

While in Italy, you will take classes in Italian language, culture, and culinary heritage and tradition of Italy. You will have a chance to meet with culinary experts, local wine and food producers, restaurant owners and passionate culinary entrepreneurs. Excursions to exquisite destinations of high artistic interest and natural beauty around Italy will provide you with a well-rounded perspective of Italian life and culture. The international travel culinary program offered by Centro Studi Italiani is a completely unique experience because it is comprehensive.

### PROGRAM SCHEDULE:

Week 1	Morning	Afternoon	Evening
Sunday	• Group arrival	• Charter bus transfer to Urbania	• Apartment check-in • Welcome dinner (meal included)
Monday	• Orientation & registration • "Setting the table" 1st session	• Conversational Italian (2 h)	• Event #1: Wine Tasting
Tuesday	• Conversational Italian (2h) • "Setting the table" 2nd session	• Half day excursion to Urbino	Free
Wednesday	• Conversational Italian (2h) • "Setting the table" 3rd session	• Half day excursion to Gubbio (Umbria Region)	Free
Thursday	• Conversational Italian (2h)	• Event #2: Casa Tintoria followed by dinner (meal included)	

### Food Valley Tour

Friday	• Travel to Modena (approx. 4 hours) • Tour of prosciutto factory • Lunch at prosciutto factory (meal included)	• Lunch at prosciutto factory • Hotel check-in	• Wine tasting at Agriturismo • Dinner at Agriturismo (meal included)
Saturday	• Parmigiano Reggiano factory tour • Balsamic vinegar factory tour and lunch (meal included)	• Guided tour of Modena	• Dinner at local restaurant (meal included) or at "Osteria Franciscana" (optional)
Sunday	• Ferrari Museum • Cherry Festival • Tour of wine producer	• Lunch at wine producer (meal included)	• Travel back to Urbania

Week 2	Morning	Afternoon	Evening
Monday	• Conversational Italian (2h) • Event #3: Pizza making class and lunch (meal included)	• Event #4: Truffle Tasting (meal included)	Free
Tuesday	• Full day excursion to San Leo and Talamello Lunch at Fossa cheese restaurant (meal included)		Free
Wednesday	• Conversational Italian (2h)	• Excursion to Pesaro Adriatic seafood dinner (meal included)	
Thursday	• Conversational Italian (2h), • Closing ceremony & reception	• Event #5: Cooking class	• Farewell dinner (meal included)
Friday	• Capstone Weekend in Rome - Day 1		
Saturday	• Capstone Weekend in Rome - Day 2		
Sunday	• Bus transfer to airport and flight back home		

*Travel. Taste. Learn.*



# Tasty Italia

INTERNATIONAL  
TRAVEL  
CULINARY  
PROGRAM


URBANIA

MAY 27 - JUNE 10, 2018

Flavors and colors of authentic Italy

www.centrostuditaliani.org

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# THE SCHOOL



Founded in 1985, Centro Studi Italiani is the first school for foreigners in the Marche Region. Ever since its foundation, the school has provided Italian language and culture classes to more than 12,000 students from 120 countries all over the world.

Centro Studi Italiani offers all levels of Italian; the courses are flexible, varied, rich and unique.

Classes are intentionally small to allow students to relate to each other while enjoying personalized and individual attention from faculty.

# URBANIA



Nestled between the Apennine Mountains and the Adriatic Sea, Urbania is historically known as an ancient center of art and culture.

When founding the school, the city was intentionally chosen to best accomplish the school's winning vision: "small courses in a small town." Students have the chance to fully immerse themselves in a safe and unspoiled environment and focus on their studies. There are supermarkets and shops of all kinds; gyms, bars, restaurants, cafes, and pizzerias and during the summer students and faculty enjoy outdoor concerts, shows, exhibitions and entertainment of every type. Urbania is a valid alternative to cities invaded by mass tourism. In Urbania it is easy to make friends and practice the language. Urbania will serve as the "home base" for the trip.



# HOUSING

Students will share a double occupancy room in comfortable fully furnished apartments, centrally located, and within walking distance of the school, supermarkets, shops, etc.

All apartments include linens, washers, as well as kitchen utensils and appliances. An average of 4 students is placed in each apartment.

Wi-Fi is available at the school and in cafes around town.

All privately owned apartments are carefully selected and meet the highest standards and criteria required by the housing office of Centro Studi Italiani.



# THE PROGRAM

## WHAT IS INCLUDED:

### ITALIAN LANGUAGE: 14 HRS

- Conversational Italian in small classes with particular emphasis on the specific vocabulary of the kitchen and culinary arts.

### CULTURAL SESSIONS: 3

"Setting the Table" is a series of informative talks (3) about the culinary heritage, culture, and traditions of Italy. Sessions will be held by culinary experts, local food and wine producers as well as restaurant owners.

### LOCAL EVENTS: 5



### TRIPS: 6

#### ▪ 3 half day excursions:

Urbino: bus transportation, Centro Studi Italiani chaperone, entrance ticket to Ducal Palace, individual on site exploration.

Gubbio: bus transportation, Centro Studi Italiani chaperone, entrance ticket to Consoli Palace, individual on site exploration.

Pesaro: bus transportation, Centro Studi Italiani chaperone, individual on site exploration, adriatic seafood dinner (meal included).

- 1 full day excursion: San Leo/ Talamello: bus transportation, Centro Studi Italiani chaperone, guided tour with English speaking guide, lunch at fossa cheese restaurant in Talamello (meal included).



- **Food valley tour:** Bus transportation for the entire tour, Centro Studi Italiani chaperone, double room hotel stay (2 nights) with continental breakfast included.

**Day 1:** Tour of prosciutto factory, lunch at prosciutto factory (meal included), wine tasting at Agriturismo, dinner at Agriturismo (meal included).

**Day 2:** Parmigiano Reggiano factory tour and tasting, balsamic vinegar factory tour, lunch at balsamic vinegar factory (meal included), Modena city center guided tour, dinner at local restaurant (meal included) - optional dinner at Osteria Francescana (limited availability).

**Day 3:** Ferrari museum tour, cherry festival, tour of wine producer and lunch (meal included).



- **Capstone weekend trip to Rome:** bus transportation, Centro Studi Italiani chaperone, double room hotel stay (2 nights) with continental breakfast included, individual on site exploration.

### HOUSING

- Apartments, double room occupancy

### AIRPORT TRANSFERS

- Airport transfer from Rome Fiumicino airport to Urbania on May 27
- Airport transfer from Rome city center to Fiumicino airport on June 10