

WARM UP

1 What do you know about Alma? Read the first paragraph and answer these questions.

- 1 Why was Alma established?
- 2 How is Alma seen internationally?
- 3 Who teaches at Alma?
- 4 Where is Alma's headquarters?
- 5 Which important food body is situated nearby?

Famous Italian catering schools

Alma was established to offer Italy's first professional culinary courses and it has since become one of the world's leading international educational and training centres for Italian cuisine. A teaching staff of renowned chefs and experts educate future professional chefs and sommeliers from all around the world, through training programmes at the highest levels. Alma is situated 10 kilometres from Parma, a city in the Northwest of Italy, home to the European Food Safety



Authority (EFSA), and is housed in a palace built there in the 1700s. Extending more than 3500 square metres, Alma's facilities include: 3 demo rooms for cookery lessons and demonstrations, with stall seating and fully-equipped kitchens; 4 training rooms for practical lessons, each with 20 individual cooking workstations; a sommelier room with 21 networked workstations and a technical tasting area; a didactic wine cellar with a comprehensive collection of Italian wines; amongst the most important libraries in this field, with over 10000 volumes and a complete collection of specialist food and beverage newspapers and magazines, as well as an internet point for student research; a pastry-making centre, with 20 fully-equipped workstations arranged along a marble work surface; a 200-seat restaurant, venue for important national and international events; an 84-seat lecture theatre and a complete professional kitchen, for special events, demonstrations and conferences, with a sophisticated audiovisual system throughout. Alma offers a wide variety of training courses of different length, level and skills taught, including Ministry of Education, University and Research (MIUR) approved teacher training courses.

GLOSSARY

stall seating *banchi*



ACTIVITIES


READING COMPREHENSION

2 Read the rest of the text and decide if these sentences are true (T) or false (F).

- 1 Alma has 35 demo rooms.
- 2 Up to 20 students can use each training room at the same time.
- 3 You can taste wine in the sommelier room.
- 4 There are only a few Italian wines in the didactic cellar.
- 5 Alma's library is one of the best of its kind.
- 6 There are plans to build a pastry centre.
- 7 The restaurant is used for training and hosting events.
- 8 Alma only offers courses to professional chefs and sommeliers.

| T | F |
|--------------------------|--------------------------|
| <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> | <input type="checkbox"/> |

LISTENING

3  19  Listen to someone talking about a typical course at Alma and complete the missing information.

COURSE TITLE

(1) _____ course in Italian Cuisine

DURATION

(2) _____ months

QUALIFICATION

Certificate of (3) _____
Cook of Italian Cuisine

ELIGIBILITY

Graduates from (4) _____
schools and institutes
Young cooks with (5) _____
experience

LANGUAGE SKILLS

Good knowledge
of (6) _____ required

COURSE ORGANISATION

(7) _____ residential phase of (8) _____ hours,
8 hours a day, Monday to Friday, and 5 months (9) _____
internship

FEES

(10) _____ + VAT, payable in 3 instalments for Italians and 2 instalments for (11) _____

ADDITIONAL COSTS

Contribution towards the purchase of a (12) _____

THE FEE INCLUDES

(13) _____; practice sessions; (14) _____; lunch Monday to Friday;
the Alma uniform; use of (15) _____ and a kit of tools

THE FEE DOES NOT INCLUDE

(16) _____ for the residential phase

COST AND TYPE OF ACCOMMODATION AVAILABLE

Provided by the host restaurant during (17) _____;
Shared residence at a cost of (18) _____ per person during residential phase

COURSE CURRICULUM

Cooking and baking (19) _____; the cuisine of the Italian regions;
sensory analysis; (20) _____ of oenology; elements of management; nutrition;
the history and culture of Italian cuisine; food safety and HACCP



WRITING

4 Work in pairs and plan a short culinary course in terms of: type of course, duration, level, qualification, prerequisite skills, course organisation.

SPEAKING

5 Present your course to the rest of the class and see how many students would like to enrol.

Our course is a short 4-week course in...