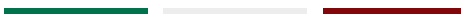


ALMA

THE SCHOOL OF ITALIAN CULINARY ARTS







**WELCOME TO ALMA
THE SCHOOL OF ITALIAN HOSPITALITY**



ALMA is recognised worldwide as the most reliable centre for higher education in Italian Cuisine and Hospitality.



Founded more than 20 years ago, in 2004, as a private Culinary Vocational School, our educational offering has since expanded to such an extent that we have transformed into the **School of Italian Culinary Arts and Hospitality and professions within the global catering industry. Courses covering Pastry, Cuisine, Front-of-House (Sala), the World of Wine, Bakery, and Restaurant Management make **ALMA the only institution capable of training professionals across all sectors of this industry.****

For industry professionals wishing to broaden their skill set, or for individuals looking to enter the market with professional training, we also offer **professional development courses.** This makes ALMA a benchmark of excellence not only for young school leavers but also for an audience seeking a new impetus for their career.

WELCOME TO THE ITALIAN FOOD VALLEY



Our headquarters are located in the charming town of Colorno, in the province of Parma, at the very heart of what is known as the **Italian Food Valley** —a land that for centuries has preserved and championed products of excellence. As the seat of the **European Food Safety Authority**

(EFSA) and a **UNESCO Creative City of Gastronomy**, Parma brings together six **food supply chains**: Prosciutto di Parma PDO, Parmigiano Reggiano PDO, milk, preserved fish, pasta, and tomatoes—a heritage rich in history, tradition, and flavour.



A UNIQUE HEADQUARTERS

To enter ALMA is to cross the threshold of the magnificent **Ducal Palace of Colorno**, once the residence of Marie Louise of Austria. Over more than **5 thousand square metres of classrooms and laboratories** where the beauty of the past seamlessly coexists with the most advanced technologies. Our crown jewel is the **ALMA Library: a treasure trove of 15 thousand volumes** available exclusively to our students, ranging from the great classics of culinary history to the latest international trends. Finally, to welcome our students, we provide modern and comfortable fully furnished accommodation in the immediate vicinity of the school.



OUR DIPLOMA: A PASSPORT TO THE WORLD OF WORK

The true value of studying at ALMA lies in the opportunities that unfold after graduation. We are an institution accredited by the Emilia-Romagna Region (code 5290) for higher education, and our courses comply with the European Qualifications Framework (EQF) system.

The following courses are approved by the Emilia-Romagna Region:

- *Advanced Course in Italian Cuisine*
- *Italian Culinary Program Unit 2*
- *Advanced Course in Pastry*
- *Master in Food & Beverage Management*
- *ALMA-AIS Master*

This ensures that the skills acquired here are immediately recognisable and marketable across all European Union Member States. Choosing ALMA means investing in a qualification that holds genuine recognition within the European job market.



COLLABORATIONS AND RECOGNITIONS

The prestige of our School is further reflected in a series of institutional recognitions and international partnerships:

- *Memorandum of Understanding with the Ministry of Education and Merit (MIM) as a Higher Education School for the advanced training of specialists in Italian Cuisine.*
- *Participation in the Planning Committee of the Ministry of Foreign Affairs and International Cooperation for the organisation of the Week of Italian Cuisine in the World, alongside collaboration with the Italian Trade Agency (ICE) to promote the Italian agri-food heritage globally.*
- *UNI EN ISO 9001:2015 Certification with SGS Italia spa.*
- *CRIBIS Prime Company Certification, recognising the company's Maximum Commercial Reliability.*



Ministero degli Affari Esteri
e della Cooperazione Internazionale



UNIVERSITÀ
DI PARMA

GUIDED BY MASTERS, INSPIRED BY IDEAS

Since its inception, ALMA has had the privilege of being led by figures of immense experience and authority, serving as examples and inspiration for our students while visionary guiding the school's curriculum.

While **Gualtiero Marchesi**, the father of modern Italian cuisine, left an indelible mark as Rector from 2004 to 2017, today we are guided by a Steering Committee. This body ensures that our educational offering remains constantly aligned with the cultural and economic evolution of the sector.

The Committee operates in harmony with the recognition of Italian Cuisine as a UNESCO Intangible Cultural Heritage—a core identity and strategic pillar for ALMA.

The Steering Committee is composed of highly prestigious personalities, each a benchmark in their respective field, spanning fine dining, culture, front-of-house service, and bakery:



Cuisine
Massimo Bottura



Pastry
Andrea Tortora



Front-of-House
Mariella Organi



**Communication,
History, and Culture**
Davide Rampello



Molecular Gastronomy
Davide Cassi



Bakery
Davide Longoni



Committee Advisor
Andrea Grignaffini

Alongside them is **Andrea Grignaffini**, a food and wine critic and journalist who has been an important part of the School's legacy and evolution from the very beginning, joining the Committee as its spokesperson.

THE FACULTY

We have established a faculty comprising highly experienced and competent **Chefs, industry professionals, and academic figures**. Alongside them, **external collaborators** from various sectors of the industry participate in teaching to offer our students diverse insights and perspectives, stimulating critical thinking and a constant, constructive dialogue with the wider professional context.

ALMA courses involve various external lecturers who alternate across different terms. Consequently, the same course may host different figures from one intake to another.

Matteo Berti Director of Education

CHEFS

Enzo Agostinetti
Pastry

Angelo Belluzzi
Pastry - The Food School Bangkok

Nicoletta Caragica
Pastry

Erica D'Alessandro
Cuisine

Piero Di Turi
Cuisine

Fabio Giacomelli
Cuisine

Walter Masut
Pastry

Isaac Miguel De La Cruz
Bakery

Enrico Nativi
Pastry

Matteo Papa
Cuisine

Giuseppe Pellegrino
Cuisine

Martina Piccoli
Cuisine

Bruno Ruffini
Cuisine

Stefano Scarso
Cuisine

Laura Torresin
Cuisine

Fulvio Vailati Canta
Pastry

Federico Vigilante
Cuisine

ACADEMICS AND EXPERTS

Fabio Amadei
Head of Gastronomic Culture and Sustainability

Pietro Arrigoni
Public Speaking

Novella Bagna
Sensory Analysis

Gianpaolo Braceschi
Sensory Analysis

Renato Brancaleoni
Italian Cheeses and Charcuterie

Simonetta Capotondo
Fresh Pasta

Andrea Cason
Mixology

Antonio Cassano
Restaurant Management

Massimo Castellani
Oenology and Wine Geography

Nicola Chighine
Marketing

Laila Ciocca
Gastronomic Culture and Sustainability

Simone De Feo
Gelato Making

Tiziano De Filippis
Scuola Italiana Pizzaioli

Ivano Dolciotti
Business Planning and Organisation

Alessandro Fadda
Coordinator of the Master in Food & Beverage Management

Matteo Federici
Management Elements

Ciro Fontanesi
Coordinator of the ALMA Wine Academy

Costanza Fregoni
Oenology and Viticulture

Davide Finardi
Front-of-House Service and Hospitality

Luca Gaccione
Scuola Italiana Pizzaioli

Roberto Gardini
Front-of-House Service and Hospitality

Gruppo Gelati
Food Safety

Pierluigi Gorgoni
Oenology

Stefano Guizzetti
Gelato Making

Giuseppe Grassi
Catering Production Systems

Andrea Grignaffini
Food and Wine (Enogastronomia)

Ezio Marinato
Bakery

Talia Milani
Italian Language

Davide Mondin
Typical Products and Certifications

Matteo Pessina
Wine Culture

Marianna Petracca
Front-of-House Service and Hospitality

Luca Torsani
Front-of-House Service

Simone Sparta
Mixology

Stefano Venturelli
Front-of-House Service and Hospitality

The faculty team is completed by **Guest Chefs** and **Visiting Professors** who daily bring their unique vision and experience across cuisine, pastry, front-of-house, and management directly to our students.



Giancarlo Perbellini - Casa Perbellini 12 Apostoli 🌸🌸🌸



Antonia Klugmann - L'Argine a Vencò 🌸



Iginio Massari - Maestro d'Arte e Mestiere 🍷



Davide Comaschi - Maestro d'Arte e Mestiere 🍷



Enrico Bartolini - Enrico Bartolini al Mudec 🌸🌸🌸

OUR EDUCATIONAL EXCELLENCE

Throughout its history spanning more than 20 years, **ALMA** has consistently expanded and innovated its educational offering. Originally established as a culinary school, it has gradually incorporated studies in pastry, front-of-house service, sommellerie, management, and the bakery arts (arte bianca).

Furthermore, since 2019, our School has opened its doors to **professional development**, with specialisation pathways tailored for those already in employment or seeking new career opportunities. Contemporary Gelato, and Italian Pasta are just some of the modules available, each rich in **technical skill, culinary culture, and managerial expertise**.



PROFESSIONAL COURSES

For those embarking on their career paths within the Hospitality and Catering sector.

- CULINARY TECHNIQUES
- ADVANCED COURSE IN ITALIAN CUISINE
- PASTRY TECHNIQUES
- ADVANCED COURSE IN PASTRY
- BAKERY TECHNIQUES
- MODERN BAKERY
- FRONT-OF-HOUSE, BAR, AND SOMMELLERIE

MASTER PROGRAMMES

For those wishing to elevate their education and specialise in a precise professional segment.

- ALMA-AIS MASTER
- MASTER IN FOOD & BEVERAGE MANAGEMENT
- HEALTH & PERFORMANCE CHEF MASTER

SPECIALISATION COURSES

To broaden skills or master a new trade from scratch, in pursuit of new career opportunities.

- CONTEMPORARY GELATO
- ITALIAN PASTA

PRACTICE AS A SCHOOL FOR LIFE



Thanks to an extensive network of close collaborations with over 700 hotels, restaurants, hospitality groups, businesses, and prestigious national and international brands, we provide our students with an immersive and rewarding internship experience. This allows them to gain hands-on experience, refine their skills, and test their capabilities before officially entering the professional workforce.



Andrea Berton 🍷 with the students of the Advanced Course in Italian Cuisine

SOME OF OUR INTERNSHIP PLACEMENTS



ALMA TRAINING AND CAREER OPPORTUNITIES

THE SUPPORT OF OUR CAREER SERVICE

ALMA accompanies its graduates as they transition into the world of work, facilitating direct contact with restaurants, hotels, and businesses across the entire sector. This is made possible through our dedicated Career Service and the support of the almalink.it portal. This exclusive virtual platform connects graduates of our Advanced Courses with premium vacancies and professional growth opportunities both in Italy and abroad.

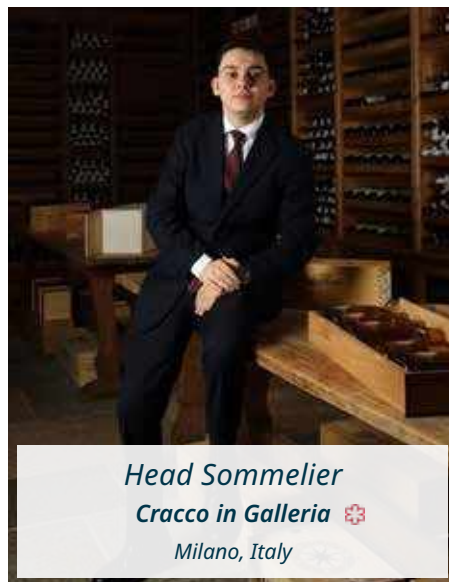


The competencies acquired at ALMA blend with each student's personal inclinations, creativity, and market opportunities, paving the way for advanced and diverse career paths.



Sous Chef
Osteria Francescana 🍴🍴🍴
Modena, Italy

Allen Huynh
Italian Culinary Program



Head Sommelier
Cracco in Galleria 🍷
Milano, Italy

Gianluca Sanso
Front-of-house, Bar, and Sommellerie



Head Bakery Manager
Eataly
NYC Downtown, New York

Kevin Keating
Advanced Course of Italian Cuisine

The robustness of our educational method allows alumni to operate authoritatively on both a national and international scale, elevating their professionalism to global standards. The diploma is not a constraint to a single career path, but a catalyst for global opportunities.



Executive Chef
The Hall - Maison Louis Vuitton 🇨🇳
Chengdu, China

Leonardo Zambrino
Advanced Course of Italian Cuisine



Resident Chef
Il Ristorante - Niko Romito, Bvlgari Resort 🇪🇦
Dubai

Giacomo Amicucci
Advanced Course of Italian Cuisine



**Performance Chef
and
Private Chef**

Alessandra Rubini
Advanced Course of Italian Cuisine



**Freelance professional
and
Food Creator**

Elena Zeng
Advanced Course of Italian Cuisine



Pastry Chef
Uliassi, Senigallia, Italy 🇮🇹
and freelance consultant

Mattia Casabianca
Advanced Course in Pastry



Pastry Chef
Hémicycle 🇫🇷
Paris (France)

Aurora Storari
Advanced Course in Pastry



**F&B & Hotel Equipment
Operations Manager**
MSC Crociere

Tommaso Priolo
Master in Food&Beverage Management



Head Chef
Langouste 🇷🇸
Belgrade, Serbia

Marko Đerić
Italian Culinary Program



**Chef Instructor
in a Culinary Arts School**
Belgrade (Serbia)

Saranda Saiti
Italian Pasta Program

ALM

La Scuola Interna
di Cucina





THE INTERNATIONAL SOUL OF ALMA

THE INTERNATIONAL SOUL OF ALMA

THE NETWORK OF SCHOOLS

Since the very beginning, we have always thought on a global scale, addressing not only the domestic market but also an **international audience** eager to share a passion for Italian cuisine and beverage and transform this dream into a profession. Consequently, we have established a **global network that unites the most prestigious culinary training centres in the world**. We collaborate actively with these institutions to organise Italian Cuisine courses that include study periods and practical training at our School, followed by internships in the most renowned Italian restaurants. At the end of this journey, a joint certificate is awarded alongside our partner school—a qualification that reflects a **shared vision and global standards of excellence**.



**THE
FOOD
SCHOOL**

First ALMA
international branch



THE FOOD SCHOOL: ALMA'S NEW HUB IN THAILAND

We have expanded to the other side of the world to bring our educational model to Bangkok, Thailand, within The Food School—an avant-garde hub dedicated to international cuisine. In a futuristic more than 3 thousand square-metre space, our Italian tradition intertwines with Japanese and Thai culinary arts, enriched by exclusive incubation services for catering startups.

In this exceptional setting, we continue our mission to champion Italian agri-food heritage by offering pathways tailored to every need: from professional programmes for beginners to intensive two-day Masterclasses and short courses dedicated to the most captivating niches of our food and wine heritage.



INTERNATIONAL COURSES

Alongside our curriculum delivered in Italian, we offer training programmes for international students wishing to master the distinctive “know-how” of our culinary culture.

• ITALIAN CULINARY PROGRAM

Our comprehensive path designed to transform students into professionals of Italian cuisine. We guide them step-by-step, from foundational techniques to advanced professional mastery.

• ITALIAN ICONIC COURSES

Short but intensive modules dedicated to the essential symbols of our tradition, such as pasta, and pastry. They are designed both for beginners and for professionals wishing to specialise in the pillars of Italian taste.

• LIKE AN ITALIAN

ALMA's immersive short course for chefs looking to deep dive and get an authentic experience in Italian culinary arts.

• TAILOR MADE SOLUTIONS

Our expertise allows us to design tailor-made programmes and exclusive joint programmes, collaborating with the most prestigious international culinary schools to respond precisely to the demands of foreign markets.



THE WEEK OF ITALIAN CUISINE IN THE WORLD

Among the international events where ALMA maintains a permanent presence, the Week of Italian Cuisine in the World is undoubtedly the appointment that best embodies the School's commitment to promoting and valorising Made in Italy and our gastronomic heritage. Through initiatives and projects worldwide involving institutions, embassies, consulates, Italian cultural institutes, and local organisations, we bring Italian culinary culture to the global stage. Since the inception of this project, ALMA has been an active participant, designing bespoke masterclasses, show-cooking events, competitions, and institutional appointments.



Settimana
della Cucina
Italiana
nel Mondo





BEYOND EDUCATION

BEYOND EDUCATION

ALMA SERVICES FOR B2B

From Culinary School to Partner for the Food Industry and Hospitality Sector

Leveraging its extensive expertise, ALMA offers services and consultancy to the food industry and hospitality businesses to enhance their operations, boost profitability, and increase their competitive edge. We aim to be an essential partner for anyone seeking a catalyst for their corporate success.

Furthermore, we support hospitality businesses in recruiting qualified staff through ALMALink, the platform that keeps the School connected with its alumni network.



GASTRONOMIC ANIMATION FOR TRADE FAIRS AND EVENTS

ALMA provides its expert staff for the design, execution, and management of culinary offerings at trade fairs, corporate events, and institutional appointments.

RESEARCH, DEVELOPMENT, AND PHOTOSHOOTS

Our team of Chefs and experts collaborates with companies to develop products aligned with market demands, accelerating time-to-market and strengthening brand positioning.



BESPOKE WORKSHOPS AND COURSES

ALMA's custom courses represent a strategic tool for creating a competitive advantage and enhancing distinct know-how as a differentiator in the market.



BUSINESS MEETING E CONVENTION

Select spaces within the School are specifically designed and equipped to host meetings and conventions. ALMA can support clients with logistics and the creation of communication materials to ensure a seamless event.

TEAM BUILDING

ALMA designs and conducts highly engaging team-building activities that create an immersive experience, using the kitchen brigade as a powerful metaphor for the corporate team to train collaboration, leadership, and determination.



THE MASTER OF ARTS AND CRAFTS AWARD (MAM)

ALMA's Commitment to Safeguarding "Living Human Treasures"

Cuisine is culture, tradition, talent, passion, art, and know-how. Grounded in this premise, in 2016 ALMA—in partnership with the Fondazione Cologni—conceived the **MAM Award (Maestro d'Arte e Mestiere)**, the premier accolade dedicated to Italy's master artisans.

The biennial award celebrates personalities who share creativity, talent, and passion for their profession. It recognises these "Living Human Treasures" as creators of "great beauty" across all fields of craftsmanship: from gastronomy to jewellery, ceramics to mosaics, fine art printing, textiles, and the theatrical professions.

A dedicated panel of ALMA experts is responsible for selecting the 23 Masters of Arts and Crafts within the Agrarian, Taste, and Hospitality Arts.

Categories

Production

Animal Husbandry
Beekeeping
Botany and Medicinal Herbs
Fruit Growing
Grains and Cereals
Olive Growing
Vegetables and Legumes
Viticulture

Processing

Bakery Arts
Cheese Making
Chocolate and Confectionery
Distilling
Gelato Making
Butchery
Charcuterie
Pastry
Pasta Making
Pizza Making

Hospitality and Catering

Cuisine
Mixology and Spirits Culture
Front-of-House Service
Sommellerie



**MAESTRO
D'ARTE E
MESTIERE**



ACTIVITIES FOR SCHOOLS

Supporting Young Talents

We believe profoundly in the value of educational continuity; therefore, we maintain a constant dialogue with Catering Colleges and Vocational Training Centres across the world. Far from being mere spectators, we act as active partners, designing tailor-made pathways for both students and teachers with the overarching goal of fostering growth across the entire hospitality sector.

- **Competitions and Enhancements:** We are at the forefront of creating and judging prestigious national competitions that test the rising stars of Italian catering.
- **Summer School:** Every year, we reward excellence by offering the finest students of cuisine and front-of-house service an exclusive week of advanced training within our classrooms.
- **Organised School Visits:** We enjoy showing our world from the inside; thus, we organise guided tours by appointment to allow students to experience the professional atmosphere of our headquarters firsthand.



IL COOKING QUIZ

As part of our outreach with catering colleges, ALMA participates in the Cooking Quiz, promoted alongside ELIPLAN and PEAKTIME. This travelling roadshow aims to stimulate students' interest in hospitality professions in an innovative way, utilising interactive technologies tailored to digital natives. Each edition engages catering schools across Italy, allowing students to discover new culinary and service techniques, as well as the principles of healthy and proper nutrition, through gamification.

Since 2024, the quiz is also available in an international version engaging European catering schools.



COOKING QUIZ 2020
10° ANNIVERSARIO





PARTNERSHIP WITH ALMA: AN INVESTMENT IN THE FUTURE OF MADE IN ITALY

Supporting ALMA is not a simple sponsorship operation, but a strategic choice with deep ethical value. It means aligning your brand with a mission: **training the professionals** who tomorrow will serve as ambassadors of Italian gastronomic identity within the global restaurant industry.

These individuals represent the human capital that will guarantee **continuity, innovation, and authenticity** to one of the most vital sectors of the economy.

Partnering with ALMA therefore means expanding market leadership while embracing a system-wide objective: giving structural solidity to **Made in Italy** through the higher education of tomorrow's excellence.

The Three Pillars of Partnership:

- **Identity:** The link to Italian educational excellence.
- **Strategy:** Safeguarding a key sector for the national economy.
- **Responsability:** A direct commitment to building the professional future of young talents.



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Storie di farina



DAL 1877
Barilla


CACAO
BARRY
— Since 1842 —

CIRIO
1856

COPPINI
ARTE
OLEARIA
già nel 1898

Debic
Per le mani dei professionisti

 **Electrolux**
PROFESSIONAL

GINORI
1735
CRISTALLO

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et al.

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LATTERIE
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LEVONI
DEGOGGIOSAMENTE BUONI

METRO

**PARMIGIANO
REGGIANO**

**SAMMONTANA
ITALIA**


**Matilde
VICENZI**
1905

CORPORATE PARTNER

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**CAMPARI
ACADEMY**


**GELATO
UNIVERSITY**
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DE NIGRIS
1889

DON VANILLA


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FRIENN
frittura italiana


LESAFFRE

 **pavoni**
ITALIA

Pomati
CHOCOLATE TECHNOLOGY

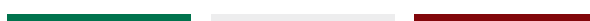
ReVIVA
BENIAMO PREZIOSO IL BUONO


RISERVA
SAN MASSIMO


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ALMA

THE SCHOOL OF ITALIAN CULINARY ARTS



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