and natural flavours
- Cream Bases
- Egg Bases
- Specialised Bases
- The addition of flavours :natural and commercial preparations
- Equipment comparison

DAY 4 - Personalising Gelato; Gelato Decorations

- Today our Masters work closely with each student to demonstrate essential techniques and recipe development formulas to create their own unique flavours. Each student will learn how to operate the different types of Gelato making equipment. Our Masters will show you how to present and decorate your gelato

DAY 5 - Creative Gelato

- Gelato Tortes
- Individual Bombs and Mignon
- individual consultation

35 Hours

Theoretical, demonstration, hands-on

TRADITION AND CREATIVITY

Artisan Gelato

In both hands on and demonstration lessons, individually and in group sessions, participants, regardless of previous culinary knowledge begin with the fundamentals of balancing techniques of Artisan Gelato making as it was from the beginning of its success and with practices still followed today. A primary quality of artisan gelato not only lies in technique, but the use of natural ingredients. We will look at both traditional methods and new trends in flavours in blends in all areas across the spectrum, from basic yellow and fruit based bends. This program takes into account also the financial and practical side of opening a gelateria business and laboratory as we discuss lab organisation, technology and production systems, and hygienic standards.



“I went for the class with an open mind and I never imagined that it would be so informative! I returned inspired, with a whole set of new skills to apply.

I strongly recommend Manuelina Culinary and would like to personally thank the chefs for their guidance and opportunities the class has given me. Thumbs up to Manuelina Culinary! I would definitely be back for the other classes.”

Peggy Chang - Singapore

what does my package include?

the cost of the italian cuisine master program is

8.000 Euro

YOUR 5-WEEK ITINERARY INCLUDES:

5 Weeks inclusive study in Italy
Theoretical and Practical lessons by Manuelina Culinary and its team including all associated expenses
Complete course Manual written by Italy's Master Chefs with all theory and recipes included
25 lunches
Certificate of Completion
Pasta Machine
Personalised Chef's Kit of Authentic Italian utensils
Chef's Jacket by Manuelina Culinary

we offer 2 types of packages

MASTER OFFER

8.000 Euro

excluding meals, accommodation and transfers

ALL INCLUSIVE OFFER

10.500 Euro (double/twin board)

11.500 Euro (single board)

including meals, accommodation and transfers

ADDITIONAL INCLUSIONS FOR ALL INCLUSIVE PACKAGE

All expenses including meals and accommodation from your time of Arrival until Departure. Meals on weekends are not included
Private transfers to and from our closest train station or Airport to your hotel (decided by Manuelina Culinary at the time of booking confirmation)
26 Dinners
All wine and bottled water during meal times
35 nights' accommodation, complete board, all inclusive of week day meals

HOW TO ENROL

If you would like to enrol for this program, simply fill out the enrolment form either online or the one attached to this brochure and send it to us at info@manuelinaculinary.com. Once your enrolment has been processed you will receive an email with all of your arrival information and details of how you can make payment.

PAYMENT DETAILS

Payments can be made via bank transfer. A deposit is required to secure your placement and final payment will be required 30 days before the commencement of each program. Do not hesitate email us if you have any questions requiring payments.

Alternatively you can pay using the paypal links provided.

We look forward to having you with us in Italy for this exciting gastronomical adventure!

TERMS AND CONDITIONS

*Price does not include airfares or travel organised in free time.

*Manuelina Culinary operates out of different locations. This location may change based on laboratory availability and class numbers. Manuelina Culinary reserves the right to change destinations; both are of equal quality and value.

*Prices are based on double occupancy and may incur a single occupancy fee based on availability. Single occupancy is in a double room for single use. *

*Where included, evening meals are taken at the hotel.

*Hotels are subject to class numbers and availability.

*Manuelina Culinary reserves the right to change destinations and substitute for something of equal or greater quality and value.

*Chef's Jackets will be awarded to students at the end of the program upon graduation. Students are required to wear a Chef's Jacket for the duration of the program and should bring one with them.



HOTELS AND DINING

When choosing our all inclusive option, all meals come standard as part of your package. Most meals are eaten in our hotel and chosen carefully by our culinary director. On occasion we also head out to eat in the restaurants of our chefs or in particular restaurants around the region. Weekend dinners are not included, as most students choose travel on the weekends, but we are certainly available to make recommendations for something special

All of our Hotels are chosen carefully for comfort and also ease of access to both the school and the city. Our hotels are 4 star rated or higher with high speed internet, breakfast included.

hotels are generally located close to the city and also the metro station which allows for easy access to our school. When metro access is not available, students are transferred daily to our training facilities.

Rooms are available for doubles travelling together or also in single lodgings



"It's not just about study, but also experiencing Italy like an Italian."



Helping you in Italy



WE ARE WITH YOU

Arriving in a strange country can sometimes be confronting. Our aim is for you to enjoy and experience Italy just like a local which is why with each program, Manuelina staff are available to you 24/7 to help you with anything that you need and address anything that may come up. Inside info makes for experiencing Italy as a local instead of a tourist and so we are here to help you organise your time off on weekends, or even just recommend things for you to see and do

There are culinary festivals all over Italy all year round and we can point you in this direction. Do you already have an idea of things you want to see and do in Italy? no problem... we are there for that too. Our job is to make sure you are safe and maximise your time in this beautiful county, fuss free!

ENROLMENT FORM

Enrolling for one of our Professional Italian Culinary Programs is easy, please fill in the details below and send the form. Once your enrolment has been processed you will receive an email with all of your arrival information and details of how you can make payment. A deposit is required to secure your placement and final payment will be required 30 days before the commencement of each program. Payments can be made via bank transfer and details will be emailed to you with your acceptance letter.

1. Which Culinary Program would you like to enrol in?

ITALIAN CUISINE MASTER PROGRAM

2. Please tell us who you are?

3. Please tell us a brief history of your culinary experiences, both professional nonprofessional

4. Would you like to include accommodation and meals with your program?

Single Accommodation _____

Shared accommodation (double or twin) _____

(name of participant you are sharing with) _____

5. Please fill in below information: (Repeat for 2 participants)

First Name: _____ **Last Name:** _____

Address: _____

Country: _____

Email: _____ **Phone:** _____

Country of Citizenship: _____ **Birthdate:** _____

First Name: _____ **Last Name:** _____

Address: _____

Country: _____

Email: _____ **Phone:** _____

Country of Citizenship: _____ **Birthdate:** _____

6. Please fill in your personal information:

Level of Education Completed: _____

Hobbies or Interests: _____

Size of Chef Coat: _____

Insert any questions or requests here: _____

BEFORE YOU ARRIVE

FAQ

PRIOR KNOWLEDGE

prior knowledge or culinary training is not a pre requisite to attend our programs

LANGUAGE

All programs are conducted in English or with English translators where necessary

ARRIVAL INFORMATION

Milano Malpensa is your most suitable international arrival airport for all Manuelina Culinary Programs. Once your enrolment has been accepted, you will be advised in which of our two prestigious laboratories your program will run. With your enrolment acceptance you will receive an information pack with details about how to get to the school and information of the area to help you settle in. Once we have your arrival flight and accommodation details we will be able to help you to organise travel arrangements. Once you know your travel details, please send us a confirmation of your arrival time and a phone number, email or facebook link that we can contact you on. For those students choosing an accommodation inclusive option, you will also receive details of your hotel with your acceptance letter.

From Malpensa you should take the train to Brescia Station. You will be met at the station and taken to your hotel. The school is reachable by taking the underground Metro line and will take about 7 minutes from Brescia centrale.

HOTELS

All our hotels are 4 star or higher and chosen for the unique locations and cleanliness. Hotels are chosen once class enrolments have closed and class numbers are confirmed. Evening meals are eaten at the hotel or at a restaurant close by. You will be advised of your hotel with your information pack via email.

For those choosing to choose their own accommodation you might like to check out our list of hotels below

Villa Fenaroli Palace Hotel****

Hotel Vittoria****

B&B La Filanda

Hotel Ambasciatori ****

Rege Hotel ****





Contact us

 info@manuelinaculinary.com

 www.mmanuelinaculinary.com

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**"FROM
PASSIONATE
TO
PROFESSIONAL"**

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