

Faema Culinary Academy offers a hands-on learning experience, connecting people through the importance of food. Born out of our dedication to providing professional training for our customers, the Faema Culinary Academy has been an instrumental part of our business for over 20 years.

Offering classes for both Industry Professionals or Food Adventurers looking to participate in one of our informative and interactive classes or corporate events.

Choose from a selection of **Pasta, Pizza, Gelato** or **Barista** classes that focus on both classic and modern **Italian Culinary Techniques.**

We offer a range of courses for all skill levels, giving participants a hands-on experience using top-of-the-line equipment and kitchen tools.



Join us for innovative cooking classes and entertaining experiences in our state-of-the-art kitchen.

Reserve
your next private or corporate event at our
Faema Culinary Academy
for a fun culinary learning experience in an amazing modern facility.





Join us for one of our informative and interactive Pizza Training Courses

Offering specialized classes focusing on three different types of pizza:

Napoletana:

Naples, the birthplace of Pizza and the undisputed home of the BEST pizza on earth! Throughout the class, our pizza masters will guide all adventurers through our fun and interactive course, providing recipes, pizza making techniques and the opportunity to share, taste, drink and enjoy the fruits of your labour!

Taglio:

Roman Style Pizza, best known throughout Italy as "pizza a taglio" is a distant cousin to Naples. This Roman type of "street food" is baked in rectangular pans and decorated with the most fruitful selection of ingredients. Our Pizzaiolo will teach you the theory behind this airy, yet crispy dough and students will then have the chance to master the mixing, kneading and making of the pizza, utilizing different ingredient assortments to make their ideal pizza!

Tradizionale:

The shareable, round pie, a traditional pizza favourite shared amongst all around the world. Lead by our master pizza makers, this theoretical and hands-on course will provide all students with a thorough look into the science, creation and beauty of the traditional pizza pie. Learn about dough, kneading and baking the pizza in both an electric and gas.

Upcoming Events

Consumer class - Pizza Tradizionale - September 20th, 2018 (~~\$125.00^{+HST} Per Person~~)
2018 Summer Promotional Price \$99.99+HST

Professional class - Pizza Napoletana - September 12th, 2018 (~~\$425.00^{+HST} Per Person~~)
2018 Summer Promotional Price \$375.00+HST

Promo Code: VPF18

Faema Culinary Academy

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For further information please visit our website:
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