
ROME FLORENCE BOLOGNA PALERMO CATANIA NAPLES MILAN TURIN FINALE LIGURE

PROFESSIONAL COURSE FOR CHEF

The professional course for Chef organized by ANPA under the high support and collaboration of APCI - Association of Professional Italian Chefs, FIP - Federation of Italian Confectioners, ice cream makers and chocolatiers, is divided into three basic levels:

- **first level (basic)** after which you get the title of "Commis Chef"
- **second level (advanced)** after which you get the title of "Chef of the match - Sous Chef"
- **third level (specialist)** after which you get the title of "Chef's Kitchen"

The articulation and organization of the curriculum, as required by ANPA, will offer to each student, in total autonomy, the ability to customize their training based on personal profile and curricular objectives professional and / or business that deemed reach. These three fundamental levels of study are linked, in turn, further education and vocational aimed to further develop the knowledge, skills and technical skills already acquired, with the aim of offering students the opportunity to implement their own curriculum and achieve a degree of readiness of profile management and business: Master for "Food & Beverage Manager," Master for "Wine & Beverage Manager", courses for "Sommelier".

PROFESSIONAL COURSE FOR CHEF (SPECIALIST LEVEL)

The professional course for Chef of Hotel s(pecialist level) organized by ANPA - National Academy Hotel Professions under the high support and collaboration of APCI - Association of Professional Italian Chefs, FIP - Federation of Italian pastries, ice cream and chocolate, is the third step required by the training program and will appeal to those who have already attended the first two levels of the Course for Chef (basic and advanced) and earned its title of " Sous - Chef " as well as a chef and restaurant sector operators wishing refresh, we retrain and improve their knowledge on management and organizational aspects of the kitchen and the restaurant department, and also have expertise on the design of the menu and basic knowledge of wine tasting and food pairing . The course, starting from the supervision of supply of food and beverage products, will deepen the analysis, management and cost control in catering, inventory management, bookkeeping, the Food Cost, the Analysis Report, the organization and management of the human resources department of the kitchen, to the relationships with suppliers and customers and the definition of lines food and wine company. The student will in particular be able to define and plan the composition of the menu and the wine list for the restaurant A la Carte and banquets, as well as to know the basic rules of the organization of the restaurant and styles of service (buffet, service appetizers, soups service at table service guéridon vale, English, Italian, French, self-service). The training will enable the achievement of a degree of technical and professional training that will put students in a position to carry out properly, in a company dining hotel or business usage, control functions of plants and offices, and general coordination of the Brigade of organizational and managerial responsibilities, alongside to executives and managers of restorative company (responsible for restaurant, Food & Beverage Manager). The course, theoretical and practical, will take place in the kitchens of prestigious hotels and restaurants partners ANPA sites on national territory and will allow students to use equipment and tooling professional kitchen and dining, in order to equip professional standards of international work. The teaching of the courses is entrusted exclusively to Executive Chef, Food & Beverage Manager, Maître Sommelier and proven experience and high professionalism.

OBJECTIVE: To train professionals able to operate in the role of " Chef 's Kitchen " in the kitchen department of hotels and dining facilities national and international through an innovative methodology based on a full immersion training course lasting 18 hours spread over 2 weeks , with the possibility to

carry out a subsequent training period from 1 to 6 months in hotels and catering establishments. The method aims to reduce the time spent in the classroom of the students and, conversely, to speed up their contact with local businesses through a dining concrete experimentation in the field of skills acquired during training. A major advantage for the same companies that will benefit from a potential of resources that can be used already formed and partially integrated into the same business areas.

EDUCATIONAL PROGRAM

- **Marketing of food and the composition of the menu**

The role of marketing in catering; the functions of the Management; marketing planning and evaluation of results; the marketing mix for companies of Catering; the life cycle of the product for companies catering; the behavioral characteristics of consumers; techniques to determine the degree of customer satisfaction; techniques of composing a balanced menu; composition techniques and pricing, stages of cost of commodities; preserve crops and production systems; the life cycle of the product in restaurants; the positioning of the restaurant and the quality indicators; the benchmarking competition.

- **Analysis and cost management in catering**

The operational management of the Food Cost of food; the configuration of costs and revenues; planning, monitoring, analysis and corrective action; the evaluation of the target; factors accounting; allocation of costs and revenues; inventory management; bookkeeping; controllable and uncontrollable factors; the Food Cost Analysis Report; the Weekly Report and midweek; the trend graph of the monthly report; the total sales and cost first; the graphic trend of costs and revenues; total quality in services; the analysis of supply and demand; competitive analysis.

- **Composition of wine and food matching techniques/wine**

The organization and the management of the cellar; the overall planning of the purchases; the definition of the wine list; choosing and serving wine at the exercise restorative; the selection of the producers; verification of the quality of batches of wine offerings, delivery times, prices and terms of payment; updating and verification of stocks and the "register of the basement"; organoleptic analysis and tasting techniques; evolution, changes, defects and diseases of wine; the Enography, national and foreign; the fundamental principles of matching food and wine; service, bottles and glasses.

- **The mise en place, the organization of the restaurant and the techniques of communication with customers**

The brigade of room: hierarchies, roles and relationships between the individual components; the decor of the dining room; organization and styles of service: buffet, service appetizers, soups service at table service guéridon vale, English, Italian, French, self-service; equipment and tooling of the breakfast room and restaurant; setting up a buffet; the organization of the service and reception techniques;

- **Prevention and Safety (teaching module optional - cost € 120.00 + VAT 22%)**

STAGE: The stage is an important and challenging educational opportunities for students at the end of the course and after passing the final exam, will be able to request the Secretariat Stage ANPA, the ability to carry out a course of internship for a period 1 to 6 months (subject to availability and final decision of the hosting companies), in a hotel or business usage cuisine alongside an Executive Chef and / or to a Food & Beverage Manager. During the period of training on the job, therefore, it will be able to field test the technical skills acquired during the first phase of training, as well as learn new procedures and processes of food according to the procedures of work and business acumen of the host. The stage does not constitute employment and is only open to persons in possession of the requirements of Article. 18, paragraph 1, letter d of Law 196/1997 and art. 11 of Legislative Decree no. 13 August 2011.

START COURSES	Every month
DURATION	18 hours of practical training, with the possibility to carry out a subsequent path of stage from 1 to 6 months in company
PARTICIPANTS	Max 15
FREQUENCY	Three times a week (Monday, Wednesday, Friday)
TIMETABLE	15.00 – 18.00
COST	€ 600,00 + VAT 22%
STAGE	Allowed students to meet the requirements of Article. 18, paragraph 1, letter d of Law 196/1997 and art. 11 of Legislative Decree 13 August 2011. For the activation of the stage is scheduled payment of € 150,00 + VAT 22 % to answering internships ANPA, only upon verification by the same requirements of the participant the performance of the internship. This fee covers the training period from 3 to 6 months exclusively within a single structure. If the student intends to carry out the training period in most structures, for each activation stage it will be necessary to pay the sum of € 150,00 + VAT 22 %
INSTALLMENTS	€ 232,00 + 1 installment of € 500,00

Con il patrocinio e la collaborazione di:

