





Flavors and colors of authentic Italy Social, economic and environmental justice of the culinary heritage of Italy

■ THE SCHOOL



- Founded in 1985, Centro Studi Italiani is the first school for foreigners in the Marche Region. Ever since its foundation, the school has provided Italian language and culture classes to more than 12,000 students from 120 countries all over the world.
- Centro Studi Italiani offers all levels of Italian; the courses are flexible, varied, rich and unique.
- Classes are intentionally small to allow students to relate to each other while enjoying personalized and individual attention from faculty.

URBANIA



Nestled between the Apennine Mountains and the Adriatic Sea, Urbania is historically known as an ancient center of art and culture. When founding the school, the city was intentionally chosen to best accomplish the school's winning vision: "small courses in a small town."

Students have the chance to fully immerse themselves in a safe and unspoiled environment and focus on their studies. There are supermarkets and shops of all kinds; gyms, bars, restaurants, cafes, and pizzerias and during the summer students and faculty enjoy outdoor concerts, shows, exhibitions and entertainment of every type. Urbania is a valid alternative to cities invaded by mass tourism. In Urbania it is easy to make friends and practice the language. Urbania will serve as the "home base" for the trip.



HOUSING

Students will share a double occupancy room in comfortable fully furnished apartments, centrally located, and within walking distance of the school, supermarkets, shops, etc.

All apartments include linens, washers, as well as kitchen utensils and appliances.

An average of 4 students is placed in each apartment.

Wi-Fi is available at the school and in cafes around town.

All privately owned apartments are carefully selected and meet the highest standards and criteria required by the housing office of Centro Studi Italiani.



THE PROGRAM

WHAT IS INCLUDED:

ITALIAN LANGUAGE: 12 HRS

Conversational Italian in small classes with particular emphasis on the specific vocabulary of the kitchen and culinary arts.

CULTURAL SESSIONS: 2

"Setting the Table" is a series of informative talks (2) about the culinary heritage, culture, and traditions of Italy. Sessions will be held by culinary experts, local food and wine producers who will instruct you how to make good, clean and just food choices to enhance your culinary experience.



TRIPS: 3

- I half day excursion:
 Gradara: bus transportation, Centro Studi Italiani chaperone, individual on site exploration.
- Food Valley Tour: bus transportation for the entire tour, Centro Studi Italiani chaperone, double room hotel stay (I night) with continental breakfast included.







- Day 1: Tour and lunch at balsamic vinegar producer, Modena city center guided tour, dinner in typical osteria in Modena city center.

 Day 2: Tour and tasting at Parmigiano Reggiano factory, tour and lunch at wine producer and bioagriturismo.
- Capstone weekend in Rome: bus transportation, Centro Studi Italiani chaperone, double room hotel stay (2 nights) with continental breakfast included, individual on site exploration.

HOUSING

Apartments, double room occupancy.

AIRPORT TRANSFERS

- Airport transfer from Rome Fiumicino airport to Urbania on May 21.
- Airport transfer from Rome city center to Rome Fiumicino airport on June 2.

While in Italy you will take classes in Italian language, culture, and culinary heritage and tradition of Italy. You will have a chance to meet with culinary experts, local wine and food producers, restaurant owners and passionate culinary entrepreneurs and discover the depth of the Kilometro-0 Movement in Italy. Excursions to exquisite destinations of artistic interest and natural beauty around Italy will provide you with a well-rounded perspective of Italian life and culture. The international travel culinary program offered by Centro Studi Italiani is a completely unique experience because it is comprehensive.

PROGRAM SCHEDULE:

Week I	Morning	Afternoon	Evening		
Monday May 20	• Flights depart from Canada				
Tuesday May 21	Flight arrives at Rome Fiumicino Airport	Bus transfer to Urbania (approx. 4 hrs) Accommodation check-in	Welcome Dinner		
Wednesday May 22	Welcome, Registration, Orientation Urbania city center guided tour (visit at the Church of the Mummies included)	Conversational Italian (2 hrs)	• Italian Aperitivo at Vinitaly		
Thursday May 23	Conversational Italian (2 hrs) Cultural Conference "Setting the Table" # I	Visit and Tasting at Olive Oil DOP ProducerVisit, Tasting and Dinner at Wine Producer			
Friday May 24	Conversational Italian (2 hrs) Pizza making class	• Free time			





Food Valley Tour

Saturday May 25	Visit at Balsamic Vinegar Producer & Lunch	Hotel check-in Modena city center guided tour	Dinner in Modena city center
Sunday May 26	Visit at Parmigiano Reggiano Producer	Tour and Lunch at Wine Producer -Bioagriturismo Corte d'Aibo	



Week 2	Morning	Afternoon	Evening
Monday May 27	Conversational Italian (2 hrs) Visit and Tasting at Truffle Products Producer	Visit and Tasting at Gentil Verde Grain/Bread Company	
Tuesday May 28	Conversational Italian (2 hrs)	Cultural Conference "Setting the Table" #2 at Casa Tintoria Visit, Tasting and Dinner at Casa Tintoria	
Wednesday May 29	Visit, cooking class and lunch at Museo della Piadina in San Giovanni in Marignano	Half-day Excursion: Gradara	
Thursday May 30	Conversational Italian (2 hrs) Closing and Award Certificate Ceremony	• Free time to pack and clean	Dinner at Uliassi Restaurant - Michelin ***
Friday May 31	• Bus transfer to Rome	Bus arrives in Rome and hotel check-in Free exploration in Rome	• Free exploration in Rome
Saturday June I	• Free exploration in Rome		
Sunday June 2	Bus transfer to Rome Fiumicino Airport	• Flights back to Canada	





^{*}All activities will be included but dates and times could be subject to change.



