

ITALIAN PASTRY & BAKERY PROGRAM

- Program Structure**
- In-School Training: 8 weeks
 - Attendance: Monday to Friday
 - Daily Schedule: 5 hours per day
 - Total In-School Hours: 200
 - Teaching Language: English
 - 8-week full-time curricular internship (optional)
 - Tuition Fee: € 9.900
- All training activities take place in a professional laboratory environment under the guidance of experienced instructors.





Why Congusto Institute

The best choice for technical training and professional specialization in cooking and gastronomic disciplines in Milan.

For over 20 years, Congusto has offered its students diplomas and high professional training courses, transmitting knowledge and knowledge in a technical-scientific manner, including in-depth analysis of increasingly contemporary topics with the contribution of industry experts, pastry chefs and michelin starred chefs.

Beyond study, practice is the true basis for fully understanding the profession of a chef or pastry chef. We are a professional cooking school with internal laboratories equipped with the best cutting-edge machinery and equipment, capable of providing a practical and above all unique experience to all our students. We are a training body accredited by the Lombardy Region (Sect. B, N°891) and certified in ISO 9001 quality.

Thanks to a series of strategic partnerships we facilitate the entry of graduates into the world of work and, in fact, our students work in the best restaurants and pastry shops in Italy and abroad.

The IPB – Italian Pastry & Bakery is a full-time professional training program focused on the fundamentals of Italian pastry and bakery traditions, rooted in a culinary culture internationally recognized by UNESCO as part of Italy's intangible cultural heritage. Conceived as an intensive professional program for students who want to develop practical skills in desserts and bread-making, the program offers an intensive and hands-on learning experience in a professional training environment.

IPB is a practical and skill-oriented program. It is designed to introduce students to the techniques, methods and workflows used in professional pastry and bakery laboratories, with a specific focus on traditional Italian products. The course emphasizes precision, organization and craftsmanship, providing students with a solid technical foundation rather than an academic or theoretical approach.

**Training
Content
Overview**

The program covers the essential techniques and preparations of Italian pastry and bakery, including:

- Fundamentals of Italian pastry
- Classic Italian desserts and preparations
- Creams, fillings and basic pastry components
- Traditional Italian cakes and baked desserts
- Introduction to plated desserts
- Fundamentals of Italian bakery
- Traditional Italian breads and focaccia
- Direct doughs and fermentation basics
- Dough handling and shaping techniques
- Bread management in professional environments

The course integrates pastry and bakery training to give students a comprehensive understanding of both disciplines within the Italian tradition.

**Program
Objective**

The objective of the IPB – Italian Pastry & Bakery program is to provide students with:

- Practical pastry and bakery skills
- Technical knowledge of Italian desserts and breads
- Professional methods and laboratory organization
- A solid foundation for further specialization or entry-level roles

**Who Is This
Program For**

IPB is suitable for:

- Beginners seeking a first professional approach to pastry and bakery
- Culinary students wishing to expand their skill set
- Professionals looking to strengthen their knowledge of Italian pastry and bread traditions

**Payment
terms**

IPB (9.500 €)

- € 2.500 at application (non refundable)
- € 3.500 within 30 days from visa approval
- € 3.500 at least 30 days before the beginning of the course*

*In case there is no sufficient time window between visa issuance and course start date, the remaining amount (€7.000) must be paid in one single solution upon visa approval.

**Customized
Training Paths**

In addition to the standard programs, customized training paths are available for individual chefs or small professional groups of up to five participants already working in the food and hospitality sector.

These tailor-made courses are designed to address specific professional needs and allow participants to deepen one or more areas of Italian cuisine, techniques or products, according to their interests and objectives.

Program content, duration and training focus can be defined together with the academic team, ensuring a highly personalized and practice-oriented learning experience.

For further information or to discuss a customized training proposal, please contact our admissions team: international@congusto.com



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