

"Monothematic courses"

Syllabus

Description and aims of the course

The course is designed for everyone who loves Italian gastronomy and desires to take a journey through the typical tastes of the different regions present in the peninsula. Every single monothematic course, articulated in three days, is dedicated to a particular dish or ingredient, considered in all its possible variants. Furthermore will be illustrated: dish characteristics, cooking techniques and procedures of presentation and use. The course will be a real full - immersion, inclusive of knowledge's continuing exchanges: the teachers, provided with great professionalism, are able to combine theoretical notions with practical training and so they manage to make easy and pleasant the learning.

The five monothematic courses deal with:

1. Sauces
2. Bread
3. Pasta
4. Tastes of earth
5. Sweets

Every single module lasts 9 hours, each one articulated in 3 distinct session (3 hours each one) in 3 consecutive days, for a total of 45 hours.

Teachers

Intavola's chef

Locations

School (theoretical lessons)

Gustolab-Sinolab

Timetable of lessons

Thursday-Friday-Saturday h 4.30. -19.30 p.m

Bibliographic references

Buttitta A., Cusumano A., *Pane e festa*, Guida, Palermo, 1991

Cestaat, *Grano duro. Valorizzazione dei prodotti della trasformazione: il caso del pane*, Roma 1990

Cinese A.M., *Arte plastica effimera: i pani sardi*, in *Oggetti, segni, musei*, Einaudi, Torino 1977

Insor, *Atlante dei prodotti tipici: il pane*, Angeli, Milano 1995

La Cecla F., *La pasta e la pizza*, Il Mulino, Bologna 1998

March L., *L'oliva e l'olio. Colore e sapore nell'alimentazione*, in Barusi, Medina, Colesanti (a cura di), *Il colore nell'alimentazione mediterranea. Elementi sensoriali e culturali della nutrizione*, Regione Emilia-Romagna, Bologna 1998

Morelli A., *In principio era la sfoglia. Storia della pasta*, Chiriotti 1991

Negri N., *Fare il pane*, Mondadori, Milano 2004

Papa C. (a cura di), *Il pane*, Perugia 1992

Ploner R., Mayr C., *Il pane*, Athesia, Bolzano 1991

Quaglia G., *Scienza e tecnologia della panificazione*, ed. Chiriotti, 1982

Ricci N., Soracco D., *Extravergine, manuale per conoscere l'olio d'oliva*, Slow Food Editore, Roma 1999

Sabellico M., Oreggia M., *L'olio extravergine d'oliva*, Gambero Rosso, Roma 1996

Teti V., *Pane e fantasia. Da una ricerca sul mangiare di una volta*, in Lombardi Satriani L. M. (a cura di), *Le perle della memoria, 50 e più*, Roma 1990

Teti V., *Il pane, la beffa e la festa. Alimentazione e ideologia dell'alimentazione nelle classi subalterne*, Guaraldi, Rimini-Firenze 1978

Turci M., *Pane di vita e pane di morte*, in *Cibi proibiti e società della tavola*, G.D.G. Edizioni, Repubblica di S. Marino 1990

Valli E., *Il pomodoro. Storia, coltivazione, ricette*, Calderini-Edagricole, Bologna 2001

Requirements

Not particular requirements are requested for access to the course.

The students will have to possess a gastronomic terminology's dictionary and the bibliographic matter mentioned during the course.

Theoretical lessons will be in English, practical ones will be in English or in Italian in the presence of an interpreter.

Conditions

The students have to play an active part in the lessons.

For the students who take part in the course as a whole are admitted only two absences from lessons.

At the end of the course will be requested a final report deal with subjects illustrated during the lessons.

Assessment

Final assessment will be based on:

Participation in the lessons (30%)

Gastronomic exam (20%)

Oenology exam (20%)

Final report (30%)