ITALIAN CULINARY INSTITUTE FOR FOREIGNERS

AN ITALIAN HISTORY IN THE WORLD
Since 1991 ICIF export the culture of the Italian Cuisine in the world

ICIF (Italian Culinary Institute for Foreigners) is a non-profit organization that was founded in Turin in 1991 for the insight and the will of a selected group of Italian chefs of international renown and of opinion leaders from the culinary sector, with the intent to qualify, protect and promote the image of the Italian Cuisine and of the excellence of Italian products, spreading the knowledge and application among professionals from around the world.
For a more inclusive and sustainable global economy

ICIF joins the Global Compact of the United Nations, political and strategic initiative for the companies that are committed to align their operations and strategies with ten principles universally accepted on the basis of the following universal conventions:

- Universal Declaration of the United Nations on Human Rights;
- Declaration of the International Labour Organization on Fundamental Principles and on Rights of Work;
- Rio Declaration on Environment and Development;
- United Nations Convention against Corruption.

For ICIF, share the path of the Global Compact on issues of sustainable development means to create value over time and helps to develop a greater understanding of the needs of people in all countries in which it operates.
The main activities: training, events, restaurants and catering

Spread the culture and the value of Italian food and wine means to introduce a way of life.

The training, the active presence at international events, catering services and catering services at high-visibility initiatives, are key ingredients to let the world know the quality and variety of the Italian products and the menus of regional cuisine, to appreciate the welcome and hospitality that distinguish us, to share our passion for the excellence.
ICIF, in the role of the ambassador of the Italian cuisine in the world, wants to convey these values through a range of activities which can spread the true “Italian Life Style” in the world:

- Vocational training in the sector of Food Management and of Italian Cuisine and Oenology for young professionals, both Italian and foreign, who wish to acquire an “Italian” specialization;

- Professional training to ensure food security and sustainable policies in the management of the food chain;

- Planning and organization of promotional events and fairs on food and wine traditions of the Italian agro-food products abroad;

- Organization and management of catering services for trade fairs, events and national and international Expo; organization and management of catering services fully customized: from gala dinners to finger-food appetizers, from the reinterpretation of street food to the cooking theater.
The Institute of Italian Cuisine most successful in the world

ICIF today is a well known and internationally recognized reality with a know-how of over 20 years during which has graduated more than 5,000 students from all over the world, many of whom have opened Italian Restaurants of quality in their original country or they occupy roles of management in the kitchens of the big hotel chains or at the most prestigious facilities in the hospitality industry.

More than 150 chefs and professionals of food and wine have brought the value of the experience and the skills as external teachers of the ICIF courses.
An engine of culture that transmits values:

To achieve levels of excellence in the international overview of training and catering, to face the market with a modern perspective with full respect for the traditions and for the regional origins of the Italian Cuisine, in order to evolve and anticipate the trends following the rules of fairness and coherency, is necessary keep faith in certain fundamental values, which must be transmitted and must accompany in the time all the activities:

- The identity of the products, cuisine, traditions
- The system of hospitality and the taste of conviviality
- The nutritional composition of foods with balance and variety
- The adoption of behaviors and food choices at the same time healthy and environmentally sustainable
- The reducing of waste
An Italian history in the world

ICIF has an Italian Headquarters in Costigliole d’Asti, in Piedmont; three Schools abroad, including two in Brazil and one in China; 24 representative offices in 32 countries of the world.
The Headquarters in ITALY
Castle of Costigliole d’Asti

The Italian Headquarters is located in the prestigious Castle of Costigliole d’Asti, in the Langhe and Monferrato area.

An entire floor of the castle has been restored and equipped ad hoc according to the training activities of the Institute.

Next to the classrooms equipped with the most sophisticated equipment for modern teaching activities have been set up a wine and oil cellar where the best Italian producers can showcase their products.
Castle of Costigliole d’Asti - The Orangerie

In the park of the Castle is being completed an innovative structure which will house the new educational activities of the Institute.

The building, in respect of the place, has the architectural and typological characteristics of the Orangerie, which constituted the functional and decorative elements of landscaped of the big historical villas, built entirely in glass and metal.

The laboratories for the teaching activities
- Practical Laboratory
- Lecture hall (Aula Magna)
- Laboratory for First Courses
- Laboratory for Pastry and Bakery
- Laboratory for Ice Cream
- Chocolate’s Laboratory
- Informatics Laboratory
- Tasting Room
- Library on Italian food and wine
- Classroom for training on Coffee
- Dining-room
- Centralized Kitchen
The Schools in BRAZIL and CHINA

In recent years there have been further progress with the opening of three Schools abroad:

• in China, in Shanghai, at the Campus of the Shanghai Lingang Science and Technology School, with the support of the Chinese government;

• in Brazil, at Flores da Cunha in the State of Rio Grande do Sul, in collaboration with the University of Caxias do Sul;

• still in Brazil, in Sao Paulo, at Centro Paula Souza of Sao Paulo, the Institute Paula Souza is the most important educational center of the Government of the State of Sao Paulo.
The Representative offices in the world

The promotion of the activities of the Institute, the selection and the subsequent accreditation of students is due to the capillary network of the representative offices, which are essential also for the organization of events abroad, for the promotion of the Italian regional cuisine and wine, but also a point of meeting and comparison for the former students.

EUROPE
- Albania
- Finland
- Germany
- Greece
- Norway
- The Netherlands
- Russia
- Switzerland

NORTH AMERICA
- Canada
- USA

CENTRAL AND SOUTH AMERICA
- Brazil
- Mexico
- Peru

AFRICA
- South Africa
- Ivory Coast

MIDDLE EAST
- Turkey
- Cyprus

FAR EAST
- China
- Japan
- India
- South Korea
- Singapore
- Taiwan
**ICIF partnerships with the Schools in the world:**

**USA**
- Lincoln Culinary Institute,
- Cook Street School of Fine Dining, Denver

**PHILIPPINES**
- De La Salle College of Saint Benilde in Manila

**JAPAN**
- Belle Epoque College of Sapporo Musashino School in Tokyo
- Com School of Osaka, Nagoya and Fukuoka
- Ifc Utsunomia School
- Seishin School

**UNITED KINGDOM**
- Carluccio’s Restaurants

**VENEZUELA**
- High Training Educational Institute, Caracas

**PERU**
- Escuela de Gastronomia Cumbre, Lima

**PANAMA**
- Instituto Superior de Alta Cocina

**PARAGUAY**
- Iga Instituto Gastronomico

**TURKEY**
- Chef Akademi
The provision of training

The training courses, accompanied by a teaching staff of the highest level formed by highly qualified professionals (assisted by the young chef members of the Association of Young Restaurateurs of Europe, by the Michelin Starred Chef from Piedmont and by nutritionists) follows the new demands of a global society, multiethnic, increasingly careful to health and quality.

In a world that is changing ever more rapidly, which bursts onto the scene in new countries and new peoples, in which they emerge with vigor the issues of the global food system, the cultural value of food, the trends in production and in consumption, the effects on health and on environment, the professionals of the cuisine, such as those trained by ICIF, have the duty to not remain strangers to these problems.
Renewing preserving the winning ingredients of the Italian history

The traditional teaching activities are flanked by specific Courses that meet the needs, today more and more widespread, which take account of food intolerances, displaying and spreading of the Mediterranean diet, of the engineering of menu, of the new technologies of production and of meals packaging.

The Courses:

- Master Course in Cooking and Oenology of the Regions of Italy (6 months of duration)
- Short Course in Italian Cooking and Oenology (3 months of duration)
- Thematic Courses on Cooking, Pastry and Bakery
- Food & Beverage Management Course
- Professional Sommelier Course with A.I.S. - ITALIAN ASSOCIATION of SOMMELIERS qualification
- Course on ice cream

- Chocolaterie Course
- Course on Italian Pizza
- Gluten Free Cooking Course
- Course on the Mediterranean Diet
- Menu Engineering Course
- Insights on new technologies for production and packaging of meals
- Courses on Healthy Food: gluten free cooking course, low-calorie, low-sodium, vegetarian, for people with allergies and / or food intolerances
The events and the promotional events

Thanks to the widespread presence on the national and international territories, to the excellent relationships with companies and institutions, and thanks to his organizational skills, ICIF organizes events, or actively participates in events aimed at promoting the traditions and wine and the Italian agricultural-food products abroad.

Wine tasting, show cooking demonstrations, product presentations, recipes and territories are among the activities that ICIF manages with great success and with a strong involvement of the public.
The participation to international events and Expo

Since its establishment, ICIF saw the immediate support of the institutions; among the most important the Ministry of Agriculture, the Ministry of Economic Development, the Ministry of Foreign Affairs, the Piedmont and the Lombardy Regions, the Chambers of Commerce in Italy and abroad and the ICE.

Precisely with the Ministry of Foreign Affairs and the delegated Commissioners of government, ICIF has managed the restaurants in the Italian Pavilion at Expo of:

- Aichi 2005 (Japan)
- Saragoza 2008 (Spain)
- Shanghai 2010 (China)
- Yeosu 2012 (South Korea)
- Venlo 2012 (Netherlands)

It is planning a more structured path for the Expo 2015 in Milan.
The services of restaurant and catering services

The organization of catering services and fully customized catering is another point of strength of ICIF.

Prestigious gala dinners, appetizers finger food, refreshments with the reinterpretation of street food, cooking theater interactive with the audience, are some examples of how you can manage the moments of host to suit the required needs and circumstances.
Some events which will see the active participation of ICIF in 2013-2014

<table>
<thead>
<tr>
<th>Country</th>
<th>City</th>
<th>Date</th>
<th>Event Description</th>
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<tbody>
<tr>
<td><strong>GREECE</strong></td>
<td>Salonika</td>
<td>September 2013</td>
<td>78th Thessaloniki International Fair</td>
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<tr>
<td><strong>ITALY</strong></td>
<td>Milan</td>
<td>October 2013</td>
<td>HOST - International professional hospitality fair</td>
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<tr>
<td></td>
<td>Milan</td>
<td>November 2013</td>
<td>Promotional event in Via Montenapoleone</td>
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<tr>
<td><strong>GERMANY</strong></td>
<td>Cologne</td>
<td>October 2013</td>
<td>ANUGA food fair</td>
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<tr>
<td></td>
<td>Monaco</td>
<td>November 2013</td>
<td>EAT&amp;Style</td>
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<tr>
<td></td>
<td>Stuttgart</td>
<td>November 2013</td>
<td>EAT&amp;Style</td>
</tr>
<tr>
<td><strong>BRAZIL</strong></td>
<td>São Paulo</td>
<td>October 2013</td>
<td>Week of Italian Cuisine</td>
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<td></td>
<td>São Paulo</td>
<td>October 2013 -2014</td>
<td>Promotional Project of wine from Piedmont</td>
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<tr>
<td></td>
<td>São Paulo</td>
<td>Spring 2014</td>
<td>Beautiful, good and well done</td>
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<td></td>
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<td>June-July 2014</td>
<td>World Cup 2014 - ITALY HOUSE</td>
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<tr>
<td><strong>UNITED STATES OF AMERICA</strong></td>
<td>Different States</td>
<td>October 2013-14</td>
<td>Promotional Project of wine from Piedmont</td>
</tr>
<tr>
<td><strong>ENGLAND</strong></td>
<td>London</td>
<td>November 2013</td>
<td>Event with Carluccio’s group</td>
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<tr>
<td><strong>RUSSIA</strong></td>
<td>Sochi</td>
<td>February 2014</td>
<td>Winter Olympics 2014 - ITALY HOUSE</td>
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<td></td>
<td>Moscow</td>
<td>March 2014</td>
<td>MITT 2014</td>
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<tr>
<td><strong>CHINA</strong></td>
<td>Shanghai</td>
<td>October 2013 -2014</td>
<td>Promotional Project of wine from Piedmont</td>
</tr>
<tr>
<td><strong>2015 - ITALY</strong></td>
<td>Milan</td>
<td>May/October 2015</td>
<td>EXPO 2015</td>
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Quality, respect and security: The Certifications

The so-called “formal recognition” is the tangible response and internationally recognizable to ICIF of the level of quality in its operating processes. For this reason ICIF is engaged in a complex and articulated path that will work both on the recognition of the Institute that of those of the students who attend the courses.

ISO 9001:2008 Certification

A certification not only for the traditional training, but also for the organization of events and management of temporary licenses in the field of fairs and generally related to events in Italy and abroad.

A global recognition both as subject trainer that as organizer of events (including the ability to manage, with pre-established “Made in Italy” format, local suppliers in the context of events and fairs).
ICIF, protecting the prestige achieved in more than 20 years of activity in all the world, wants to operate in all markets in full compliance with not only the quality but also with the nutritional needs of individuals with food allergies and people who, for religious needs or other, need special attention in the choice of food.

For this ICIF will work in accordance with the procedures provided by:

- **HALAL** for the Muslim cuisine
- **KOSHER** for the Jewish cuisine
- **GLUTEN FREE** for food intolerances

ICIF always brings into the world the values of the Italian Hospitality and of food and wine through the initiatives that organizes and the training. To ensure this commitment, ICIF activities are complemented by the brand of the “Italian Hospitality”.

ICIF has also adopted a model of organization and management in accordance with the Legislative Decree 231/01, more and more required by the public administrations in case of tender notice, in order to implement the policies governance, appropriate to prevent the commission of offenses under the provisions of the Act.
ICIF want to align with a strategic vision of long-term oriented towards social responsibility, reliability and innovation in order to contribute to a new phase of globalization by promoting an healthy and sustainable global economy that guarantees to everyone the opportunity to share in its benefits. For this reasons ICIF supports and applies in its own sphere of influence, a set of fundamental principles relating to the human rights, to the protection of the environment and to labor standards.

In the ICIF business sector the social responsibility also requires great attention to hygiene and food safety compliance that are a requirement that every business operator should have towards his client and himself. Based on this principle ICIF adopts specific criteria and hygienic-sanitary behaviors to ensure the food quality and safety.

Apart to compliance with the rules established by the HACCP System - Hazard Analysis and Critical Control Point, ICIF follows the flow diagram of the entire food chain and is attentive to the evolution of the topics of Food Quality and Safety in order to anticipate the new and to take advantage of further opportunities to improve quality performance.
ICIF - Italian Culinary Institute for Foreigners

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