



CAST ALIMENTI THE ITALIAN CULINARY SCHOOL

INNOVATION + EXCELLENCE | **MADE IN ITALY**

“WE ARE THE CORNERSTONE OF THE WHOLE SECTOR, OFFERING PROFESSIONAL SKILLS THROUGH RIGOUR AND PASSION.”
(VITTORIO SANTORO)

CAST Alimenti, i.e. “Centro Arte, Scienza e Tecnologia dell’Alimento” (Food, Art, Science and Technology Centre) is a training and specialisation school founded in Brescia in 1996. CAST Alimenti is the only centre in Italy providing specific courses in all the “mestieri del gusto” (culinary arts) in specially equipped classroom and laboratories. CAST Alimenti deals with young students and established professionals as well, providing educators and equipment to integrate knowledge and know-hows. It pays great attention to typical “Made in Italy” products, which are employed all through its didactic programmes and practical lessons.

Vittorio Santoro, founder and chairman of the school, has been the school’s Chief Operating Officer (COO) right from the start. One of the other founders – honorary president Master Iginio Massari – has been a five-time’s world champion trainer in pastry and chocolate-making. A prestigious technical and scientific committee ensures the accuracy of the teaching programme.

WHAT WE OFFER

Knowledge and practical skills Teachers, selected among the best specialists in the culinary business,

pass on their students the masterly use of raw materials and the grasp of all procedures and principals, for the best professional performance. All competences are achieved in hi-tech laboratories where any attendee can directly practice information given. Students learn to deal with all kinds of harms and complications typical of the culinary business, in order to keep updated and be inspired by new products and business strategies.

Innovation and excellence The School encourages continuous research and experimentation, with the purpose of creating innovative top quality products and combinations and outstanding performance.

Passion and rigour Students are motivated to learn and grow passion for their job, to become talented top-level professionals able to stand up any situation with commitment and perseverance, while fully respecting professional ethics.

Experience and networking For about 20 years, CAST Alimenti has been training and updating professionals in the culinary arts while constantly promoting “Made in Italy” style and food. It has been supervising students

all the way through their professional improvements, from fundamentals to lifelong education, by providing any trainee with a network of important experts and organising internships in prestigious companies; moreover, by offering a newsletter service containing job vacancies, the School has been given its students preferential access to employment.

OUR PARTNERS

CAST Alimenti is part of a project and partnership network which is closely connected with organisations, institutions, universities, state-of-the-art health and nutrition centres and national associations in the food industry. This enables our school to keep up to date in a field which is constantly developing.

A great number of companies operating in the food industry have decided to go into partnership with CAST Alimenti. In fact, the association of their respective brands, together with the use of the school's most advanced equipment, are considered effective marketing tools.

THE SCHOOL OF WORLD CHAMPIONS

CAST Alimenti is the School with the highest number

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of world championship titles in culinary disciplines – today, fourteen can be counted; thanks to the presence of great Masters and young professionals that aim to the excellence, it is considered the major landmark and an elective place for researching and developing Made in Italy in culinary arts. Training for competitions represents a great opportunity to improve self-discipline, precision, commitment, and perseverance, as well to operate innovative product exploration.

CAST Alimenti's major events give students the chance to meet important national and international figures during meetings and specialisation courses which contribute to the development of the culinary arts.

The school is located in Brescia and is recognised by the Ministry of Education, University and Research and by the Region of Lombardy; furthermore, it complies with the ISO 9001 Quality System certification and the Code of Ethics.