

ALMA

ALMA - The School of Italian Culinary Arts is recognized as the world's leading educational and training centre for the Italian food and beverage and hospitality sectors at an international level.

ALMA trains cooks, pastry chefs, bakery chefs, sommeliers, professional waiting staff, restaurant managers, pizza chefs, pasta chefs and gelato artisans. ALMA is based in the heart of the Food Valley, in the beautiful Ducal Palace of Colorno: a few kilometres from Parma, proclaimed a UNESCO Creative City of Gastronomy in 2015, in recognition of its heritage of PDO and PGI delicacies and culinary specialties.

The Courses and Masters by ALMA are exclusively professional in nature. The standard of teaching is upheld by a teaching staff composed of leading cooks and pastry chefs, established maître d's and master sommeliers, as well as the cream of Italian food connoisseurs and highly-qualified experts in nutrition, food hygiene, and the history of food and wine. Moreover, every week the team is joined by a visiting professor, including chefs with one or more Michelin stars, master pastry chefs and F&B managers from large hotel and catering establishments. Unique to ALMA are the tailored courses it runs in Italy and abroad, both for professional training and for corporate team-building activities, ensuring ongoing professional development. It is also outstanding in Italy in terms of the quality of its teaching facilities.

For more information: <https://www.alma.scuolacucina.it/en/>
