



SCHOOL OF
HOSPITALITY & TOURISM



Italian Institute of
Culinary Arts & Hospitality

announce

International Immersion Program

A Taste of Excellence —

LEARN HOSPITALITY THE

Italian

WAY



Tour

Details

Destination:

CAST - Brescia Campus, Italy

Visit Dates:

21st - 27th February 2027

Program:

Global Immersion Program

Duration:

8 Days

Certification:

Workshop Certificate (issued by CAST - Brescia Campus)

Welcome to Italy – where hospitality isn't just service, it's an art. AAFT School of Hospitality invites you to explore international standards in food, service, and luxury experience through its

collaboration with
**CAST - Centro Arte,
Scienza e Tecnologia,
Brescia.**



About

AAFT School of Hospitality & Tourism

*Serve with Style.
Lead with Excellence.*

The AAFT School of Hospitality is designed for those who want to lead in the world of fine dining, gourmet kitchens, and 5-star service.

From culinary science to hotel operations, from guest relations to event management – we cover every angle of luxury hospitality.



Students are trained in top-tier kitchens, banquet halls, and mock reception areas. The focus is on hands-on training, guest psychology, food styling, etiquette, and global service trends – all taught by chefs, sommeliers, and hotel veterans.

This study tour to Italy

lets you experience hospitality in its purest form – where tradition, precision, and passion come together.

About

CAST – Centro Arte Scienza e Tecnologia

The Science of Hospitality. The Art of Service.

CAST is one of

Italy's premier
institutions for culinary
arts and luxury
hospitality education.

Located in Brescia, it brings together chefs, scientists, sommeliers, and designers to train the next generation of service industry leaders.

Students dive into food preparation, wine pairing, restaurant design, and guest experience – with practical workshops in gourmet kitchens, cellar tours, and etiquette labs. CAST is known for its

immersive training style and connection with Michelin-starred chefs and boutique hotels.

If you're passionate about hospitality, this is your chance to train the Italian way – with flair, finesse, and flavor.



The Immersion Program

Includes

Day 1

Arrival + Welcome Dinner

Day 2

Gourmet Italian Cooking Workshop

Day 3

Wine & Beverage Pairing Masterclass

Day 4

Hotel Management & Service Walkthrough

Day 5

Professional Etiquette & Guest Experience

Day 6

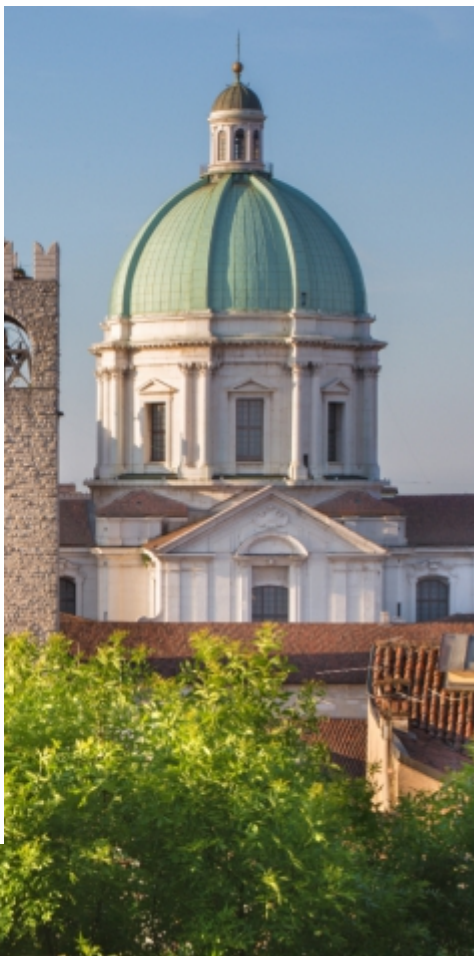
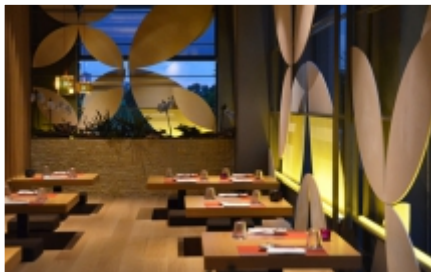
Fine Dining and Banquet Simulation

Day 7

Certificate Ceremony + Cultural Evening

Day 8

Departure



Benefits

of the Immersion Program

Learn culinary arts in **Italy's gourmet capital**

Certification from CAST - a leader in hospitality education

Master food styling and Italian gastronomy

Train in **beverage and wine etiquette**

Explore real hotel operations and service modules

Experience **banquet planning** and **restaurant layouts**

Learn under **Italian chefs and hospitality veterans**

Gain **cultural sensitivity** and client-centric skills

Build a **globally competitive hospitality resume**

Expand career opportunities in luxury hospitality

Fees

for the Program

₹2.25 Lacs

(inclusions - Visa, Ticket, All Meals, Accommodation & University Workshop)



SCHOOL OF
HOSPITALITY & TOURISM

www.aaft.com