

COURSE CALENDAR FOR FOODIES AND AMATEURS 2020



Academia Barilla wants to welcome and guide you in the learning process.
But also give you some useful ideas, as well as, on some occasions, eat together.

Our courses take place in the late afternoon, starting at 6 pm,
at the Academia Barilla premises in **Parma**.

The price per person is **72€ for standard courses and 95€ for those that include dinner;**
booking available until one day prior to the event.

Contact Academia Barilla to check availability:
[Contact Us](#) - tel. +39 0521 264060.

Academia Barilla - Largo Piero Calamandrei, 3/A (c/o La Galleria) - 43121 Parma, Italy



Thursday 13th February 2020 – from 18.00 to 21.00

PIZZA, FOCACCE AND MUCH MORE

Let's discover different types of flour, from soft wheat to cereals and legumes. Together we will make doughs to rediscover the tradition of Italian gastronomy.



Thursday 20th February 2020 – from 18.00 to 20.00

FRESH STUFFED PASTA

Making pasta is an art. Few simple secrets to easily prepare one of the most classic Italian tradition. You will see how to knead it, roll it out, cut it but also we will give you many tips for an excellent result.

COURSE CALENDAR FOR FOODIES AND AMATEURS 2020



Tuesday 3rd March 2020 – from 18.00 to 20.00

MEDITERRANEAN TIPS

Mediterranean cuisine is synonymous of healthy and balanced nutrition. It is recognized as the most sustainable in the world. Let's find out the ingredients, recipes and techniques to make simple and tasty dishes.



Thursday 19th March 2020 – from 18.00 to 22.00

TRADITIONAL RECIPES...TODAY

Who said recipes can't be revisited?
Let's study some traditional recipes together and reinterpret them in a modern way.

THE COURSE ENDS WITH A DINNER ALL TOGETHER
TO TASTE YOUR WONDERFUL CREATIONS.



Thursday 2nd April 2020 – from 18.00 to 21.00

HIS MAJESTY: THE CHOCOLATE

A precious and beloved raw material.
Let's learn all the tricks and techniques to prepare it.
In the end we will taste the little masterpieces together.



Tuesday 21st April 2020 – from 18.00 to 20.00

VEGETARIAN CUISINE: SIMPLE AND CREATIVE

Deepen your knowledge on vegetarian cooking
by creating a complete and tasty menu.

COURSE CALENDAR FOR FOODIES AND AMATEURS 2020



Wednesday 6th May 2020 – from 18.00 to 20.00

LET'S CELEBRATE THE SEASONS: SPRING

With the arrival of the new season, the desire for lighter dishes is growing. Let's create an easy and delicious menu with the wonderful ingredients that spring offers us. recipes and techniques to make simple and tasty dishes.



Tuesday 19th May 2020 – from 18.00 to 22.00

A WONDERFUL STARRED CUISINE

Even the simplest recipe can become extraordinary. Let's find out together how to enhance the flavors to make your dishes special.

THE COURSE ENDS WITH A DINNER ALL TOGETHER
TO TASTE YOUR WONDERFUL CREATIONS.



Thursday 4th June 2020 – from 18.00 to 20.00

DO NOT WASTE, CREATE!

It happens to throw wilted vegetables left in the refrigerator or leftovers in small quantities? The answer in this case is Reuse. Let's discover together tricks and share ideas on how to recover - and use - the ingredients in a tasty and surprising way.



Wednesday 17th June 2020 – from 18.00 to 22.00

EATING IS SO GOOD: HEALTHY COOKING TECHNIQUES

In this course we will discover together the techniques to better preserve nutritional factors. We will also focus on legumes, to create tasty and refined dishes.

THE COURSE ENDS WITH A DINNER ALL TOGETHER
TO TASTE YOUR WONDERFUL CREATIONS.

COURSE CALENDAR FOR FOODIES AND AMATEURS 2020



Thursday 2nd July 2020 – from 18.00 to 20.00

THE ART OF BEAUTY PLATING

Do you want to offer your guests a different and special dinner? In this course we will learn all the tricks to prepare an exceptional table and the techniques to present the dishes like a real chef.



Tuesday 14th July 2020 – from 18.00 to 20.00

FINGER FOOD: PASTA, WHAT A SURPRINSINGLY INGREDIENT

Let's start with pasta and learn together original and delicious recipes for a fabulous aperitif to be enjoyed with friends.



Tuesday 15th September 2020 – from 18.00 to 21.00

FISH UNVEILED

Do you love fish but its difficulty in cooking discourages you? With this course we will learn to choose, clean, fillet and cook it like a chef.



Thursday 8th October 2020 – from 18.00 to 20.00

MEDITERRANEAN TIPS

Mediterranean cuisine is synonymous of healthy and balanced nutrition. It is recognized as the most sustainable in the world. Let's find out the ingredients, recipes and techniques to make simple and tasty dishes.

COURSE CALENDAR FOR FOODIES AND AMATEURS 2020



Tuesday 13th October 2020 – from 18.00 to 21.00

PASTRY'S FONDAMENTALS

We will learn the basics to make the most important traditional Italian desserts and cakes.
Suggested recipes: from pasta for puffs to custard.



Thursday 29th October 2020 – from 18.00 to 22.00

TRADITIONAL RECIPES...TODAY

Who said recipes can't be revisited?
Let's study some traditional recipes together and reinterpret them in a modern way.

THE COURSE ENDS WITH A DINNER ALL TOGETHER
TO TASTE YOUR WONDERFUL CREATIONS.



Thursday 5th November 2020 – from 18.00 to 20.00

FRESH STUFFED PASTA

Making pasta is an art. Few simple secrets to easily prepare one of the most classic Italian tradition.
You will see how to knead it, roll it out, cut it but also we will give you many tips for an excellent result.



Thursday 17th November 2020 – from 18.00 to 20.00

VEGETARIAN CUISINE: SIMPLE AND CREATIVE

Deepen your knowledge on vegetarian cooking by creating a complete and tasty menu. to make simple and tasty dishes.

COURSE CALENDAR FOR FOODIES AND AMATEURS 2020



Thursday 24th November 2020 – from 18.00 to 21.00

PIZZA, FOCACCE AND MUCH MORE

Let's discover different types of flour, from soft wheat to cereals and legumes. Together we will make doughs to rediscover the tradition of Italian gastronomy.



Tuesday 1st December 2020 – from 18.00 to 21.00

A CHRISTMAS MENU

For special moments, it takes special dishes. In this course we will receive many useful ideas to create an elegant menu from appetizer to dessert. We will learn together how to cook and serve it in a way that will amaze your guests.



Contact Academia Barilla to check availability:
Contact Us - tel. +39 0521 264060.

Academia Barilla - Largo Piero Calamandrei, 3/A (c/o La Galleria) - 43121 Parma, Italy