



Bologna Cucina
Cultura Italiana Cooking School

Technical Cooking Courses 2017

Learn professional kitchen techniques for use in the gastronomy field, for work or to cook skillfully at home

Tuesday, Wednesday, Thursday, Friday 19:00 – 22:00
Bookings: info@bolognacucina.it **Tel.** 0039 335217893

13/06 Tuesday	Handmade pasta
14/06 Wednesday	Traditional cooking of south Italy
16/06 Friday	First and second dishes of fish
20/06 Tuesday	Summer menu
21/06 Wednesday	Vegetarian cooking
23/06 Friday	Fresh pasta
27/06 Tuesday	First dishes of South Italy
28/06 Wednesday	Leavened goods
30/06 Friday	First and second dishes of meat
04/07 Tuesday	Traditional Menu
05/07 Wednesday	Vegetarian cooking
06/07 Thursday	Fish: first and second courses
11/07 Tuesday	Crescentine, tigelle and piadine
12/07 Wednesday	Traditional cooking of central Italy
13/07 Thursday	Rice, cereals and legumes
18/07 Tuesday	Meat: first and second courses
19/07 Wednesday	Handmade pasta
20/07 Thursday	Finger food
25/07 Tuesday	Summer traditional menu
26/07 Wednesday	Fish: first and second courses
27/07 Thursday	Leavened goods
01/08 Tuesday	Traditional menu
02/08 Wednesday	Vegetarian cooking
03/08 Thursday	Complete menu with fish
08/08 Tuesday	Handmade pasta
09/08 Wednesday	Traditional summer cooking
10/08 Thursday	Rice, cereals and legumes
16/08 Wednesday	Meat: first and second courses

17/08 Thursday	Handmade pasta
22/08 Tuesday	Traditional menu
23/08 Wednesday	Crescentine, tigelle and piadine
24/08 Thursday	Leavened goods
29/08 Tuesday	Traditional summer cooking
30/08 Wednesday	Vegetarian cooking
31/08 Thursday	Finger food