



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 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.



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

Cucina di Classe



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 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 COSTS

Course Fees

Italian Course	10 hours + study materials
Cooking Course	15 hours + Chef set

Special Offer → € 550,00 per person

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	€ 350,00
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 - Fee **€ 90,00 (€ 150,00 round trip)**

Transfer service available from/to Salerno train station – Fee **€ 20,00 one way**

Course starting dates 2018

January 8th, 22nd - February 5th, 19th - March 5th, 19th - April 9th, 23rd – May 7th, 21st - June 4th, 18th
 July 2nd, 16th, 30th - August 13th, 27th - September 10th, 24th - October 8th, 22nd -November 5th, 19th
 December 3rd

Personalized starting dates are available upon request with a minimum number of students

Info and booking

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



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		