

ROMA FIRENZE BOLOGNA PALERMO CATANIA NAPOLI MILANO TORINO

PROFESSIONAL TRAINING COURSE FOR PASTRY CHEF

The training course for "Pastry Chef" organized by ANPA with the high patronage and the collaboration of the FIP (International Federation of Pastry, Ice cream and Chocolate), the Federation of Italian pastry, ice cream and chocolate makers, the APCI (Italian Professional Chefs Association), the Sicilian Chef and Pastry Chef Movement and the Napolitano's Confectioner Association, is articulated in three main levels:

- **a first level (basic)**, awarded with the Qualification of "Commis Confectioner"
- **a second level (advanced)**, awarded with the Qualification of "Second Confectioner - Sous Chef Pâtissier"
- **a third level (specialistic)** awarded with the Qualification of "Head Pastry Chef - Chef Pâtissier"

The structure and the organization of the course will offer, to each student, the ability to customize their training according to the personal profile and the professional and/or business objectives they intend to reach.

These three fundamental levels of pastry training are strictly linked to other education and/or vocational programmes aimed to develop further the knowledge and the technical skills already acquired and to gain a more specialized expertise: **Course for "Chef de partie decorator", Course Chef de partie chocolatier - Chocolatier", Course Chef de Partie Ice Cream Maker-Glacier", Course " Chef de Partie Boulanger/Fournier".**

COURSE FOR CONFECTIONER (SPECIALISTIC LEVEL)

The training course for "Pastry Chef" (specialistic level), organized by ANPA (National Academy of Hotel's Professions) with the high and exclusive patronage of FIP (International Federation of Pastry, Ice cream and Chocolate), the Federation of Italian pastry, ice cream and chocolate makers, the APCI (Italian Professional Chefs Association), the Sicilian Chef and Pastry Chef Movement and the Napolitano's Confectioner Association, is the third step required by the training pastry program and it is addressed to those who have already attended the first two levels of the Course for "Pastry Chef" (basic and advanced) and awarded the Qualification of "Second Confectioner - Sous Chef Pâtissier" as well as confectioners, ice cream makers, chefs and pastry operators intending to update and specialize them on working techniques with chocolate, to pursue the profession of chocolate maker, to start their own business and/or to work in pastry or chocolate laboratories according to craftsmanship standards and caring about the authenticity of the products. The course will examine the different techniques of processing chocolate (chocolate, chocolate bars, nougat, ganache, chocolate creams, pralines, truffes, dragees...). The course develops a technical and a high professional training program that will enable the students to carry out properly, in a hotel pastry department or in pastry/chocolate laboratories, the main processes of chocolate as an assistant to Master Confectioners and Executive Chocolatiers. The course, theoretical and practical, will take place in pastry laboratories of prestigious hotels and restaurants partners of ANPA and allow students the use of equipment and tooling of professional kitchen, according to the international labor standards. The teaching of the courses is entrusted exclusively to Masters Confectioners and Chocolatiers of proven experience and high professionalism.

OBJECTIVE: To train professionals figures able to operate in the role of "Chef Pâtissier" in the pastry department of hotels and restaurants at national and international environment, as well as in artisanal and semi-industrial pastry laboratories, through an innovative methodology based on a full immersion training programme lasting 2 weeks, with the possibility to carry out a subsequent internship period from 1 to 6 months in hotels, restaurants and pastry laboratories. The method aims to reduce the time spent in the classroom by the students and, conversely, to speed up their contact with local businesses through a concrete experimentation in the field of the skills acquired during the training. A major advantage also for the companies that will benefit from a huge human resources potential that can be

integrated into the same business area.

EDUCATIONAL PROGRAM:

- **The Cacao: (3 hours)**
The varieties of cocoa, processing of cocoa (cocoa butter and cocoa powder), chocolate (dark chocolate, powdered milk). Coverage of chocolate, white chocolate, colored chocolate, hazelnut chocolate, plastic chocolate.
- **The organization of a chocolate processing laboratory (3 hours)**
Machinery, equipment and raw materials. Tempering (melting, heating, cooling, tablaggio, vaccination) and the use of tempering machines.
- **The chocolate processing: (9 hours)**
Processing techniques of chocolate bars and hollow bodies, techniques of chocolate with nuts, citrus fruits, puffed rice and cereals, processing techniques of chocolate creams, solutions for processing into molds with praline ganache, production techniques with praline ganache cut "by the guitar", processing techniques and production of truffes. Technical closing of printed praline, cutting techniques and closing of praline "on guitar". Processing techniques of objects made by chocolate. The use of the molds
- **Prevention and Safety (optional teaching module - cost € 120.00 + VAT 22%)**

STAGE (TRAINING ON THE JOB): It is an important and challenging educational opportunity for the students that, at the end of the course and after passing the final exam, will be able to request to the ANPA Stage Division, the opportunity to realize an internships period from 1 to 6 months (subject to the availability and the final decision of the hosting companies), in the pastry department of a hotel or extrahotel firm or in pastry shops and laboratories, as an assistant to the Executive Confectionery Chefs and Maitres Chocolatier. During the period of training on the job, therefore, the student will test on the field the technical skills acquired during the third and last training course, as well as he will learn new procedures and new pastry processes according to the standards of work and business strategy of the hosting company. The internship does not constitute an employment relationship and could be only applied by persons in possession of the requirements of Article. 18, paragraph 1, letter d of Law 196/1997 and art. 11 of Law Decree n. 138/2011.

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

With the patronage and the collaboration of:

