



**GELATO
UNIVERSITY
CARPIGIANI**

**GELATO TRAINING
COURSES**



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GELATO UNIVERSITY CARPIGANI

Carpigiani Gelato University (CGU) is an international center of learning dedicated to training entrepreneurs who want to enter the gelato business or who already work with gelato and want to improve their abilities. More than 6,000 people every year are trained in our gelato school by top faculty. Thanks to their studies in our classrooms they are able to work with competence and satisfaction in the gelato business.

In Carpigiani Gelato University these people find the answers to the following questions:

- How do you make gelato?
- How do you open a gelato shop?
- How can I improve my gelato shop and learn more?

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Carpigiani Gelato University is committed to providing the best training to gelato entrepreneurs of today and tomorrow. To do this CGU uses many different channels of communication.



THE COURSES

Carpigiani Gelato University courses are designed to meet a wide range of needs, for all levels of experience.

No experience and curious to know if the gelato business is for you?

➤ **Introduction to Gelato**, for those who want to get a quick, complete overview of the gelato business. Available online for download, it contains useful information for people thinking about entering the world of gelato. Subjects include:

- Raw materials
- Production cycle
- Investment
- Profitability

Convinced and decided to learn how to make gelato?

➤ **Beginner Course**, for aspiring gelato entrepreneurs who want to learn the basics of gelato production. Three days in the classroom to learn and put into practice fundamental concepts like:

- Gelato mixes
- Milk-based and fruit-based gelato
- Storage and display
- Running a gelato shop

Interested and enthusiastic about getting more gelato knowledge?

➤ **Intermediate Course**, designed for people who have completed the Beginner Course and who want to increase their range. Two days of study to learn about:

- Mixed flavors
- Complex compositions
- Operational recipes
- Product and communication excellence

Competitive and intent on differentiating your production?

➤ **Specialized Courses** for gelato, pastry, and restaurant entrepreneurs who want to expand their professional abilities. In one or two days we teach:

- Gelato for restaurateurs
- Pastry for gelato shops
- HACCP regulations
- Marketing and communication

Expert and desirous to take your abilities to the next level?

➤ **Master Course**, dedicated to expert gelato chefs who want to improve even more. Three days of training by a team of Carpigiani Gelato University faculty, focusing on many themes like:

- Sugar technology
- Use of dietary fibers
- Food intolerances
- Targeted recipes



To see the full catalog complete with courses, subjects, and dates see: gelatouniversity.com >>

THE CHANNELS

Carpigiani Gelato University is committed to promoting gelato culture throughout the world. The school uses many different channels to make practical and theoretical instruction widely available. In fact the university offers courses on its campuses, on the road, online, and custom courses in the classroom or in your shop.

>> Campus Courses

The heart of Carpigiani Gelato University can be found in its campus classrooms. Here numerous subjects are taught to students of every level of experience, from beginners who know nothing about gelato to professional chefs who have built a successful gelato business.

>> Courses on the Road

To make it easier to participate in its courses, Carpigiani Gelato University organizes one-day courses all over the globe taught by top-level faculty. The updated list of courses is visible in the CGU website, complete with information on programs, faculty, dates, and locations.

>> Online Courses

Immediately available over the internet, Carpigiani Gelato University offers online courses in PDF format and videos of faculty teaching specific pastry and gelato concepts.

>> Custom Courses

For people who have special requirements not covered by our current curriculum, CGU offers courses tailored to specific needs. For example:

- Assistance in opening and inaugurating a new gelato shop
- Product diversification and improvement
- Accelerated instruction for those who don't have time to attend our campus courses

Custom courses can be held on campus or at the entrepreneur's place of business.



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Registration, payment, and logistical information

Information on CGU courses and how to register for them can be found in the website

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How do I register?

You can register through the website.

How do I pay for the course?

There are three different ways:

- 1. Credit card**, through the gelatouniversity.com website.
- 2. Wire transfer**. To get the bank coordinates simply register for a course through the website or send an email to info@gelatouniversity.com asking for details.
- 3. Cash**. If necessary, there is an ATM in the Carpigiani Gelato University parking lot at Anzola Emilia.

When do I pay for the course?

The course must be paid for BEFORE lessons start otherwise you cannot participate.

When will registration close?

Usually the day before classes start. If the total number of participants reaches the ceiling set for a given course then registrations will be closed earlier. In such cases Carpigiani Gelato University will consider the possibility of adding a new course to its calendar to satisfy the demand.

What time do classes start? When do they end?

Dates and times for each course are detailed in the website gelatouniversity.com. Important therefore that you check these details carefully when you sign up for a course.

The course lasts more than one day.

Can you help me find a hotel?

Carpigiani Gelato University has negotiated special rates at a few hotels in the area. CGU staff can make reservations for those who need them. Simply provide CGU with the names of the people who need a room, dates of arrival and departure, and the type of room required (single, double, triple). The cost of the hotel stay is the responsibility of the participant and must be paid to the hotel at checkout. Hotel costs are NOT paid to CGU.

What about meals during the course?

The hotel cost includes breakfast. For lunch the students eat for free in the Carpigiani cafeteria. Students will have to make their own arrangements for dinner, either at the hotel or a local restaurant.

I don't have a car. How do I get from the hotel to the campus?

CGU will provide a free shuttle that transports students to and from the campus.

What do I need to bring to class?

Carpigiani Gelato University provides everything necessary for the course: notebook, syllabus, pen for the theoretical part; apron and cap for the lab work. Students should dress comfortably and wear practical shoes (non-slip).

Will I get some kind of diploma at the end of the course?

At the end of the course CGU provides a certificate of participation.



“Training is fundamental. It’s a chance to learn, and also an opportunity to share experience with others. For this reason I will never stop studying. Training is an investment, not an expense.”*

Lucia Sapia

World Champion

Third Annual Gelato World Cup and Carpigiani Gelato University student



* Gelato & Gusto
May 2008
“La formazione?
Un investimento sicuro”

In the **Carpigiani Gelato University** website

gelatouniversity.com >>

you can:

See all the available courses and their details

Register for classes

See **CGU** video courses

Subscribe to **CGU News**

Buy technical equipment with the **CGU** logo

Learn more about **CGU** and what it has to offer



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