

Non credit monthly courses

The following courses are offered on a monthly, non-credit basis. These courses are not part of the semester or summer programs. Students interested in these courses may register for these courses directly in Florence. The following courses will not appear on a student's transcript. Both the Italian wines and the Italian Cuisine courses are offered one day a week, in the evenings from 6-9pm, for a total of 12 contact hours in one month.

Italian Wines (no credits)

Several typical wines, such as Chianti, Brunello di Montalcino, "vin santo", Spumante, Barolo, Vernaccia, etc. are presented for tasting each month. The instructor explains the characteristics of the wines, the production methods used, ageing and provides secrets to appreciate and recognize the quality of the wine.

Italian Cuisine (no credits)

In this course the teacher-cook guides the students in preparing Italian and Tuscan dishes in particular. Each meeting includes the preparation of a complete typical dinner. The teacher provides recipes, helps the students in the preparation of the dishes and explains the history of Italian cooking in general and the history of the specific dishes. The prepared dishes are served together with selected wines that harmonize with the menu of the day.