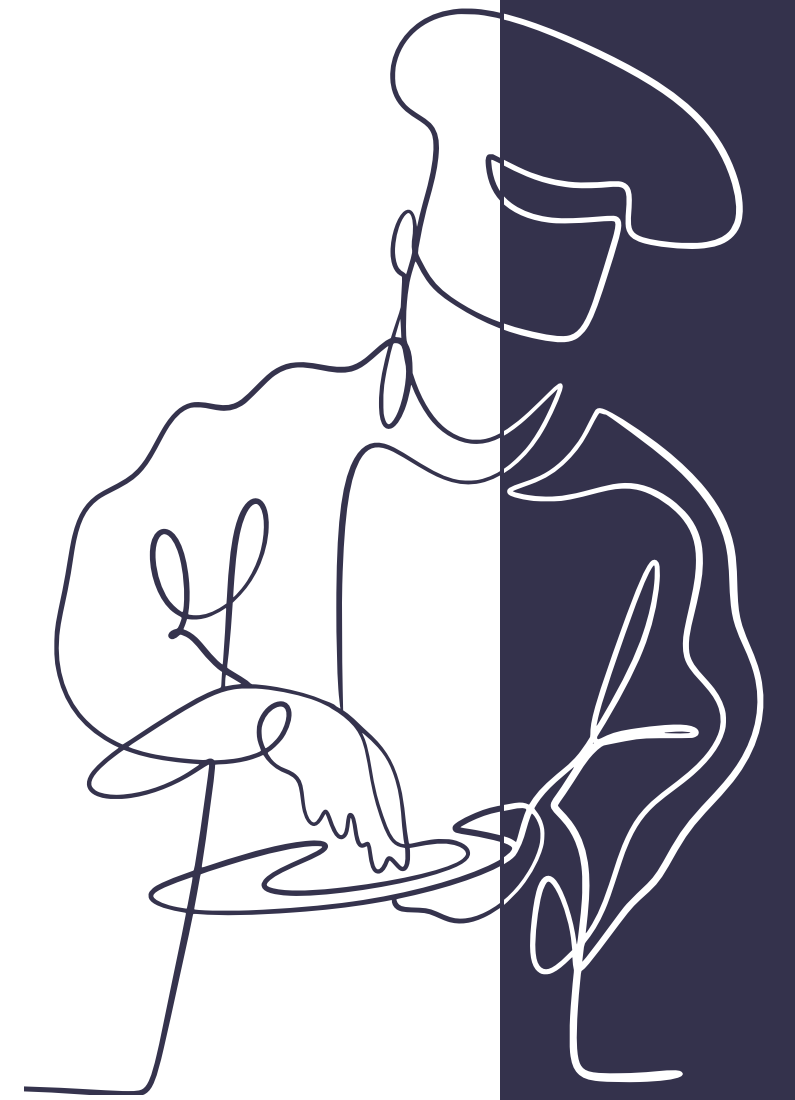


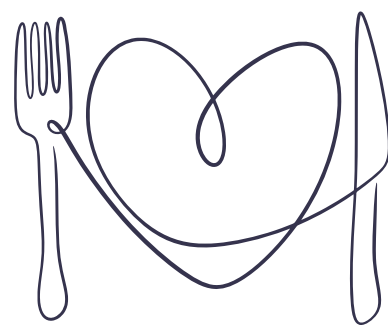


# TOWNS *of* ITALY

## *Cooking Schools*

**EVENTS AND TEAM BUILDING**





Are you looking for a reliable, experienced, and creative partner to organize important corporate events or incentives, exclusive meetings or unforgettable team building activities?



We plan and organize this kind of activities, which represent a relevant boost to the well-being and productivity of a company. Offering employees the opportunity to participate in entertaining and motivational events allows them to improve internal communication skills and collaborate in the planning and resolution of problems and conflicts.



## *Our Cooking Schools in Italy*

It all started in Florence, where in 2008 we opened the first cooking school. Since then, every day we offer cooking classes for tourists and more. Every year, we host visitors from all around the world: around 35.000 in 2023!

Over time, our format has grown and flourished, allowing us to establish a presence with four cooking schools across Italy.

**MILAN | FLORENCE | PALERMO | ROME\***

Aiming at opening new ones in other destinations in the near future.

We have meticulously crafted our spaces to mirror the distinct features of the locations we operate in, providing an authentic and inspirational setting. Our cooking schools boast state-of-the-art culinary equipment and offer an extensive range of courses facilitated by experienced and passionate chefs who willingly share their expertise and skills.

\*Opening in 2025



## Ideal Locations for Team Buildings and Events

Over the years, our schools have evolved to become ideal venues for a wide range of corporate events and team-building activities.

Our attention to detail and commitment to providing an exceptional guest experience have made us a benchmark in the industry.

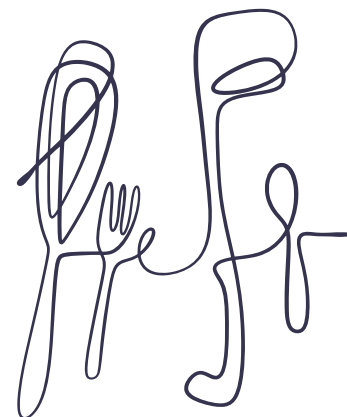
The combination of a stimulating environment, the opportunity to learn new culinary skills, and the chance to work together as a team has made our cooking schools an ideal choice for companies seeking a unique and engaging venue.



Creatively crafted and custom designed to reflect the highlights of the client company, match its ideals, and entertain participants, our team-building activities help strengthen the group by promoting authentic connections and debates in a fun and friendly atmosphere.

These are the activities we can offer:

*Brigade challenge*



*Pasta and Tiramisu'  
Together*



*Finger food and  
Prosecco*



*+ Market Tour  
(optional)*



# Brigade Challenge



Participants will be divided into real restaurant brigades. Each brigade will work under the supervision of our professional Chefs. The teams will be asked to prepare a menu based on an appetizer, a first course of fresh pasta and a dessert and the challenge will develop on different levels:

Speed contest: a whiplash challenge to make the best traditional French Chantilly, passing the whisk and helping each other, to obtain the softest and most delicious mixture.

Accuracy competition: the brigades will compete to see who can roll out the thinnest dough and make the most beautiful closure of the ravioli, the final judgment will be up to the professional chefs.

Competition of taste: the participants will create their own version of the recipes on the menu and the dish with the most balanced taste will be awarded.

**MAX 20 PEOPLE**

**DURATION 4 HOURS**

## **WHAT'S INCLUDED**

Welcome drink (glass of prosecco and Parmesan biscuits)  
Cooking team competition supervised by the Chef: preparation of an appetizer, preparation of a fresh pasta main course, and a dessert.

All the ingredients for cooking

Use of apron and kitchen utensils

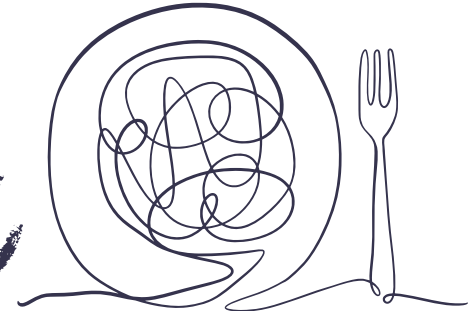
Lunch or dinner buffet with prepared dishes accompanied by water and wine

Certificate of attendance

*STIMULATES COLLABORATION  
DEVELOPS HEALTHY COMPETITION  
IMPROVES SOCIAL RELATIONS  
REQUIRES PROBLEM-SOLVING AND ADAPTABILITY  
HIGH FUN RATE GUARANTEED!*



# Pasta and Tiramisu together



An immersive experience in the world of food and the preparation of the most popular dishes, to create group cohesion and encourage collaboration. The participants will work all together, without competition but on the contrary for a common purpose. The chef will explain what preparations will be made and then the real cooking experience will begin.

A path that will start from the dough, passing through the preparation of the egg pastry, up to the definition of the different cuts and the making of tagliatelle, ravioli and the beloved tiramisù.

The Chefs from the Cooking School will provide helpful advice for creating delicious and beautiful dishes to be enjoyed together in a friendly atmosphere, accompanied by a good glass of wine.

**MAX 20 PEOPLE**  
**DURATION 4 HOURS**

## WHAT'S INCLUDED

Welcome drink (glass of prosecco and Parmesan biscuits)  
Group cooking test with professional chef: Preparation of two first courses and tiramisù'  
All the ingredients for cooking  
Water and wine during the meal  
Use of apron and kitchen utensils  
Lunch or dinner buffet based on prepared dishes  
Certificates of attendance

*STIMULATES COLLABORATION*  
*DEVELOPS HEALTHY COMPETITION*  
*IMPROVES SOCIAL RELATIONS*  
*REQUIRES PROBLEM-SOLVING AND ADAPTABILITY*  
*HIGH FUN RATE GUARANTEED!*



# Finger food and Prosecco



Get ready for healthy competition, and positive energy – the perfect ingredients for building a strong team! During this activity, you will be guided by our chef, who will explain the recipes and provide all the necessary ingredients. You and your team will each play a part in the creative process, crafting a variety of delicious and visually stunning finger foods. You will make appetizers like puff pastry baskets, vegan hummus (chickpea, beetroot, pumpkin), crispy chips and crudité's, mini skewers, savory mini cheesecakes, and unique single-serve portions.

The focus will be creating visually appealing dishes, designed to make attractive buffets and original aperitifs. You'll enjoy a fun and engaging atmosphere as you create these tasty treats, perfect for fostering teamwork.

To top it off, you'll pair your creations with prosecco, enhancing the flavors of these fresh and delightful foods.

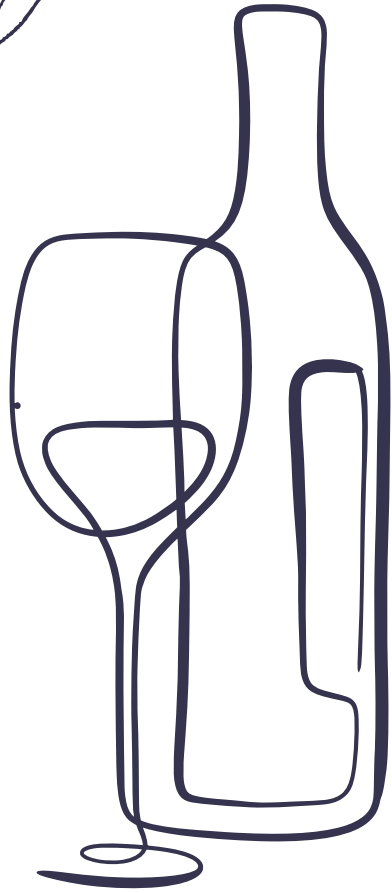
**MAX 20 PEOPLE**  
**DURATION 3 HOURS**

*STIMULATES COLLABORATION*  
*DEVELOPS HEALTHY COMPETITION*  
*IMPROVES SOCIAL RELATIONS*  
*REQUIRES PROBLEM-SOLVING AND ADAPTABILITY*  
*HIGH FUN RATE GUARANTEED!*

## **WHAT'S INCLUDED**

Welcome drink (glass of prosecco and Parmesan biscuits)  
All the ingredients for cooking  
Water and wine during the meal  
Use of apron and kitchen utensils  
Dinner based on the preparations made together  
Certificates of attendance



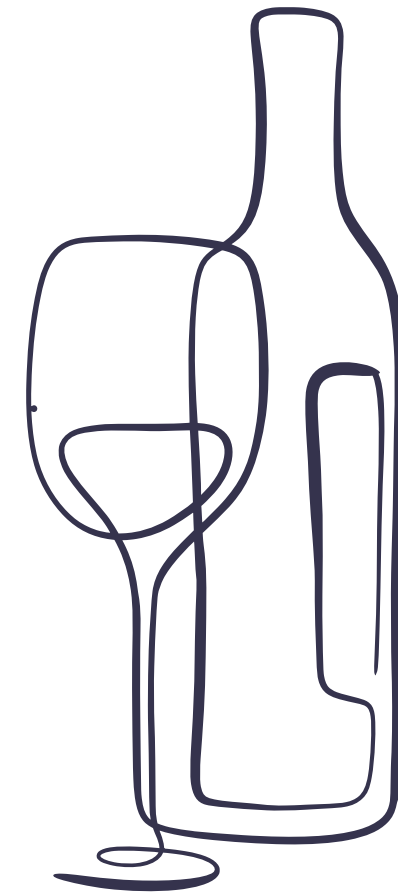


## What's included

- Welcome drink: a glass of prosecco and Parmesan biscuits
- All the ingredients for cooking
- Use of apron and kitchen utensils
- Lunch or dinner buffet with wine and water
- Certificates of attendance

## On demand

- Possibility to add a welcome buffet with a bottle of prosecco every 4 people
- Tasting of superior wines
- Unlimited wine option



Milan: Via Giovanni Battista Sammartini 1  
(corner piazza IV Novembre) next to Central  
Rail Station - the School is located inside the  
Central Market on first floor (1 floor UP from  
the ground floor)

# Location - Milan

An exclusive, refined, and originally designed location to celebrate the Italian gastronomy tradition. Here, warmth and conviviality, combined with the Milan cosmopolitan appeal, create a fascinating context perfect to host corporate happenings.

Palermo: Via Volturno, 44, 90138 Palermo PA

# Location - Palermo

Located just a few steps away from Teatro Massimo and Mercato del Capo. This vibrant and bustling area is the perfect setting for a cooking school that combines tradition and modern style in a truly unique way.

Florence: Via Panicale, 43/r, 50123 Florence FI

# Location - Florence

In the heart of Florence: a structure with 3 different areas housed in a modern and spacious facility that combines traditional Tuscan design elements with contemporary décor and amenities.

Rome: Via IV Novembre 139, 00187 Rome RM

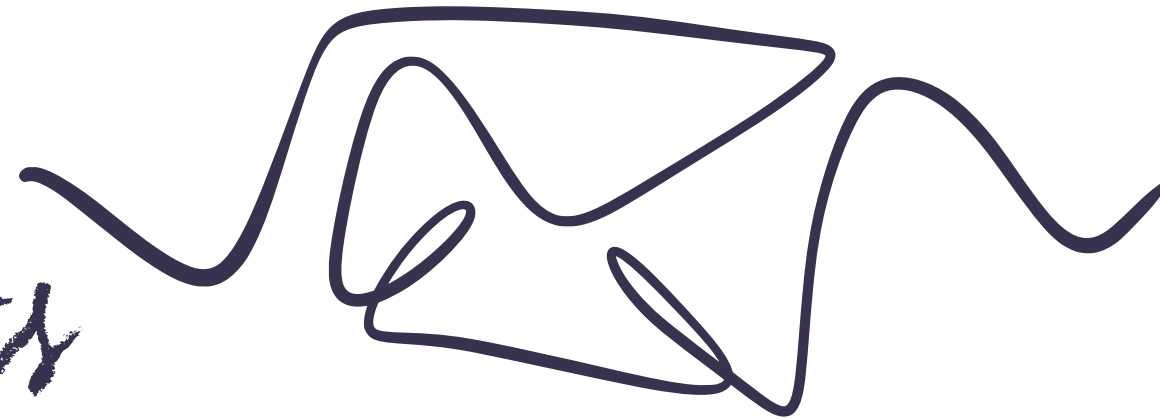
Coming in 2025

## Location - Rome

This space seamlessly blends the warmth and conviviality of Roman hospitality with the city's rich historical allure, providing the perfect setting for corporate events. With a variety of rooms available, the venue can comfortably accommodate even large groups.



# Contacts



Milan: Via Giovanni Battista Sammartini 1 (corner piazza IV Novembre) next to Central Rail Station - the School is located inside the Central Market on first floor (1 floor UP from the ground floor)

Florence: Via Panicale, 43/r, 50123 Florence FI

Palermo: Via Volturmo, 44, 90138 Palermo PA

Rome: Via IV Novembre 139, 00187 Rome RM



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