



CAST
ALIMENTI



Since 1997, The Best Italian School of
Culinary Arts

**Grow
with
us!**



Vittorio Santoro
Founder and CEO

Iginio Massari
*Founder and
Honorary President*

PROFESSIONAL ADVANCED DIPLOMAS IN ITALIAN LANGUAGE

CULINARY ARTS



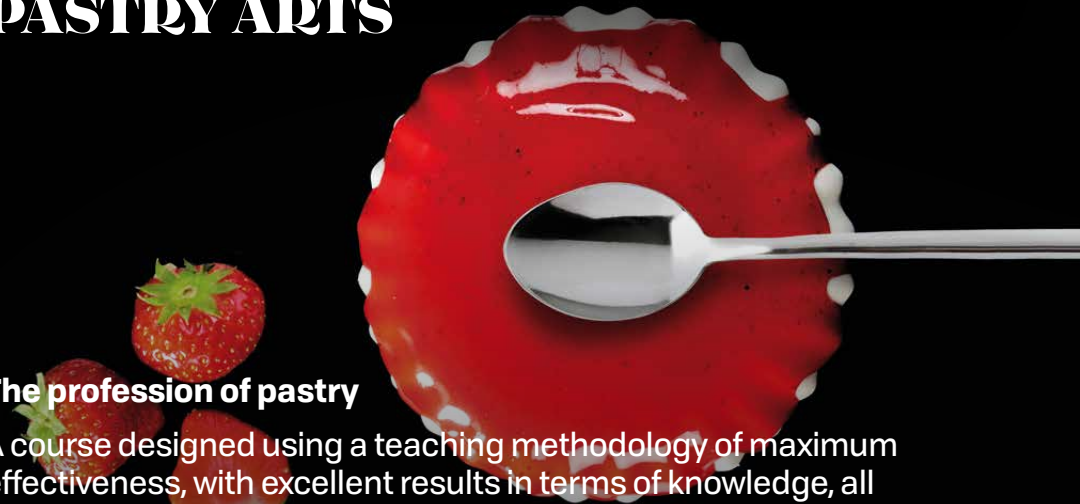
The profession of the Chef

An effective complete and stimulating updated training method that allows the student to promptly develop all the theoretical and practical notions starting from the foundations of the culinary art and arriving at contents and knowledge of the highest level. Competence, Technique and Sustainability are the keywords of this profession.

THE ADVANCED PROFESSIONAL DIPLOMAS

Young aspiring students eager to embark on a new career find in CAST Alimenti a complete offer of medium-extensive professional training programs, capable of transforming them into contemporary professionals.

PASTRY ARTS



The profession of pastry

A course designed using a teaching methodology of maximum effectiveness, with excellent results in terms of knowledge, all achieved in a short space of time. Importance is given to dexterity and professional techniques, essential and indispensable requirements for entering the job market.

BAKER
PASTA MAKER
PIZZA MAKER

PASTRY ARTS FOR HOTEL & RESTAURANT SERVICE



The pastry chef in the restaurant and hospitality industry

A profession that brings together all the knowledge and technical skills of the traditional pastry chef, contextualizing his work within a team, working closely with the Executive Chef of the brigade to guarantee superior quality in the catering service and in the hospitality and meet the needs of the modern clientele of renowned hotels and restaurants.

GELATO MAKER
CHOCOLATIER
BARMAN

PROFESSIONAL ADVANCED DIPLOMAS IN ENGLISH LANGUAGE

IN ITALIAN GASTRONOMY



A course in English to learn the distinctive features of Italian cuisine, an intensive program between theoretical activities in the classroom, demonstrations and practices in the laboratory, to learn the main techniques and recipes that characterize Made in Italy gastronomy.

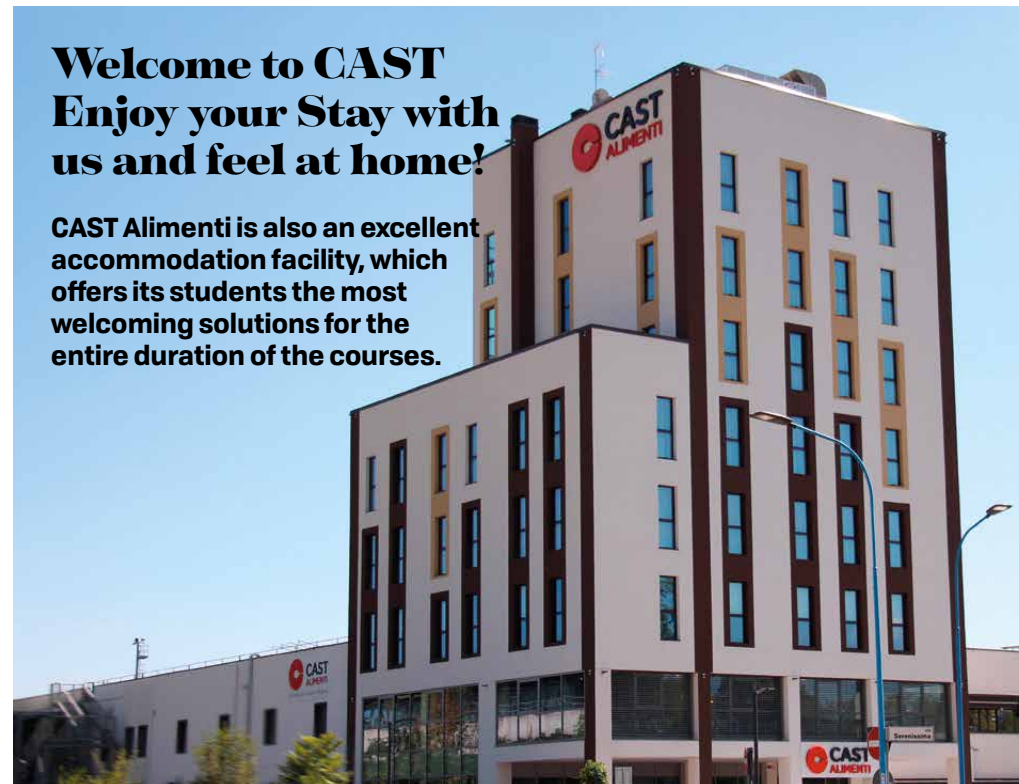
Designed for international students as a “gastronomic experience” of cooking, pastry, bread, pasta, pizza and ice cream.

CAST ALIMENTI, CENTER OF FOOD ART, SCIENCE AND TECHNOLOGY

Founded in Brescia in 1997, it is one of the best Italian training and specialization schools, which offers cutting-edge culinary and hospitality training, it is the school where culinary excellence is taught and practiced, it is the ideal place for the study of Made in Italy.

Welcome to CAST
Enjoy your Stay with
us and feel at home!

CAST Alimenti is also an excellent accommodation facility, which offers its students the most welcoming solutions for the entire duration of the courses.



Via Serenissima, 5 - 25135 Brescia, Italy

+39 030 2350076

+39 331 1184673

info@castalimenti.it



[castalimenti.it/en](https://www.castalimenti.it/en)

