
ROMA FIRENZE BOLOGNA PALERMO CATANIA NAPOLI MILANO TORINO

PROFESSIONAL TRAINING COURSE FOR ICE CREAM MAKER

The training course for "Ice Cream Makers" organized by ANPA (National Academy for the Hotel's Professions), with the patronage of the FIP (International Federation of Pastry, Ice Cream and Chocolate makers), the APCI (Italians Chefs Professional Association) the Sicilian's Pastry Chefs and Chefs Movement and the Napolitano's Pastry Chefs Association and the partnership of OMAB S.r.l., G&P Center and Alvena, is articulated in three main levels:

- **a first level (basic)**, awarded with the Qualification of "Apprentice Ice Cream Maker"
- **a second level (advanced)**, awarded with the Qualification of "Qualified Ice Cream Maker"
- **a third level (specialist)**, awarded with the Qualification of "Master Ice Cream maker"

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.

COURSE FOR ICE CREAM MAKER (ADVANCED LEVEL)

The training course for "Ice Cream Makers" (advanced level) organized by ANPA (National Academy for the Hotel's Professions), with the patronage and the collaboration of the FIP (International Federation of Pastry, Ice Cream and Chocolate makers), the APCI (Italians Chefs Professional Association) the Sicilian's Pastry Chefs and Chefs Movement and the Napolitano's Pastry Chefs Association, is the second step required by the training program. The course is addressed to those who have already attended the course for "Ice Cream Makers" - basic level " and achieved its awarded Qualification in "Apprentice Ice Cream Maker", as well as for ice cream makers, pastry chefs and other professionals profiles of the field who wish to upgrade and improve their knowledge on the Italian ice cream production. The course, starting from a thorough study and use of raw materials for gelato production, will focus in a more technical manner the processes of balance and freezing. Particular attention will be paid to the aspects of the ice cream commodities (choice of raw materials and ingredients), to the offer of products for customers with allergies and intolerances (gluten-free ice cream, ice milk-free soya and rice, ice cream without sucrose), to the utilization and the processing of chocolate in ice cream production, to the use of alcohol in ice creams, to the derivatives of ice cream (ice cream cakes, parfais, milkshakes). The training will enable the achievement of a technical and professional advanced degree that will allow students to be able to properly carry out the main techniques for the preparation of the "Made in Italy" ice cream ". The course is totally practical and it will take place in professional ice cream laboratories and will allow the students to use professional equipment and tooling in order to ensure the proper execution of the products according to the working craft standard. The teaching of the courses is entrusted exclusively to Masters Ice cream Makers and Chocolatiers with proven experience and high professionalism.

OBJECTIVE: Train professionals figures able to operate in the role of "Qualified Ice cream maker" in ice cream stores, through an innovative methodology based on a full immersion training course lasting 30 hours spread over a period of one month, with the possibility to carry out a subsequent internship from 1 to 6 months in ice cream laboratories. This method aims to reduce the time spent in the classroom by the students and, conversely, to speed up their contact with business realities through a concrete experimentation of skills acquired during training on the job. It represents a major advantage also for those firms that will benefit from a potential of human resources that can be employable and quick integrated into the same business areas.

EDUCATIONAL PROGRAMM

- **Commodity and selection of raw materials (6 hours)**
Milk (whole, skim powder, rice milk, soy), cream, eggs, sweeteners (sugars, sucrose, dextrose,

sucrose, glucose, fructose, crystalline sugar, powdered sugar, granulated sugar, raw sugar, sugar syrup, glucose syrup, lactose, maple syrup, honey), fruit, stabilizers, thickeners, emulsifiers, air, water, fats, proteins, semi-finished, the eggs.

- **Balance, preparation and pasteurization of the white base, of the yellow base and the base of fruit (12 hours)**
The balance of the mixture, ingredients and percentages, the milk and the milk powder, cream, butter, egg, the air in the ice cream and the overrun, the water and solids, sugars, fats, the lean, the aromas, the neutral, emulsifiers, stabilizers, thickeners, the calculation of the PAC, the calculation of the sugar, the calculation of fat, the calculation of lean, the calculation of the solids, the calculation of the overrun, the preparation of tastes, the milk base, the intermediate base and the base cream, variants of the bases (base with butter, medium base with glucose, economic base leaner), the fruit pulp, fruit juice, fruit with milk, fruit with special characteristics
- **Process Techniques and the use of chocolate in the ice cream production (6 hours)**
The different classifications of chocolate (extra, fine, common, milk, fine milk, dark, white), cocoa powder, cocoa mass, the chocolate fudge and chocolate pasta, chocolate processing techniques.
- **The derivatives of the ice cream (6 hours)**
Process techniques of ice cream cakes, frozen desserts, sorbets and milkshakes.

STAGE (TRAINING ON THE JOB): The students will have the opportunity, for a period of 1 to 6 months and upon the availability of the companies, to be included in a homemade ice cream laboratory with the tutoring of a Master Gelatiere. In this phase of the training it will be possible to test on the field the technical skills acquired during the theoretical teaching, and learn new procedures and processes of ice cream production according to the personal experiences of the Tutor Master Gelatiere and the company's needs. The Internship does not constitute an employment relationship and is only permitted to the students in possession of the requirements of Article 18, paragraph 1, letter d of the Law 196/1997 and art. 11 of Law Decree n. 138/2011.

START COURSES	Every month
DURATION	A month and a half 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	€ 1100,00 + 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	€ 242,00 + 2 installments of € 550,00 € 242,00 + 12 installments of € 97,50

With the patronage and the partnership of:

