



photo: letizia cigliutti

Italian Tradition

and the major connection between regional cuisine and habit

Chef Instructor Training | Professional Development Training

This intensive course invites you into the Italian kitchen, interpreted by chefs, farmers, and experts from the Langhe, UNESCO protected territory.

July 8-11 2024

Head Chef & Lecturer

Luciano Tona

Director of the Bocuse d'Or Italia Academy
Official Ambassador of Creativity for the
UNESCO Creative City for Gastronomy – Alba
MICHELIN-Starred chef



Photo: Spironetti Marina

Guest Lecturer

Enrico Crippa

President of the Bocuse d'Or Italia Academy
Executive Chef of Three MICHELIN-Starred
Restaurant Piazza Duomo – Alba (CN)



LOCATION

Alba Accademia Alberghiera
is in Alba, UNESCO Creative
City of Gastronomy.

LANGUAGE

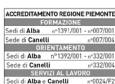
Courses will be conducted
in Italian with English
interpretation.

4 DAYS

Focus on UNESCO, Biodiversity,
Seasonality, Agriculture,
Butchery, Local Identity.

FACILITIES

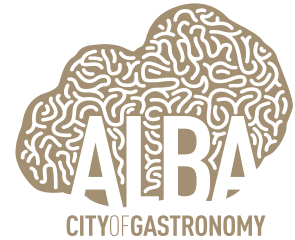
State-of-the-art
kitchens and labs.



TO RESERVE YOUR PLACE CONTACT:

Julianne Clark: j.clark@partner.aproformazione.it | CP +39 327.980.3546

Sede di ALBA Str. Castelgherlone, 2/A - 12051 Alba (CN) - albaaccademia.it



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WHEN: July 8 - 11, 2024

HOURS: 30h

COSTS: 1.800€ (+22% VAT)

LOCATION:

Alba Accademia Alberghiera
Corso Barolo 8, ALBA(Cn) - IT

**All cooking labs will be lead
and conducted by Luciano Tona**

THE COST INCLUDES:

- 30 hours of MICHELIN - Starred level training
- Professional tour of Alba
- Seminars by local experts
- Visits to local producers
- Use of cooking labs, food, and didactic spaces
- Organization of course
- Lunches at the Academy
- Wine tasting

NOT INCLUDED IN THE COST:

- Round-trip flight
- Dinners
- Hotel

Day 1.

ALBA UNESCO CREATIVE CITY | SEASONALITY | VEGETABLES

- 09.00** Official welcome with coffee and Italian pastries for the launch of Italian Tradition
- 09.30** Lecture & laboratory dedicated to seasonality and the Italian *Antipasti*
- 12.30** *Lunch & wine tasting dedicated to native white varieties from the Roero*
- 14.30** Presentation of Alba, UNESCO Creative City for Gastronomy by a representative from the city of Alba
- 15.30** Visit of underground tunnels located under the historical center of Alba
- 17.00** *Finish*

Day 2.

ITALIAN IDENTITY | BIODIVERSITY | FLOURS AND DERIVATIVES

- 08.30** Didactic visit to the herb garden of Three MICHELIN-Starred restaurant Piazza Duomo - curated by Executive Chef Enrico Crippa
- 10.30** Lecture & laboratory dedicated to pasta, pizza, Italian identity, and Italian *Primi*
- 12.30** *Lunch*
- 14.30** Wine tasting and focus on the Langhe with a visit to a local Barolo producer
- 17.00** *Finish*

Day 3.

BUTCHERY | FASSONA COW BREED | ALTERNATIVE MEAT

- 09.00** Didactic visit to local butcher
- 10.30** Lecture & laboratory dedicated to *secondi*
- 12.30** *Lunch*
- 14.30** Wine tasting and focus on the Langhe with a visit to a local Barbaresco producer
- 17.00** *Finish*

Day 4.

IDENTITY OF THE TERRITORY | TRUFFLES | DOLCE

- 08.30** Summer black truffle hunt
- 10.30** Sensory analysis of the Tartufo Bianco d'Alba at the Centro Nazionale Studi Tartufo (The National Center for the Study of Truffles)
- 12.30** *Free time and Lunch*
- 14.30** Lecture & laboratory dedicated to the Italian dolce with a locally acclaimed chef
- 16.30** Wine tasting of Moscato d'Asti and Asti Spumante wine from the Asti and Monferrato zones
- 17.30** *Closing*

**Reserve your place
on: py.pl/2Jp4ls**



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