



Interested in signing up?

Cost includes: apron, food guide, food and wine for class

For further details and enrollment:

info@apicius.it

Italian Regional Cooking

Every Monday - a taste of Italy - come and experience how the various regions of Italy each developed a unique taste for produce.

Find out where and when some typical dishes were invented (lasagne, risotto alla milanese) and give them a try by cooking and then tasting the delicious outcome!

MON.
3pm
5:30pm

Tuscan Cuisine

Tuscany, an amazing region that hosts mountains and rolling hills, well-known for its refined wines, as well as several prominent seaside dishes. Explore the surroundings of Florence through the sense of taste, experiencing a different city and area of Tuscany each week, all while cooking exceptional meals.

TUE.
3pm
5:30pm

Italian Wines, Italian Wine Culture, and Wine Pairing

Wine: another excellence of Italy - These classes will help you identify and map the vines and wines which hail from Italian soil. Through the tasting and pairing of food and wine, you will gain familiarity with Italian wine culture, signature wines and the delicious food with which it is paired..

WED.
3pm
5:30pm

Italian Baking and Pastry

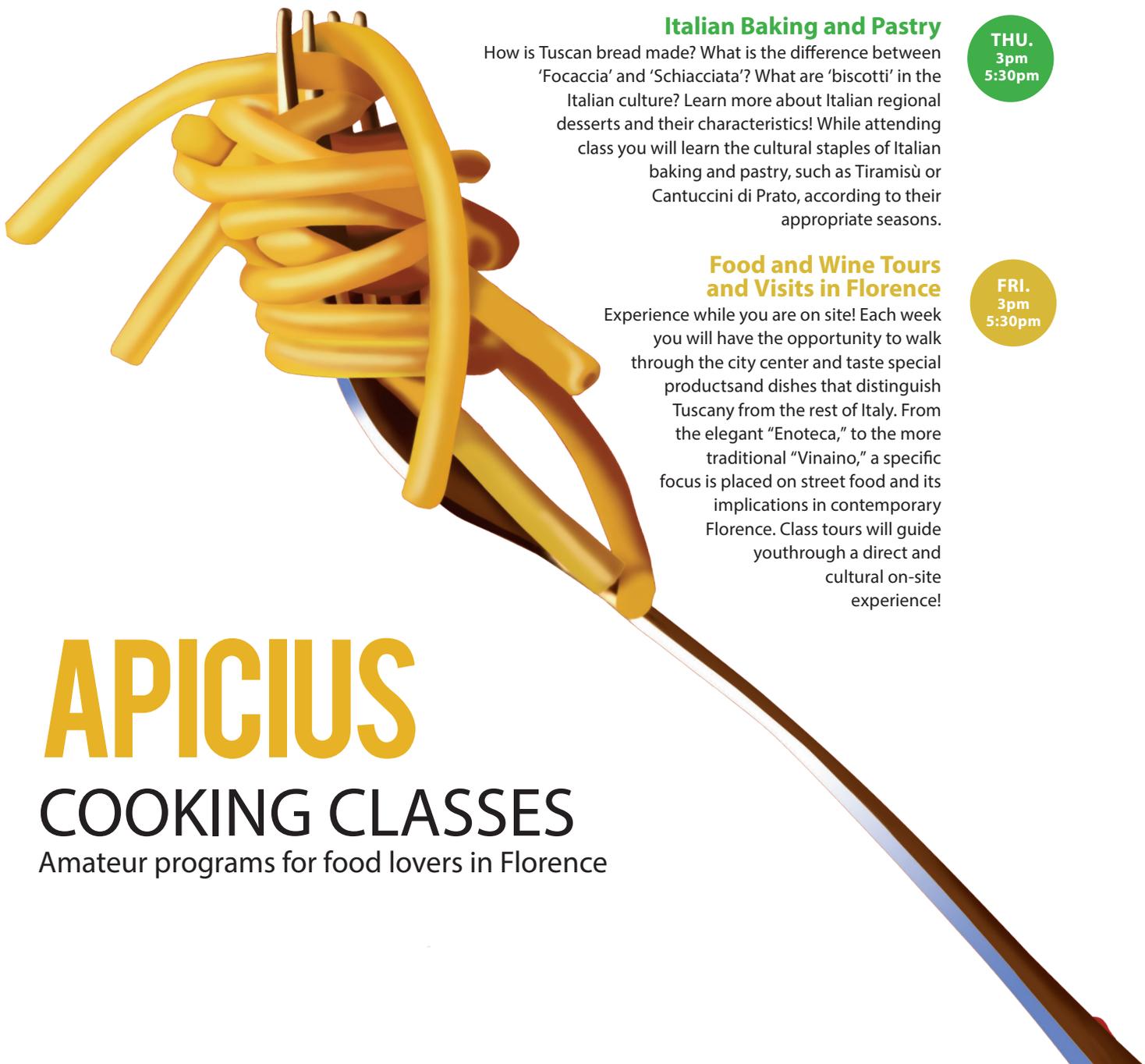
How is Tuscan bread made? What is the difference between 'Focaccia' and 'Schiacciata'? What are 'biscotti' in the Italian culture? Learn more about Italian regional desserts and their characteristics! While attending class you will learn the cultural staples of Italian baking and pastry, such as Tiramisù or Cantuccini di Prato, according to their appropriate seasons.

THU.
3pm
5:30pm

Food and Wine Tours and Visits in Florence

Experience while you are on site! Each week you will have the opportunity to walk through the city center and taste special products and dishes that distinguish Tuscany from the rest of Italy. From the elegant "Enoteca," to the more traditional "Vinaino," a specific focus is placed on street food and its implications in contemporary Florence. Class tours will guide you through a direct and cultural on-site experience!

FRI.
3pm
5:30pm



APICIUS

COOKING CLASSES

Amateur programs for food lovers in Florence



APICIUS COOKING CLASSES

SPECIAL PRICE EXCLUSIVELY FOR FUA STUDENTS

Non-Credit Cooking and Wine Courses

DISCOVER AND TASTE THE GREAT FOOD AND WINES OF ITALY!

All cooking classes include food or wine tastings.



Measure Equivalents

Linear measure, mass & weight

2,5 centimeters	1 inch	
15 grams	1/2 ounce	1 tbsp
30 grams	1 ounce	2 tbsp
100 grams	3.5 ounces	1/2 cup
200 grams	7 ounces	1 cup
1kg	2.2 pounds	

Liquids

1/4 dl	1 ounce	2 tbsp
1/2 dl	2 ounces	1/4 cup
1 dl	4 ounces	1/2 cup
1/4 l	8 ounces	1 cup

Temperature conversion

F to C deduct 32, multiply by 5 then divide by 9

C to F multiply by 9, divide by 5, add 32

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How to enroll

Courses held at Apicius International School of Hospitality

Via Ricasoli, 21 - 50122 Florence Italy

For further details and enrollment: info@apicius.it or

Ph. +39 055 2658135