



Art and Cooking

- > Italian culinary school, Italian cuisine
- > Italian culinary courses.



Società Dante Alighieri
Arte e Cucina - Arte and Cooking

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About Our School

Dante Alighieri's art and culinary programs, known as Arte e Cucina is a school for lovers of Italian cuisine. Moreover, the cooking agenda is linked to the school for language, art and culture and our courses are renowned worldwide. Italian cuisine is an essential part of our nation's culture, we encourage people from all around the globe to come and partake in a very memorable and delicious experience. Arte e Cucina gives professionals and people of all ages an opportunity to study the art of cuisine as well as our language and culture.

Culinary courses

Our courses offer many opportunities for amateurs, professionals and food lovers alike. In fact, with our creative programs, people of all ages, seeking to combine "hands-on" instruction, discover the delight of creating and sampling traditional Tuscan dishes and Italian cuisine while improving their culinary skills. Finally, for those who wish to simply combine their love for food with a relaxing vacation filled with learning in Siena, this is the place to be.



Our Location

Located within the walled medieval city of Siena, a city which is beloved as well as renowned for its art, tasty food and Chianti wine, the school can be easily found on the ground floor of the historical building known as il Pendola. It is spacious, well-equipped and has the comforts of modern facilities and tools which enable each of our students and participants to really work like a professional in a hospitable climate. All the while, one can experience the magic of the countryside on our breathtaking terrace.





Cooking as an Art

Indeed! Our courses have a thematic flair which includes special seasonal recipes as well as traditional Italian and Tuscan cookery. Encounter the culinary arts like never before by creating wild meat and poultry dishes and delectable torts and cakes in the winter, fresh vegetable and meat dishes in the spring, tasty fish cookery in the summer and sample truffles, cabbage, chestnut and mushroom dishes in the fall. Plus, uncover the art of creating traditional and Medieval cuisine by studying some truly age old recipes dating back to the Middle Ages!. At last, if you prefer to develop your skills in modern cookery, “Pane, Pizza, Pasta Week” will also put a smile on your face. Courses can be taken from one day

to two weeks, for those who can stay only a short while or from four to more, if you are a professional or real enthusiast. Considering the different levels of difficulties, courses are taught in Italian and English (level I, II or III) as you prefer. Lessons take place in the mornings and begin with the study of ingredients, a brief description of the recipes and then one learns the true art of Italian cookery by participating in an elaborate step by step process of the four/five course meal YOU are about to create! The antipasto, primo, secondo, contorno and dolce are all significant parts of the art of fine and healthy dining. And for the time you’ve been anticipating the most: lunch on the feast you have created!



Language ,Culture and Cuisine Internship

Our school offers several internship programs, which combine the culinary arts and the study of Italian. The courses are geared toward international students who are preparing for a career and wish to continue their travel abroad experience in Italy with a non paid internship program in well known restaurants . They have the opportunity to stay from two to six months.

Siena Magnifica

These programs aim to combine culinary sessions and the Italian language courses that we have to offer, which can be taken in groups or one to one tuition. This “magnificent” program lasts for two weeks and although accommodation is not included, participants have the benefit of 40 hours of group Italian, 6 hours of cultural seminars, wine tasting, a sociable and enlightening excursion and 4 evening cooking sessions.





Delizioso

The Delizioso program is designed so that participants can have four hands on cooking sessions ,one wine tasting and 2 cultural seminars . Accommodation is not included but this one week program includes a roundtrip transfer to and from the Florence airport.

Bareto Cooking

Come and enjoy a luxurious and relaxing week at il Bareto, a magnificent estate that allows one to experience the true magic of the Tuscan countryside. With a minimum of two people , from one to two weeks, you are also invited to partake in two cooking sessions at the school . The estate can welcome up to a max of 12 people .



Speak Culinary in Viterbo

Live and learn at your teacher's home with 15 hours of private Italian tuition. This program also consists of various cultural excursions, full board is included, students have a bedroom with a study and a private bath. There is a pick up service from the train station or bus stop in Viterbo. All materials are included and there is a progress report and certificate of achievement that is awarded at the end of the course.

A la carte

The school can customized a program from a single culinary session to a full program including gastronomy, history of art, language, excursions, wine and oil tasting for private groups and study-abroad tours and programmes.

Single culinary session

If you don't have time for a full culinary week or weekend, you can join us for one-day cooking class, which always includes the meal you have prepared. You can discover step-by-step how to make a satisfying, full Italian meal from appetizers to dessert, including the art of making pasta and meet other culinary lovers travelling or studying in Siena.





Certificates

At the completion of each culinary program, the participant will receive a Certificate of Attendance and a copy of the recipes studied in Italian or in English .

All participants are welcome to participate in the social activities' program organized and offered by the Società Dante Alighieri. The program consists of visits, seminars, excursions to places of interest, wine tasting and sampling delicious olive oil with freshly baked bread.

Other Services

We offer a pick up service with private taxi from the main Italian airports. We also offer an accommodation service for all participants to the culinary programs, according to their budget in hotels, residences, bed and breakfasts, single rooms in a student apartment ,small hotels and luxurious countryside villas.

