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 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.
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 *)**

<table>
<thead>
<tr>
<th>Accommodation</th>
<th>Price per person</th>
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</thead>
<tbody>
<tr>
<td>Single room with a host family - breakfast included</td>
<td>€ 200,00</td>
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<tr>
<td>Double Room in host family - breakfast included</td>
<td>€ 170,00</td>
</tr>
<tr>
<td>Single Room in shared accommodation</td>
<td>€ 190,00</td>
</tr>
<tr>
<td>Double Room in shared accommodation</td>
<td>€ 160,00</td>
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<tr>
<td>Independent flat</td>
<td>€ 350,00</td>
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<tr>
<td>Single room in B&amp;B – breakfast included</td>
<td>(from € 50,00 to € 80,00 per day)**</td>
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</tbody>
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* (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**

- 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 n.**