



Consolato di Italia a Boston



Intensive Training Course of Italian Cuisine

Italy / America
Chamber of Commerce and
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The *Calabrian Higher Institute for International Politics (I.S.Ca.P.I.)*, with the aim to promote the knowledge of the Italian culture with specific reference to the field of Culinary Arts, to boost the direct investment on the Southern Italy by creating a cultural linkage between US and Europe, offers an “Italian Cuisine intensive Course”.

General organization

The course is organized in 4 weeks:

160 hours of classes (+ optional 16 hours in e-learning modality):

Cluster A – General Course: 80 hours: it is dedicated to improve the knowledge of the Italian vocabulary in the Culinary field.

Cluster B (Choice) – Specializing Courses: 80 hours: it is aimed at fostering by the CLIL method (Content Language Integrated Learning) the knowledge of Italian Language applied to practical cooking situations.

The “One Night Only” Contest: At the end of the course a final contest will be organized to allow participants to compete in two teams of cooks, in a real cooking situation. A Gran Jury of Professors will judge the results. The winning team will be awarded with a complete supply of typical Calabrian products.

Cluster C (Optional): 16 hours in e-Learning modality: it is a basic course for beginners that enable students to easily follow the specific lessons.

Aim of the Course

The final goal is to endow the students with the possibility to reach a good level of Italian and to deepen their knowledge about Italian Cuisine through a full immersion method.

Didactic Organization

Students are able to choose which of the courses they would like to attend. All the courses are organized to allow the participation of all the students in the entire program. Nevertheless the final certification will only include the courses actually attended by the students for at least 80% of the classes.

Should the students start from the “Beginners course” offered in e-learning modality, this will allow them to have the basics to follow the program. The e-Learning material can be either used during the courses – on request – or before arriving to Calabria.

Teaching

All the Professors are part of the Scientific Committee of the I.S.Ca.P.I., which are selected by the Faculties of the University of Calabria. All of them are able to speak English in order to support students’ preparation during the course. In addition, the Linguistics Center of I.S.Ca.P.I. will provide an Italian tutor to assist students throughout the Course.

Certificates

At the end of the course the following certifications will be issued:

Program Participation Certificate, issued by I.S.Ca.P.I.;

Knowledge of Italian Language Certificate, issued by I.S.Ca.P.I. in collaboration with the Linguistics Center of the University of Calabria attesting the level of Italian Language knowledge reached by the student at the end of the course. This certification will be based on the scale defined by the “Common European Framework of Languages” (Council of Europe, 2001).

Specialized Courses certification, issued by I.S.Ca.P.I. following the consultation with the Scientific Committee of the Course;

According to students’ needs the attendance to the program can be diversified. Students will be provided with a specific certification for each one of the courses they attended.

Intensive Training Course of Italian Cuisine				
Week 1	Week 2	Week 3	Week 4	Weekend
Cluster A - General Course				<u>Extracurricular activities</u> Focus on: Visit to Wine producers Visit to Local Produce Factories Visit to Biological Cultivation Facilities Dinner in Typical Taverns Dinner in High Quality Restaurants The Calabrian municipalities partner of I.S.Ca.P.I. will host the students' delegations offering guided visits.
10 hours General Italian vocabulary	10 hours General Italian vocabulary in the Kitchen	10 hours Theory/Practice <i>Il Secondo Piatto</i> (Main Course)	10 hours Theory/Practice <i>Il Dolce</i> (Desserts)	
Optional 4 hours <i>Italian Language</i> Beginner Course in e-Learning	Optional 4 hours <i>Italian Language</i> Beginner Course in e-learning			
10 hours Theory/Practice <i>L'Antipasto</i> (Appetizer)	10 hours Theory/Practice <i>Il Primo Piatto</i> (First Course)	10 hours Theory and degustation <i>Degustation</i> <i>Italian Wine, coffee and alcoholics beverages</i>	10 hours Theory Italian Typical Products <i>Focus on: Il Peperoncino Calabese</i> (Calabrian Chili)	
Optional 4 hours <i>Italian Language</i> Beginner Course in e-learning	Optional 4 hours <i>Italian Language</i> Beginner Course in e-learning			
Cluster B - Specializing Courses				
B - 1 <i>Pasta, Pizza and friends</i>	B - 2 <i>Good Manners</i>	B - 3 <i>Cooking Lab</i>	B - 4 <i>Cooking Lab</i> Final Contest "One Night Only"	
10 hours Theory/Practice <i>Pasta and Rice</i>	10 hours Theory/Practice <i>Galateo and Good Manners</i>	20 hours Cooking Lab <i>In two teams of aspirant Cooks</i>	10 hours Cooking Lab <i>In two team of aspirant Cookers</i>	
10 hours Practice <i>Pizza</i>	10 hours Theory/Practice <i>How to serve in a Restaurant</i>		10 hours <i>Final Lab in Restaurant</i> "One night Only" Contest	

In addition:

On a specific request, students can choose- at the end of the I.S.Ca.P.I. course- to stand for an official exam in order to obtain the **C.E.L.I. (Certificato di conoscenza dell'Italiano come lingua straniera)** - Official test recognizing the level of knowledge of the General Italian Language for foreigners or the **C.I.C. (Certificato di conoscenza della Lingua Italiana Commerciale)** – Official test attesting students' knowledge on Commercial Italian.

C.E.L.I. and C.I.C. exams fees are not included in the application fee.