 **  **

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**James Beard Chef**

Lorenzo Polegri

In cooperation with **PROFESSIONAL TRAINING, REGIONE UMBRIA AND EUROPEAN UNION**

**presents**

 **The Ultimate Professional Externship in**

**ORVIETO ITALY for CULINARY, BAKING & PASTRY AND**

**GASTRONOMY**

**Expert of Italian cuisine EUROPEAN chef**

**“diploma DI CUOCO 2019”**

* **12 week courses -**

 **Winter/Spring: February 24th - May 19th**

 **Spring/Summer: May 19th - August 11th
 Summer/Fall: August 11th – November 3rd**

**Become an EXPERT OF ITALIAN CUISINE and get the DIPLOMA DI CUOCO ITALIANO**

**IN COOPERATION WITH “PROFESSIONAL TRAINING AGENCY ORVIETO”**

**and with Chef Lorenzo Polegri, The Ambassador of Orvietan Cuisine**

**Join the 2019 courses, and get the Diploma of “CUOCO ITALIANO” offered by the European Union as the highest professional certification in culinary arts ( Lg. 845/78). This Diploma will give you the possibility to get jobs in public and private business in the European Union. Your ticket to a new level of culinary education!**

* **320 HOURS of hands-on classes plus wine seminars and workshops**
* **250 HOURS of professional Internship in restaurant, pizzeria, butcher, pastry shop and farm and …..The best tours of the best culinary treasures of Italy.**

**Details of the Program**

**HANDS-ON COOKING CLASSES**

**320 HOURS of hands-on cooking classes preparing entire classic Italian meals, including breads, focaccia, pizza, pasta, soups, main course, dessert … and gelato!**

**INTERNSHIP**

**210 HOURS of internship at Zeppelin Restaurant with a wide restaurant experience with a la carte, cooking demonstrations, cooking classes for customers, banquets, catering, recipes development, research and testing. Everything from scratch, local and fresh.**

**SEMINARS AND WORSHOPS**

**20 HOURS of seminars and workshops at wineries, butchers, pastry shops, bakers, cheese producers, farms, markets, olive oil mills, distilleries, artisans etc.**

**INTERNSHIP “PLUS”**

**20 HOURS of extra-internship, to be chosen from one of at our partner’s locations:**

**PASTRY INTERNSHIP at pastry shop “NANDO” in Orvieto Scalo, working with the best pastry chef of the town, preparing pastries, cakes, croissants, chocolates and more…**

**BUTCHER INTERNSHIP at “ORETO BROTHERS” butcher shop (specializing in pork), under the expert training of “Master Butcher Amedeo” and learning the art of Porchetta, curing meats and the proper agin**

**PIZZA INTERNSHIP at Pizzeria “PAM PAM”, Orvieto Ciconia, learning the art of brick oven pizza making, with the perfect crust!!!**

**FARM INTERNSHIP at farm “CASA SEGRETA”, learning how to grow vines, olives trees, herbs and garden. Based on the season students will learn trimming the vines, building a vineyard, pruning olive trees, participating the grapes harvest and olives picking and many more farm works and activities.**

**VACATION**

**1 WEEK OF BREAK the deserved time off during a real busy experience in Italy! Take an advantage to make your own travel plans, meeting with family and friends.**

**(DATES WILL BE ANNOUNCED CLOSER TO PROGRAM START DATE)**

**HOUSING & MEALS**

* **Accommodation in apartments with kitchen, laundry and free Wi-Fi**
* **All meals included, with mineral water, wines and coffee**

**TRANSFERS AND TRAVELING**

* **Airport transfer and local transfer during seminars and internship are included.**
* **AIRFARES ARE NOT INCLUDED**

**UNIFORMS PROVIDED**

* **Chef jacket, apron, kitchen’s hat, farmer’s t-shirt and cap.**

**INSURANCE**

* **Participants are covered by Caremed Gold travel Insurance for luggage loss and damage; accidents, health, dental and more…**

**OTHER INCLUSIONS**

* **Wi-Fi at Zeppelin Restaurant**
* **Copy of The Etruscan Chef, by Lorenzo Polegri and Kim Brookmire**

 **FINAL DIPLOMAS**

* **Diploma of “CUOCO ITALIANO”, Regione Umbria- Unione Europea**
* **Diploma of “FarmerChef”**
* **Diploma of “Cherry Wine maker, Svinnere Wine”**
* **Diploma of “Maestro del Cioccolato”**

**LIST of the EXCURSIONS and WORKSHOPS**

* **The Farmers’ Market in Orvieto**
* **The Duomo in Orvieto**
* **Orvieto Underground**
* **Torre del Moro**
* **S. Patrick’s well**
* **Etruscan Tombs**
* **Wine tasting at Foresi Winery and medieval cellar**
* **Professional chocolate class at “Perugina”**
* **Visit to the Chocolate Museum and Chocolate Factory, with chocolate tasting**
* **Workshop at Lungarotti Winery and vineyards, Torgiano**
* **Visit to the Wine and Oil Museum at Lungarotti**
* **Trip to Deruta with visit of the Gialletti pottery laboratory**
* **Visit to pork butcher Amedeo at Oreto Brothers, with meat fabrication demo**
* **Workshop at Svinnere cherry wine cellar in Orvieto**
* **Truffle Hunting with Giovanni the professional truffle hunter and his dog Chris**
* **BBQ at Casa Segreta**
* **Workshop at Fausto Winery, Orvieto, the last old style producer of Orvieto Classico**
* **Workshop at winery Cartafina/ Casa Segreta, with tasting**
* **Workshop at Medieval Winery Ercolani in Montepulciano, Tuscany, with tasting**
* **Workshop at Winery Altesino, producer of Brunello di Montalcino, Tuscany, with tasting**
* **Workshop at Bonollo distillery, with grappa and spirits tasting and seminar**
* **Workshop in Parma at Parmigiano Reggiano factory with tasting**
* **Workshop in Parma at Prosciutto di Parma producer with tasting**
* **Workshop at Balsamic Vinegar Picci producer in Reggio Emilia**
* **Workshop at Lambrusco wine producer in Reggio Emilia**
* **Workshop at local goat cheese farm, Il Secondo Altopiano, with tasting**
* **Workshop at Bartolomei Extra Virgin Olive Oil Mill with oil tasting**
* **Workshop to Alta Tuscia Pecorino Cheese Factory**
* **Visit to Civita, the “Dying Town” and the Etruscan Olive Oil Mill**
* **Workshop at Buffalo Farm Luisa, Montefiascone**
* **Visit to the Lake of Bolsena and the ancient Roman catacombs**
* **Visit to the Etruscan Pyramid**
* **Visit to the Monster’s park in Bomarzo**

**PRICE PER PERSON**

**Price per person is Euros € 5.900,00**