

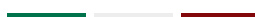


ALMA HIGHER EDUCATION

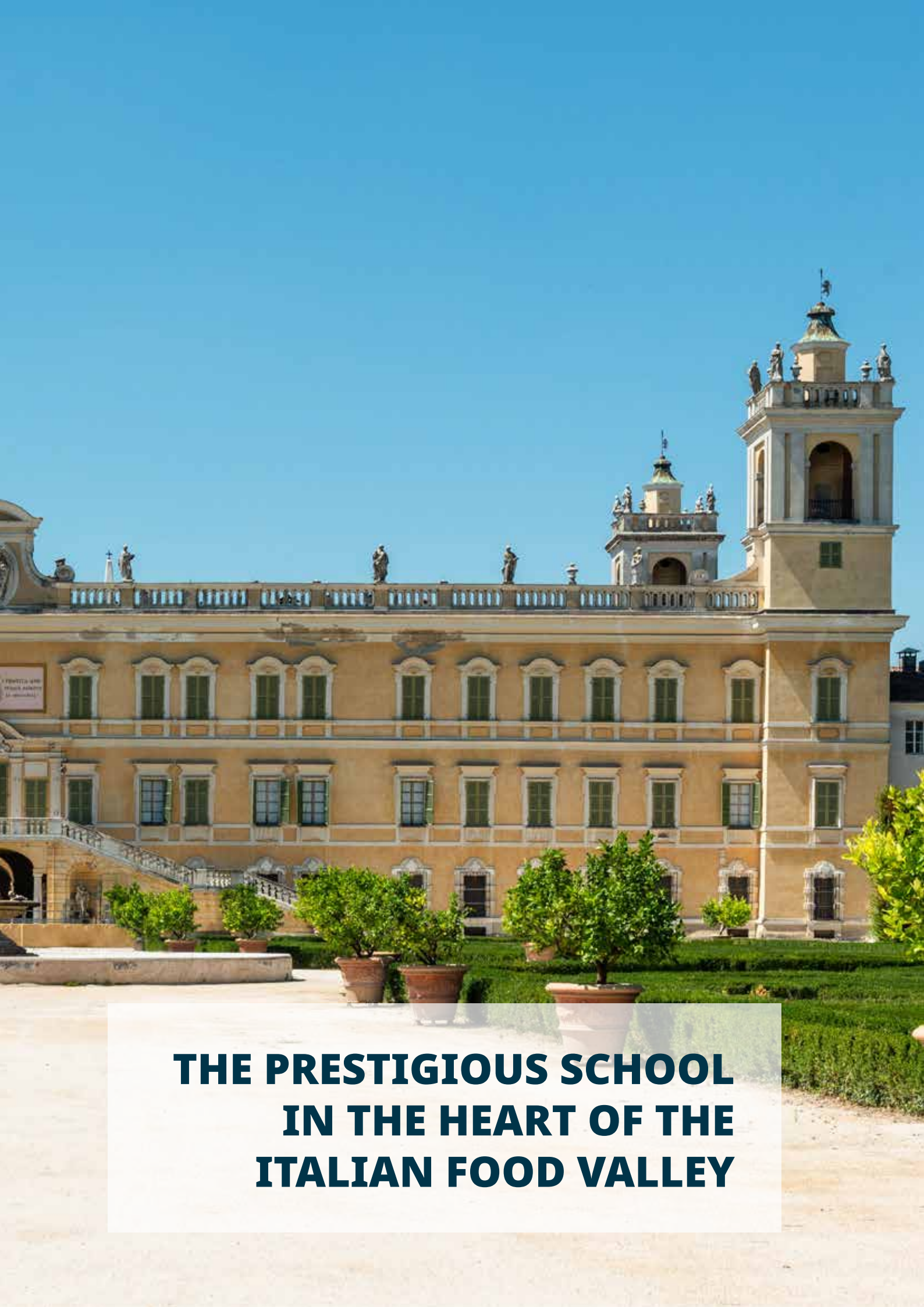
INTERNATIONAL PROGRAMS IN ITALIAN CULINARY ARTS

A L M A

THE SCHOOL OF ITALIAN CULINARY ARTS







**THE PRESTIGIOUS SCHOOL
IN THE HEART OF THE
ITALIAN FOOD VALLEY**

WELCOME TO THE HEART OF THE ITALIAN FOOD VALLEY



NEAREST AIRPORTS

- Bologna
- Milano
- Bergamo
- Venezia

MAIN CULTURAL CITIES (1 day trip)

- Torino
- Milano
- Bologna
- Venezia
- Verona
- Firenze
- Roma

SEASIDE (1 day trip)

- Cinque Terre
- Versilia
- Riviera Romagnola

VALLEY AND MOUNTAIN REGIONS

- Emilia Romagna
- Valle d'Aosta
- Piemonte
- Lombardia
- Trentino Alto Adige
- Friuli Venezia Giulia

ITALIAN CUISINE

AS UNESCO INTANGIBLE CULTURAL HERITAGE OF HUMANITY

Italian Cuisine has been recognized as UNESCO Intangible Cultural Heritage of Humanity, an achievement that belongs to everyone who studies, teaches, practices, and loves Italian food culture around the world.

UNESCO's designation recognizes Italian cuisine as a living cultural tradition, made up not only of recipes, but of the knowledge, skills, rituals, and social practices connected to food — from production and preparation to sharing meals and passing traditions to future generations.

This recognition highlights that Italian cuisine represents: respect for seasonal and local ingredients, mastery of traditional techniques and craftsmanship, extraordinary regional diversity, the social and cultural value of conviviality and shared meals.

It also carries a responsibility: to protect, teach, and transmit these traditions, ensuring their continuity while supporting sustainable and responsible innovation.

For ALMA and its partners, this milestone reinforces the importance of continued collaboration in training the next generation of culinary professionals and ambassadors of Italian food culture worldwide.



WELCOME TO ALMA - THE SCHOOL OF ITALIAN CULINARY ARTS

Dear Aspiring Culinary Professionals,

Welcome to ALMA – The School of Italian Culinary Arts, Italy's most reliable training centre for Italian Culinary Arts, Hospitality and Wine. Since its foundation in 2004, ALMA has been training the future generations of catering professionals. Located in the heart of the Food Valley, in the countryside of Parma, UNESCO "Creative city of gastronomy", ALMA is deeply rooted in its territory and promotes the Italian agri-food heritage through high-level teaching. ALMA's headquarters is inside the stunning Ducal Palace of Colorno, which has been respectfully restored to meet the highest standards for the catering industry and furnished with the latest equipment and technology, turning a castle in the ideal setting for training students.

We pride ourselves on being a global leader in culinary and hospitality education. Our comprehensive programs are designed to blend Italy's rich culinary traditions with modern innovation, guided by an esteemed faculty of chefs and industry experts. Our mission is creating the professionals of the future. ALMA is not only a place of study, practice, discipline and development, but also a constant reference point throughout its graduates' careers. Training the Next Generation of catering professionals is ALMA's daily commitment, creating an education and culture around food and wine based on the values of sustainability, food sovereignty and consumption habits, the heart of our identity. ALMA welcomes young students from all over the world, with different educational backgrounds, and teaches them to become catering professionals who are knowledgeable, responsible and able to immediately enter the industry, equipped with both technical skills and a system of strong values that is increasingly demanded in this professional sector.

With this brochure we offer a glimpse into what makes ALMA extraordinary. You will explore our cutting-edge facilities, such as our professional kitchens, the pastry center, the wine academy, and our remarkable library—the largest culinary and hospitality hub in Europe, housing over 14.000 volumes. Learn about the immersive cultural experiences we provide to have the real Italianness through field trips, food studies, and Italian lessons.

We invite you to become a part of our vibrant international community, where your passion for culinary arts will be nurtured and transformed into a lifelong profession. Let ALMA be your gateway to mastering the art of Italian cuisine and achieving your dreams.

Warm regards,



Alberto Figna
President & CEO of ALMA



OUR PHILOSOPHY

THE ORIGINS – GUALTIERO MARCHESI

"Dear students, dear teachers, dear friends, (...) I feel part mother and part father of this wonderful school. People come here to learn the foundations of the profession, and to acquire the techniques needed to honour Italian cuisine and render it great. Great things can only be achieved through hard study and tirelessly practising the craft..."

Gualtiero Marchesi has left his mark on history, by renewing the concepts of classic cuisine with commitment, resulting in its evolution. He was able to interpret a cuisine at the same time in line with the trends, still remaining personal and coherent. He has received numerous awards throughout his career and he was the first Italian chef to receive 3 Michelin stars.

Globally recognised as the "father of Modern Italian Cuisine", he was the Dean of ALMA since the opening of the school and until 2017. He always valued teaching and educating the new generations of professionals and he actively participated in the school's educational activities, strongly believing that:

"Example is the highest form of teaching"



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.

ALMA METHOD

ALMA has developed an innovative and comprehensive teaching method to let students live a true formative Italian experience. All our courses are based on the following pillars:

- Deep understanding of Italian history and culture;
- Direct experience of products and raw materials;
- Command of techniques and processes;
- Rooted knowledge of recipes and traditions;
- Guidance by the most eminent Guest Chefs;
- Small groups with dedicated teaching personnel and tutoring



OUR VALUES

CERTIFICATIONS

- ALMA undersigned a Memorandum of Understanding with the Italian Ministry of Education
- ALMA is certified by the Emilia Romagna Region under code 5290 for training programmes
- ALMA is certified ISO 9001:2008 by SGS for the planning and provision of training programmes designed for hotel and hospitality operators
- ALMA is a proud member of World Chef Organization

COLLABORATIONS

- Collaboration with the University of Parma to promote the Italian food and cuisine
- Participation to the steering committee of Parma "City of Gastronomy"
- Participation to the "Planning Table" of the Italian Ministry of the External Affairs and of the International Cooperation for the activities of the World Week of Italian Cuisine
- Collaboration with the Italian Trade Agency for the worldwide promotion of Italian agri-food heritage



AWARDS

ALMA has been acknowledged as an authoritative and reliable centre of higher education in the fields of cooking and hospitality by the awards it has received along the years:

- Grand Prix of Food Culture – 2015 by the Académie Internationale de la Gastronomie
- Tourism Award in the Italian Cuisine – 2016 by the Italian Chamber of Commerce in China
- Best Platform Launch – 2018 by HOSCO, the portal for candidates to find hospitality jobs and for hospitality companies that need talents
- Best Higher Education School in Hospitality – 2018 by Food and Travel Italia Magazine



ALMA boasts a historic collaboration since the early years with the Italian Trade Agency (ITA) and the Istituto per il Commercio Estero (ICE). To date, events such as the Week of Italian Cuisine in the World, as well as other institutional appointments to promote the Italian spirit abroad, are shared initiatives capable of conveying an image of our country as strongly linked to the territory, tradition and, at the same time, manufacturing and innovation.



THE SCHOOL

CONVENIENT LOCATION

ALMA's headquarters are situated just outside Parma, in the heart of the Food Valley, an area with the highest concentration of Italy's major food producers and gastronomic excellences. The city of Parma is UNESCO "Creative City of Gastronomy", and was also appointed as "Capital of Culture 2020".

STATE-OF-THE-ART TECHNOLOGY

The campus covers an area of more than 5,000 square meters and its classrooms are equipped with the latest equipment and technology, the ideal place for training students. The facilities include several demonstration rooms and training rooms, 3 teaching restaurants, the Pastry Center with specific pastry and bakery laboratories, and the Wine Academy with a dedicated tasting room and a rich cellar. Just outside of the campus students can access the ALMA Library, with more than 12.000 books, the biggest cultural hub in Europe dedicated to enogastronomy.



LIFE CLIMATE SMART CHEFS

ALMA is partner of Climate Smart Chefs, the European project receiving funding from the LIFE Programme of the European Union. It aims to contribute to the development and implementation of the EU Climate Policy and the Farm to Fork (F2F) Strategy by actively involving European chefs as promoters of low emission, nutritious and affordable diets, and to promote a mainstream debate on food as a key factor for climate change mitigation. Key project activities include:

- the implementation of a high-level training course for the chefs
- the development of a digital tool to design climate smart menus
- the creation of an Award dedicated to climate smart chefs and local initiatives promoting sustainable diets
- the creation of an EU Network of chef associations
- the implementation of the Life Climate Smart Chefs Vision 2030, a strategic paper aimed at providing policy recommendations and supporting EU Climate Policy.

PRESTIGIOUS HEADQUARTERS

KITCHENS



CELLAR



CLASSROOMS



RESTAURANTS



The Headquarters of ALMA lie in a gorgeous 'Reggia' equipped with state-of-the-art technologies and covers an area of 5,000 square metres. Its classrooms are fully equipped for professional training and they are all designed for a specific activity:

- Lecture Hall (Aula Magna)
- Agorà room
- Demo Rooms
- ALMA 12- multipurpose hall
- Training Rooms
- Pastry Centre 39

- Teaching Wine Cellar
- Sommellerie Room
- Management Centre
- ALMA Lab
- Teaching restaurant "Mater"
- Caffè Italia

FACILITIES

EXTRA SERVICES

ALMA offers extra services to the students for their everyday school life, such as an online teaching platform and wifi connection throughout the campus, a dedicated Café and a store for tools and equipment. Furthermore, the school can offer students accommodation in the ALMA Housings residences.

STUDENT OFFICE & SCHOOL OFFICE

The **Student Office** will be your point of reference all throughout your life in ALMA, for any queries you may have during all of your educational path and supporting or guiding you in case of needs. This office deals with all aspects of a student's life at ALMA, such as:

- *Admission and enrolment*
- *Visa and permit of stay processing for foreign students*
- *Information about the lessons and the teaching materials*
- *Support in case of medical emergencies*
- *Individual support to students*

The **School Office** is in charge of the organization of all the lessons in ALMA as well as of managing the network of hosting structures and the organization of all the traineeships. In particular, concerning the traineeships, they deal with aspects such as:

- *Orientation meeting with students*
- *Activation of traineeships*
- *Support to hosting structures and tutoring of students during traineeship phase*

WEB APP MY ALMA LIFE

An APP designed to keep students updated on the various activities of ALMA.



SERVICES

ACCOMODATION



ALMA offers to its students the possibility of using its own housing as accommodation during the duration of the course. Within walking distance to the School and to all main facilities, these residences offer a shared solution, made of comfortable apartments, including living room, kitchen, bedrooms and restrooms.

LIBRARY



ALMA can boast a unique library of over 14.000 volumes dedicated to gastronomy, one of the most important in its field. A complete collection of food and beverage specialty newspapers and magazines about cultural education, gastronomic literature, art, cinema, wines dietetics and food education and recipe books of the greatest Italian and International cooks. Moreover, the library is equipped with computers and an Internet point at students' disposal for their research.

INTERNATIONAL NETWORK

ALMA's heart is Italian, deeply rooted in the Food Valley, however the School has an international reach thanks to its longstanding partnerships with some of the leading Culinary Arts training centers, universities and institutions around the world.



First ALMA
international branch



INTERNATIONAL NETWORK

Collaborating with partner schools, ALMA organises courses for international students to become Ambassadors of the authentic Italian Cuisine, committed to safeguard, protect and disseminate knowledge on Italian-made products in the world and fighting against imitations and Italian sounding products.



浙江旅游职业学院
TOURISM COLLEGE OF ZHEJIANG



BIOTEHNIŠKI
IZOBRAŽEVALNI
CENTER LJUBLJANA

Institut de tourisme
et d'hôtellerie
Québec







ALMA OFFERS DIFFERENT PROGRAMS TO INTERNATIONAL STUDENTS WHO WISH TO LEARN ABOUT THE ITALIAN GASTRONOMY, TO SUIT DIFFERENT NEEDS AND PROFILES.

ITALIAN CULINARY ARTS

Dedicated to those who wish to start or enhance their skills as chefs of Italian Cuisine – the path to become a true professional.

ITALIAN CULINARY PROGRAM
UNIT 1: THE FOUNDATIONS
UNIT 2: THE PROFESSIONALS

ITALIAN ICONIC COURSES

Dedicated to those who wish to delve into specific topics of the Italian gastronomical tradition – a full immersion on your true love.

ITALIAN PASTA PROGRAM
ITALIAN PASTRY PROGRAM

SHORT COURSES

Dedicated to international professionals and food enthusiasts, these flexible programs offer intensive training in authentic Italian cuisine tailored to individual career and culinary goals.

LIKE AN ITALIAN
TAYLOR MADE COURSES

ITALIAN CULINARY ARTS

ITALIAN CULINARY PROGRAM

UNIT 1: THE FOUNDATIONS

This 4 month module is dedicated to all students passionate about Italian Cuisine that would like to start a career in the catering industry, but have no previous experience in the sector.

It focuses on the foundations, the basic techniques and the real taste of the Italian Cuisine. Our teachers will guide students in the depth of history and around the territory, lead them during tasting experiences as well as through hands-on sessions to master their skills.

It is preparatory to the Italian Culinary Program – Unit 2.

COURSE STRUCTURE

- In-school lessons phase
- Traineeship phase
- Final assessment

REQUIREMENTS

- At least 18 years of age (a motivational letter is required to applicants older than 40 years of age)
- High school diploma
- Intermediate knowledge of English language

CERTIFICATION

- Certificate of Attendance of “Fundamentals of Italian Cuisine - products & techniques”
- Certificate of Skills

COURSE CONTENT - Modules:

1 _____
Cooking practice and recipes:
demonstration and hands-on sessions

2 _____
Food studies and Italian culture

3 _____
Italian wines

4 _____
Italian Experience:
language and territory



ITALIAN CULINARY ARTS

ITALIAN CULINARY PROGRAM

UNIT 2: THE PROFESSIONALS

This course is dedicated to all students who wish to enter the catering industry as real professionals with a high-level specialization in Italian Cuisine. This 8 months module aims at giving international students a comprehensive Italian Experience. Students will master traditional recipes, meet the greatest Italian Chefs, deepen their knowledge of Food Studies and Italian wines. Students will be encouraged to enrich their gastronomical experience by travelling and making full use of the library in their spare time. The program includes a traineeship, hosted by the most renowned restaurants in Italy, including Michelin starred restaurants, thus completing the professionalizing experience in a real working environment.

COURSE STRUCTURE

- In-school lessons
- Traineeship phase
- Final exams

REQUIREMENTS

- At least 18 years of age (a motivational letter is required to applicants older than 40 years of age)
- High school diploma
- Intermediate knowledge of English language
- Experience in the sector/completion of UNIT 1

CERTIFICATION

- Professional Diploma "Professional of Italian Cuisine – Advanced Level"
- Certificate of Professional Qualification of "Operatore alla Produzione Pasti – Level EQF 4" (Operator at the Production of meals –Level EQF 4)

COURSE CONTENT - Modules:

- 1 _____
Cooking practice and recipes:
demonstration and hands-on sessions
- 2 _____
Pastry and Bakery practice and recipes:
demonstration and hands-on sessions
- 3 _____
Italian Experience:
language and territory meeting the
best italian food companies
- 4 _____
Guest Chefs lectures: meet the greatest
chefs of Italian Cuisine
- 5 _____
Food studies and Italian culture
- 6 _____
Italian wines
- 7 _____
Nutrition and HACCP

ITALIAN ICONIC COURSES

ITALIAN PASTA PROGRAM

This 3 weeks unique course will offer students the possibility to enter the world of Italian pasta production, learning specific techniques for both dry and fresh pasta as well as how to deal with production for direct sales and catering service. This is the perfect chance for all international students who wish to learn the techniques of pasta making and production both for fresh pasta laboratory and catering to have a real professionalizing experience and make a step forward to entrepreneurship in the industry.

COURSE STRUCTURE

- In-school lessons
- Optional traineeship

REQUIREMENTS

- 18 years of age or older
- Intermediate knowledge of English language

CERTIFICATION

- Certificate of Attendance "Italian Pasta Program"

COURSE CONTENT - Modules:

1 _____
Ingredients and techniques for both dry and fresh pasta

2 _____
Production process, food cost, waste management, and packaging

3 _____
Italian fresh pasta : the use of the rolling pin

4 _____
Pasta in an Italian restaurant

5 _____
Food studies and Italian culture



ITALIAN ICONIC COURSES

ITALIAN PASTRY PROGRAM

The 4 weeks course is aimed at international students who wish to become pastry chefs, and focuses on building consistent knowledge of pastry making. The program is the gateway for all those who want to start a career in the world of pastry making but do not have previous experience in this field. This program represents the chance to build strong foundations in this field and be ready to access the industry with a focus on the Italian tradition in the pastry world, thus having a unique specialisation in the sector.

COURSE STRUCTURE

- In-school lessons
- Optional traineeship

REQUIREMENTS

- At least 18 years of age (a motivational letter is required to applicants older than 40 years of age)
- High school diploma
- Intermediate knowledge of English language

CERTIFICATION

- Certificate of Attendance "Italian Pastry Program"

COURSE CONTENT - Modules:

- 1 _____
Focus on creams, shortcrust pastry and sponge cake
- 2 _____
Chocolate and its applications
- 3 _____
Focus on puff pastry, bignés, monoportions and Italian style small pastry products
- 4 _____
Italian artisan gelato
- 5 _____
Food studies and Italian culture



SHORT COURSES LIKE AN ITALIAN

Designed for international chefs, culinary students, and food professionals who wish to discover authentic Italian cuisine and pastry, gastronomy, and culture through an immersive educational experience.

"Like an Italian" is ALMA's signature short program, created for young chefs and senior chefs who want to experience Italy beyond the kitchen aimed for english speaking people.

Following the renowned ALMA Method, students combine practical training with cultural immersion, learning directly from expert chefs while discovering the traditions, products, and people that have made Italian cuisine and pastry famous worldwide.

COURSE STRUCTURE

- In-school lessons
- Optional traineeship

REQUIREMENTS

- 18 years of age or older
- Intermediate knowledge of English language
- High School Diploma
- 2-3 years of professional kitchen experience or educational culinary background

CERTIFICATION

- Certificate of Attendance "Like an Italian Program"

COURSE CONTENT - Modules:

- 1 — Learn authentic Italian recipes and techniques
- 2 — Discover the traditions behind Italy's gastronomic heritage
- 3 — Meet outstanding producers and artisans of Italian food
- 4 — Explore the Italian Food Valley where Italian food was born
- 5 — Experience Italian hospitality and lifestyle first-hand



SHORT COURSES TAILOR MADE PROGRAMS

ALMA is a center of excellence where professionals can get ideas, make experiences and find incentives to keep improving their skills.

ALMA realizes tailor-made courses, specially conceived to meet the requirements of Restaurant Businesses, Chains of Hotels and Grand Hotels, Culinary Schools and Institutions as well as professionals who are looking for a refresher course.

COURSE STRUCTURE AND CONTENT

The structure and the content of each program are arranged in close collaboration with the customer, in order to obtain the best result for every course.

ADDITIONAL SERVICES

- **Lunch:** meals are provided at the school's restaurant on teaching days
- **Teaching materials:** teaching materials will be provided
- **Seminars and visits:** seminars and visits to food production sites could be included
- **Library:** access to the ALMA library is granted
- **Accommodation:** support to find accommodation in Colorno or Parma



CAREER OUTCOME



2 STUDENTS OUT OF 3

Hired by the traineeship structure

80%

The average percentage of students hired
before the end of the course

>90%

The percentage of students hired
within 6 months from graduation

CAREER OUTCOME

ITALIAN FOOD TRADING



Kevin Keating

Head Bakery Manager
Eataly, NYC Downtown, New York

FINE DINING



Eliana Godinez

Sous Chef
Quintonil, Mexico City, Mexico
(Ranked 24th among the 50 best restaurants in the world)

GREEN MICHELIN STARRED RESTAURANT



Linda Yen-Ju Lin

Chef
Embers Restaurant, Taipei, Taiwan
(Michelin Green Star in 2022/2023)

3 MICHELIN STARRED RESTAURANT



Allen Huynh

Sous Chef
Osteria Francescana,
Modena, Italy

FOOD R&D



Marianne Williams

Test Kitchen Recipe Developer
Time Inc. Food Studios,
Birmingham, Alabama

EDUCATION



Tolga Kamiloğlu

Chef and Head Lecturer
Culinary Education
Izmir University of Economics,
Izmir, Turkey

USEFUL INFORMATION

CONTACT US

BOOK YOUR VIRTUAL ORIENTATION SESSION

Our Admission Team will support you with an individual and personalized orientation meeting, to guide you through our course offer and find the best educational path for you.



BOOK YOUR PRIVATE SCHOOL TOUR

It is possible to reserve in advance a dedicated tour of the headquarters. Our Admission Team will accompany you around the campus, showing you the school facilities and explaining in details our program offer.

NEED FURTHER INFORMATION?

Our Admission Team is always at your disposal for any queries about the school facilities, the educational paths and the extra services of ALMA. Contact us for any further information.

CONTACT INFORMATION



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+39 3420464112



admission@scuolacucina.it

WHERE TO FIND US

ALMA - The School of Italian Culinary Arts
Piazza Garibaldi, 26 - 43052 Colorno, Parma. Italy

HOW TO REACH US

BY PLANE

Nearest international airports:

- Guglielmo Marconi Bologna: 100 km away;
- Milano Linate in Milan: 100 km away;
- Milano Malpensa in Milan: 200 km away.

BY TRAIN

Train to Parma, then bus n° 7 or regional train from Parma to Colorno.

BY CAR

Exit A1 motorway at Parma, then follow directions to Mantova - Colorno.





ALMA'S SPONSORS

Thank you to all the Sponsor companies who keep continue supporting us:

MAIN SPONSOR



Per le mani dei professionisti.



CORPORATE PARTNER



Ca'del Bosco

TECHNICAL SPONSOR



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