

Timetable of lessons

	Monday	h	Tuesday	h	Wednesday	h	Total hours
The Bourbons at the table	Public banquets and court's ceremonials: King's lunch Classroom	3	Palace's cooks: i Monzù Classroom	3	Inheritance of Spanish cooking Classroom	3	9
King Ferdinando's passions	Timbales "I maccheroni" "Il sartù" Classroom	3	"La minestra maritata" Classroom	3	"I pasticci di carne" Fish soupes Classroom	3	9
Maria Carolina's whims	"La pastiera di grano" "Il babà" "La sfogliatella" Classroom	3	"Il Torrone della Regina" Classroom	3	Pizza's ancestor: "lagana" o "piza" Classroom	3	9
Bourbon table in Sicily	Grapes and wine Classroom	3	Arabic influences: citrus fruit, cinnamon,saffron Classroom	3	Recipes with aubergine: "la caponata" and "la parmigiana" Classroom	3	9
What remains...	Starters Classroom	3	First courses Classroom	3	Sweats Classroom	3	9
							45
Traineeship "Italy-Italy. The Bourbons"	"Ragù" processing Classroom	5	"Pizza DOP" Classroom	5	Fish processing Classroom	5	15
							60