



## CARPIGIANI GELATO UNIVERSITY: INSTITUTIONAL PROFILE

Carpigiani Gelato University, established in **2003** as the educational division of Carpigiani, is today recognized internationally as a breeding ground for successful gelato entrepreneurs. Its mission is to fully convey the culture of quality artisan gelato. Enrollments have increased exponentially over the years, students benefitting from the extensive training program, modern teaching methods, and a team of internationally renowned instructors.

Last year (2012-2013) the school organized **400 courses in 10 languages**, for a total of **15.000 class days**: this is a three-fold increase over the last three years. Increasingly more people and investors are looking to change their lives by opening a gelato shop, entrusting their training to the experienced instructors of Carpigiani Gelato University. The school's headquarters are located in Anzola dell'Emilia (Bologna) and training is carried out there and in other 11 campuses located throughout the world.

On the heels of successful training seminars held in Dubai, Sao Paulo, and Kuala Lumpur in 2012-2013, during 2014 Carpigiani Gelato University will schedule new courses in Algeria, Jordan, and Argentina, where, in August 2012 in the new subsidiary, the courses were fully booked.

In 2012, the University of Bologna – Rimini Campus collaborated with Carpigiani Gelato University to teach the first university course dedicated to artisan gelato: “The gelato production cycle and hygiene standards.” It was the first partnership of this sort in the field of artisan gelato. The course's objective was to teach gelato artisans how to create a healthy, safe gelato.

From the last September 2013, the school has launched its new courses “**Become a gelatiere**”, the last 4 weeks and that has more hours of practical lessons.

Started last October 2013, the course “**Gelato Smartfood**” will be repeated for another couple of times in Italian and English language. This course provides the basic knowledge necessary to develop a selection of gelato flavors having specific healthy characteristics and certified by *SmartFood*, with special attention given to the nutritional quality of the ingredients and the production techniques.

### For more information:

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