

A NEW COURSE CALENDAR LAUNCHED FOR DISARONNO INGREDIENTS' EDUCATION, CREATION, AND APPLICATION INSTITUTE



A packed schedule of events kicked off in early October as part of the training programs offered by **Disaronno Ingredients**, through the activities organized by its Education, Creation & Application Institute, an innovative center designed to develop professional skills in the gelato and high-end patisserie sectors.

Disaronno Ingredients' courses provide a comprehensive learning path, from basic to advanced

techniques, catering to both beginners and professionals. They cover topics related to **Gelato**, **Patisserie**, and **Marketing**, with the goal of training experts capable of mastering not only artisanal production but also management and innovation in retail settings, with a strong focus on quality and new market trends.

The course program involves five different locations (**Turin, Saronno, Milan, Verona and Padua**), eight teachers and over twenty appointments divided over the course of three months, with different educational paths:

- Gelato Level 1**
Fundamentals of Gelato
designed to build a solid theoretical and practical foundation
- Gelato Level 2**
Intermediate Techniques
focuses on deepening knowledge of gelato "balancing," calculating nutritional values, cold pastry, and an introduction to Marketing
- Gelato Level 3**
Advanced Mastery
for creating innovative recipes with chocolate and infusions, and discovering unique pairings in the world of gourmet gelato
- Patisserie Level 1**
Fundamentals of Cold Pastry
teaches the essential techniques for balancing semifreddo and creating cold desserts
- Patisserie Level 2**
Advanced Techniques and Innovation
covers creating semifreddo and decorating desserts
- Marketing & Store Management**
- Marketing Course: "A Five-Star Service"**

Disaronno Ingredients' courses provide a comprehensive learning path for those who want to excel in gelato and patisserie, step by step, focusing on high-quality training, innovation, and sustainability.

For more information and bookings, visit the website www.disaronnoingredients.it or write to institute@disaronnoingredients.it

