

# School Pastry Shop & Creative Learning Lab of Apicius

Fedora projects and activities are managed by the Fondazione di Partecipazione Palazzi | Florence Association for International Education.

## ABOUT FEDORA

Fedora is a creative learning lab and an integral part of Apicius International School of Hospitality. It's a school and a pastry shop, produces baked goods and desserts, operated by the students of the Baking and Pastry Department at Apicius. The selection of products available to the public is decided and prepared by the students under the supervision of the Baking & Pastry department Faculty. Fedora offers a delectable selection of sweets, cakes, cookies, and much more! Stop by for a coffee and a croissant at breakfast or a sandwich for a light lunch or snack. Tea and coffee are served throughout open hours, morning and afternoon. Seasonal and specialty desserts are also featured throughout the year.

## Student Academic Involvement

Students learn in a professional environment and are involved in all operations in baking and pastry production - ingredient selection and orders, food cost, European HACCP standards of hygiene control, product packaging, customer service



and communications, front and back of the house operations. The faculty members are professional pastry chefs coming from backgrounds at 5-star hotels, Michelin-starred restaurants, and culinary award winners. Fedora facilities include classroom/lab spaces for learning and are equipped to offer professionally prepared baked goods and pastries of the highest quality.

## GOURMET MEAL PLANS FOR EVERYONE

FUA students, staff, and faculty may purchase meal plans that can be used everyday at Fedora during service hours.

## WANT TO JOIN TO THE FEDORA TEAM?

All students can get involved at Fedora! Individuals with a passion for the world of baking and pastry who wish to experience it professionally may sign up for Learn & Serve courses. Team members may assist with the areas of operations and management. Learn & Serve is fully supervised and coordinated by instructors. Courses may be enrolled on a credit or non-credit basis.

## SERVICE HOURS

Daily hours of operation: Mon-Fri 8am-3pm

Summer only: Afternoon snacks Mon-Wed 3-5:30pm & Aperidora Thurs 3-8:30pm



FEDORA Via Ricasoli, 21 - 50122 Florence, Italy ph. | 055 2633164 | [www.apicius.it](http://www.apicius.it)

