



Gelato and emotion

Giacomo Schiavon, a successful gelato maker

La Sorbetteria
CASTIGLIONE
BOLOGNA Italy

GEL  TENEIO



Time dedicated to food is always a moment of pleasure and gratification.

The art of making, the discovery of taste, the research of Natural are Humanity heritage.

The strongest sensations are wonder and astonishment into a child eyes in front of unattended surprise

In our lives there are moments and experiences that pass over our wait and our imagination and from which are simply unprepared.

You can call them ... Emotions!

Giacomo Schiavon



Required qualifications of the Artisan, Gelato Maker, Maestro Gelatiere.

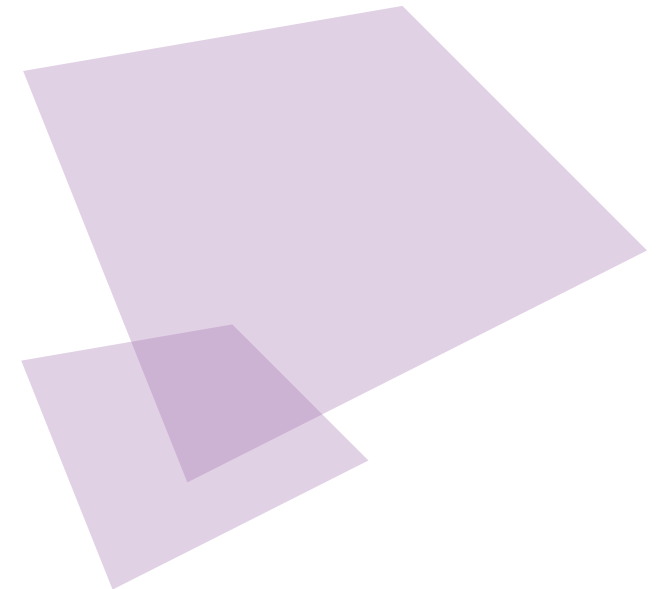
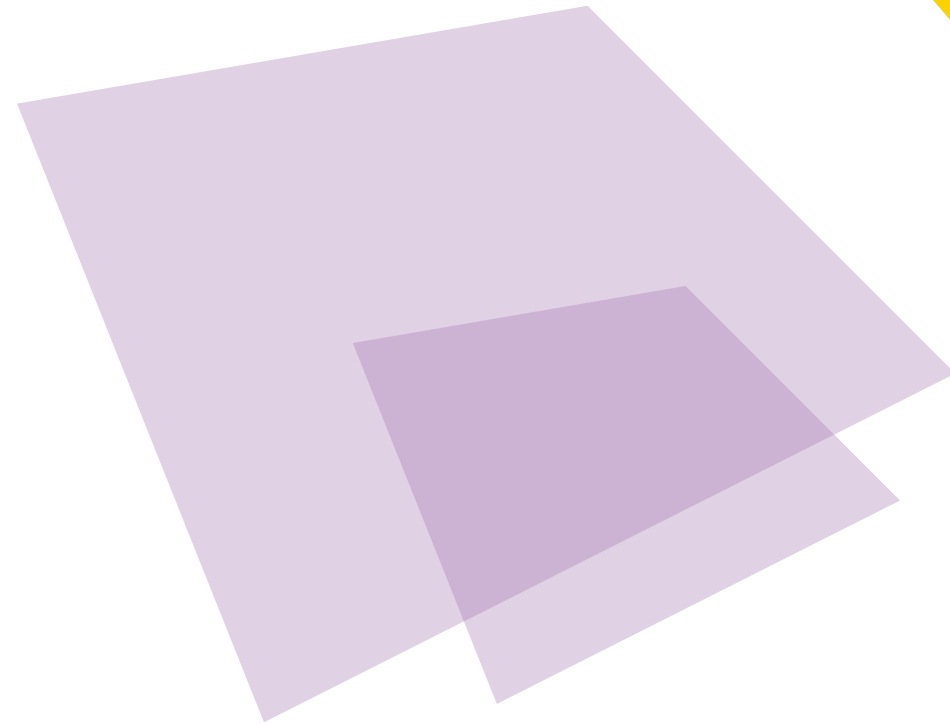
- Philosophy and identity
- Passion and creativity
- Knowledge about raw materials and ingredients
- Knowledge about local traditions
- Balancing, recipes and procedures
- Production technology and preservation
- Marketing, Communication, Social
- Update and research
- Total business

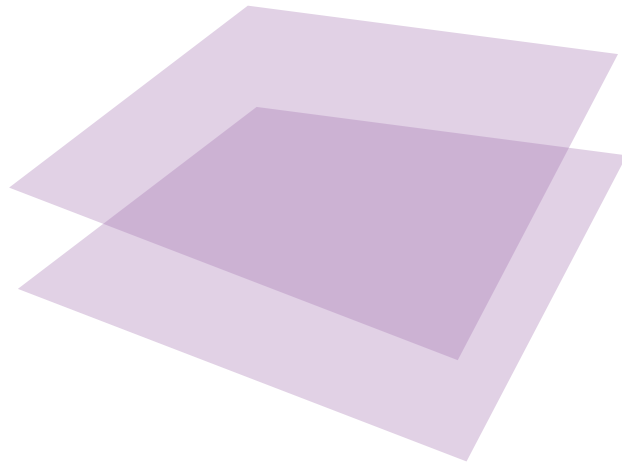
The laboratory, house of Gelatiere. The Gelato shop.

How to build a modern Gelato menu. •
Tradition, food intolerances. •

Project, lay out and management of a complex gelato lab

The shop: the customer's wonderland •





Guided visit to a successful Gelato Shop:
La Sorbetteria Castiglione.

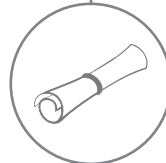
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Il Gelato come Emozione

- Analysis of a true artisanal Gelato
- A step behind before creating a Gelato recipe: how is a perfect gelato?
- Gelato balancing with Excel: Gelateneo gives all the participants the balancing program in Usb-Key, (we suggest to have a PC)
- Bases and single recipes, multiples and multifunction
- Let's make the recipes together 3 days of production, experimentation, evaluation, judgment.
- Gelato as a Dessert
- Temporal analysis and organoleptic evaluation of finished product
- Competitive test divided per groups

Conclusion

- Q&A
- End of lessons
- Certificates





*We are only waiting for you,
Join us!*