



Carpigiani-USA Courses		Location	Dates	Cost	Rebates	Questions - Contact
Gelato 2 days	A fast paced blend of hands-on production and marketing points for gelato shops. Students experiment with ingredients for Italian gelato and sorbets. Lesson includes maximizing visual display, mixing from scratch, fine-tuning recipes and expressing individual creativity.		None scheduled at this time			If you are interested in this class, contact Stefano Pavesi at 336-775-7266 or stefanop@carpigiani-usa.com
Gelato & Design 3 days	Create your own recipes; make gelato base from scratch; make gelato from pre-packaged bases; design your location; market your business; increase sales and reduce costs		None scheduled at this time			If you are interested in this class, contact Stefano Pavesi at 336-775-7266 or stefanop@carpigiani-usa.com
Gelato Week Full Immersion	Five full days to build a stronger foundation for your future professional growth; raw materials; machines & equipment; base production; milk-based flavors; storage & sales; complex compositions; stracciatella; fruit balancing; aromas; recipes for 24 gelatos	Winston-Salem, NC	2/28/11 - 3/4/11 5/2/11 - 5/6/11 7/11/11 - 7/15/11 9/12/11 - 9/16/11 12/12/11 - 12/16/11	\$850.00 1st person; \$550.00 2nd person	\$500 rebate to be used for Carpigiani machine	If you are interested in this class, contact Stefano Pavesi at 336-775-7266 or stefanop@carpigiani-usa.com
Soft Serve 101 - 1 day	Introduces the soft serve machine and diversity of products; Soft serve, custard, yogurt, sorbets;		None scheduled at this time			If you are interested in this class, contact Stefano Pavesi at 336-775-7266 or stefanop@carpigiani-usa.com
Pastry Plus 2 days New Course	Students are introduced to a wide range of mousse, creams, custards, and sauces - and lots of taste testing: course for pastry chefs, restaurant chefs, owners & managers		None scheduled at this time			If you are interested in this class, contact Stefano Pavesi at 336-775-7266 or stefanop@carpigiani-usa.com
American Style Ice Cream 2 days	A blend of hands-on production and business basics; Students experiment with ingredients for traditional "hard" ice cream, sorbet, sherbet, and water ices. Practical lessons on ice cream pies, cakes, decorating and pricing!		None scheduled at this time			If you are interested in this class, contact Stefano Pavesi at 336-775-7266 or stefanop@carpigiani-usa.com
Carpigiani Gelato University on the road	Carpigiani organizes demos at distributor locations to better introduce the various opportunities in the frozen dessert university		None scheduled at this time			If you are interested in this class, contact Stefano Pavesi at 336-775-7266 or stefanop@carpigiani-usa.com

To register, please contact Amy Hawn at Carpigiani-USA; 3760 Industrial Drive; Winston-Salem, NC 27105; T: 336-661-9893; F: 336-661-9895; amyh@carpigiani-usa.com