

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



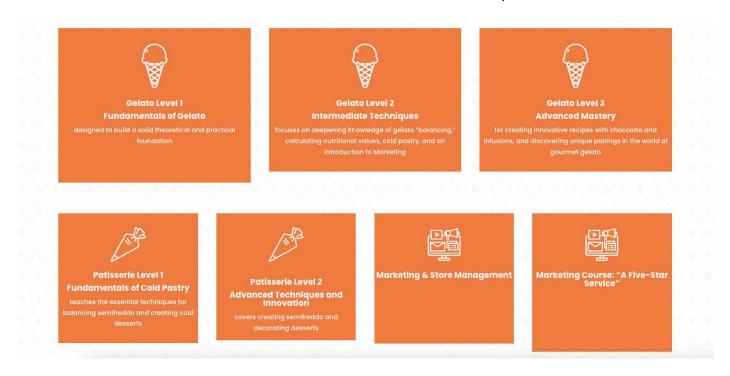
A packed schedule of events kicked off in early October as part of the training programs offered by **Disaronno Ingredients**, through the activities organized by its Education, Creation & Application Institute, an innovative center designed to develop professional skills in the gelato and high-end patisserie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



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 <u>www.disaronnoingredients.it</u> or write to <u>institute@disaronnoingredients.it</u>

