

GAMBERO ROSSO

ACADEMY





TRAINING

25 PROFESSIONAL
COURSES

400 COURSES FOR
ENTHUSIASTS

16 MASTER'S
PROGRAMS
AND ADVANCED
TRAINING



GAMBERO ROSSO
ACADEMY

CONSULTING

COMMUNICATION
DESIGNING FOOD & WINE OFFERS
PROMOTION STRATEGIES

Restaurant & Food Trends

How to build a business project

*Designing the Food & Wine offering:
the menu and wine list*

*The dining room service:
the business card of a restaurant*



PROMOTION

EVENTS, SEMINARS,
AND MASTERCLASSES
DEDICATED TO TOURISM
AND ITALIAN FOOD & BEVERAGE

*Strategies and Methods for Incoming
and Reception of Wineries*

*Tasting techniques and approach
to international markets*

Hospitality Techniques and Industry Dynamics

EDUCATION



Gambero Rosso Academy is the multidisciplinary training division of Gambero Rosso, which has been developing, organizing, and delivering professional courses, enthusiast courses, master's programs, and advanced training courses since 2002, in collaboration with Italy's most prestigious universities.

A continuously expanding hub with locations in Rome and Palermo, where professionals and enthusiasts have the opportunity to develop and strengthen their skills thanks to the collaboration of Gambero Rosso experts and renowned national and international instructors.

TARGET

Professionals	Apprentices	New graduates
Managers	Enthusiasts	Change Life

10.000 PARTICIPANTS EVERY YEAR • 2 LOCATIONS IN ITALY



PROFESSIONAL COURSES

"Modernity does not necessarily mean ignoring the past. Rather, it means reducing waste, optimizing processes, and enhancing ingredients and the efforts of the kitchen."

Today's restaurant industry is no longer aimed at small niches. The future will require quick responses and products of increasingly higher quality.

In short, young people need to understand that the future of dining is built on large-scale numbers."



PROFESSIONAL COURSES IN COOKING

Full-time training courses for anyone who wants to learn the fundamentals to start a professional career in the food and wine industry.

Chef Profession

Level 1: Basic Techniques

Level 2: Italian Cuisine and Intermediate Techniques

Level 3: Italian and International Cuisine, Advanced Techniques, and High Technology

Pastry Chef Profession

Level 1: Fundamentals of Pastry and Intermediate Techniques

Level 2: International Pastry and Advanced Techniques

Pizza Chef Profession

Designed for those who, despite lacking specific training, want to invest in their future and acquire the theoretical and practical knowledge needed for a professional path in the world of pizza

Baker Profession

A professional course dedicated to the art of bread-making, starting from the basics, moving through tradition, and reaching the most modern equipment and technologies.



PROFESSIONAL COURSES HORECA

Training courses designed for entrepreneurs, professionals, and hospitality industry (HoReCa) operators who want to develop their managerial and business skills, boosting their activities in line with new market trends.

Restaurant Manager

Provides essential tools for managing a restaurant business, from business modeling to designing the food and beverage offering, communication strategies, and administrative and financial management.

Dining Room Profession

In collaboration with the Noi di Sala Association, this course is designed for those looking to pursue a career in restaurant service, focusing on hospitality techniques, reservation management, customer psychology, and service methods.

Wine Sommelier

What are the secrets of great Italian and international winemakers? How do you pair a sweet wine? How do you properly taste a prestigious label? How can you improve your wine list? These and many more questions will be answered by the curators of Gambero Rosso's Italian Wine Guide and internationally renowned sommeliers.



COURSES FOR ENTHUSIASTS

Courses for enthusiasts take place in all Città del Gusto locations across Italy. Even those with no prior kitchen experience can learn professional chef techniques.

In the Città del Gusto classrooms, equipped with professional tools, we offer a variety of educational programs: from single-topic courses to more in-depth themes developed over multiple sessions.



HIGH EDUCATION

FOOD MANAGEMENT

We offer a wide range of training programs
in the Food & Wine sector, focusing on:

MANAGEMENT

COMMUNICATION

INNOVATION

SUSTAINABILITY

In collaboration with Italy's top universities



FOOD, WINE & MUSIC EVENTS

Experiences where entertainment and gastronomy come together to create a unique atmosphere.

In a Food, Wine & Music event, the worlds of food, wine, and live music merge, offering a way to explore the Food & Beverage industry while enjoying a fun and immersive experience—taking guests beyond their daily routine.



ROME

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*Our history
is our success*

THANKS

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