PROFESSIONAL CULINARY COURSES 2012

For those interested in a professional career as a chef, pastry cook, pizza maker or sommelier, “Torre di Babele” offers the possibility of attending professional courses at our partner cooking school recognized by the Lazio Chefs Association.

CHEF LEVEL 1

.Beginning dates: January – April – September

33 four-hour lessons - 12 weeks
3 times a week

It is possible to choose one of the following time options:
9.00 – 13.00 ; 16:00 – 20:00 ; 18:00 – 22.00

The course covers 32 specific topics, beginning with the rules of hygiene and continuing on to the theory and techniques of preparing sauces and vegetables, grains, beans and rice, potatoes, eggs, fresh and dry pasta, fish, poultry and meat. Students work with leavenings, and prepare sweet and savoury pastries. Also discussed are the uses of flash freezing and vacuum sealing.
Lessons are entirely hands-on. Students will prepare all dishes and sample/taste them at the end of each lesson.
Two practical tests are given during the course, along with a final exam. Students will receive a final evaluation and a certificate of course completion.

.Price: 3.200€

CHEF LEVEL 2

.Beginning dates: January – April – September

27 four-hour lessons – 10 weeks
3 times a week

It is possible to choose one of the following time options:
9:00 – 13:00; 17:00 – 21:00

Students learn to prepare a complete menu, further developing their mastery of cooking and baking, also applying techniques of flash freezing and heating of foods. Students will be able to execute a la carte menus and handle banquet preparation. Food science concepts are presented in the context of the course.
Students will receive a final evaluation and certificate of course completion.

.Price: 3.700€

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PASTRY CHEF

Foundation Course

.Beginning dates: January – April – September

26 four-hour lessons
3 times a week

It is possible to choose one of the following time options:
9:00 - 13:00; 16:00 - 20:00

Students learn the use of fresh and dry ingredients to prepare a variety of pastry types (pasta frolla, pasta sfoglia, etc.), traditional cakes, special occasion cakes, petit fours, teacakes, plum cakes, tarts, puff pastry, creams, mousse and semifreddi. Also covered are chocolate preparation, decoration, regional pastries, dessert platters and ice cream.
Students will receive a final evaluation and certificate of course completion.

.Price: 2.800€

PIZZERIA

Foundation Course

.Beginning dates: January – February – April – June – September – November

27 four-hour lessons - 5 times a week

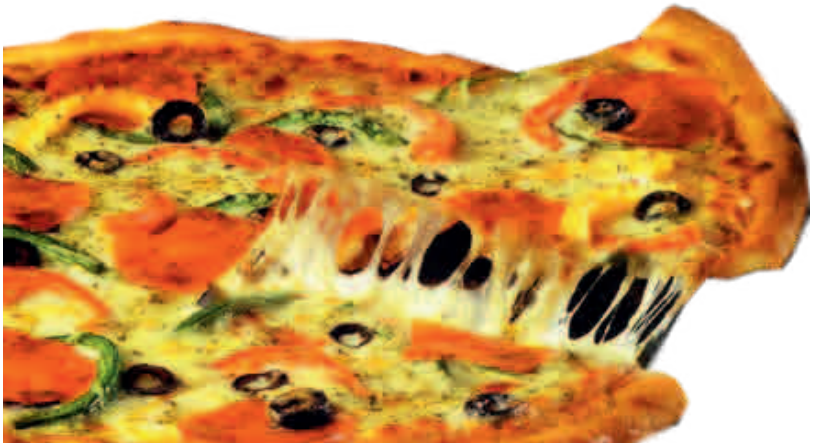
It is possible to choose one of the following time options:
9:00 - 13:00; 16:00 - 20:00

The course covers flour and leavenings, preparation of dough for traditional round pizzas and pan pizzas, techniques of using both wood and electric ovens, and preparation of fried foods.
Students take a final exam and will receive a final evaluation and certificate of course completion.

.Price: 1.650€

OTHER COOKING COURSES

·Other professional and for amateur cooking courses are offered along the year. Please, ask for any specific needs.
·Special tailored-made programs can be offered for closed groups of students who wish to combine the study of the Italian language with cooking lessons. Ask for cost estimates and for a personalized program.



Corsi-di-Lingua.it

Il Sito Indipendente per la prenotazione di Corsi di Lingua piú Visitato al Mondo

Prenotare corso presso la Torre di Babele, Rome al prezzo più basso nel mondo
e leggi le valutazioni della Torre di Babele, Rome dei vecchi studenti all'indirizzo
http://www.languagecourse.net/corsi-di-lingua/scuola-torre-di-babele-rome.php3

I nostri esperti di viaggi studio saranno lieti di aiutarti.

info@corsi-di-lingua.it