

DISARONNO INGREDIENTS: NEW COURSES AT THE ACADEMY STARTING IN SEPTEMBER



Starting in September, new gelato and pastry courses will begin at the **Disaronno Ingredients Education, Creation, Application Institute**, a multi-level **knowledge and experience incubator** and training laboratory dedicated to end customers and aspiring professionals in the sector, to discover together all the characteristics and quality of ingredients for ice cream and pastry. Through training, the development of in-depth knowledge, the

exchange of experiences and skills, **Disaronno Ingredients** aims to foster a real culture of Artisanal Gelato, in order to create value throughout the supply chain.

The educational offer is divided in **Basic Courses, Advanced Courses** and **Thematic Courses**, both on ice cream and pastry, led by a Team of expert **Technical Chefs** and **specialized trainers**.

We had the opportunity to find out more from the point of view of training at Disaronno Ingredients from the words of **Claudio Marinello**, Education, Creation & Application Institute Coordinator and **Stefano Macagno**, Technical Service Excellence Manager. Here is what they had to say when interviewed on the occasion of the **Illva's World** project.

For further information:
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THE COURSES OFFERED



**CLASSIC PASTRY
IN ICE CREAM
SHOPS**



**MODERN
PASTRY**



**PASTRY:
DECORATIONS
(HALLOWEEN
EDITION)**



**PASTRY:
DECORATIONS
(CHRISTMAS
EDITION)**



**BASIC
ICE CREAM**



**ADVANCED
ICE CREAM 2.0**



**ICE CREAM
AND CREMINO
DECORATION**



**MARKETING
AND POINT
OF SALE
MANAGEMENT**

