



selmi
roasting machines



APPROVED BY:



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SUCCESS REQUIRES PREPARATION



2012



OUR COURSES

Thanks to our professional school, led by master chocolatiers of international reputation, SELMI promotes and organises training and specialisation courses for the processing of chocolate aimed both at beginners and professionals.

We here summarise in a few lines the program for the courses which are limited to a maximum of twelve participants who, under the direct instructions of the trainers, will create pralines and chocolate sculptures.

We make arrangements for the arrival on Sunday evening by booking rooms at the nearby hotel "I Cavalieri", located at about three kilometres from SELMI.

At 08:30 on Monday morning the course will start at the laboratory and will end at around 18:30, with a short break for lunch.

In the evening a group meal is planned. On Tuesday the

day will start at 08:30 and will end at 16:00 with the presentation from SELMI of the attendance certificate to the participants, signed by the course trainer.

We are certain that our initiative and our commitment will be received with enthusiasm.

SELMI s.r.l.

For further information and for bookings please contact our main office on +39 0172/479273-75 and ask for Marina.

The availability of courses is subject to the number of bookings already made on a first come first served basis. In cases where the minimum registered number is not reached, the course could be cancelled.

CHOCOLATE COURSES CALENDAR: 2012

20/21 february	ALEXANDRE BORDEAUX	Alexandre's Easter	25/26 june	MAURIZIO ALLODI	Spreadable creams, pralinated products, base paste for ice - cream making
27/28 february	STEFANO LAGHI	Stefano's Easter	8/9 october	PHILIPPE VANCAYSEELE	High class praline making, balancing and conservation of the ganache.
16/17 april	EDOUARD BECHOUX	Personalising by using Foodpairing	15/16 october	GIANLUCA FUSTO	The praline and its evolution: a complete autumn treat
21/22 may	YANN DUYSCHÉ	Connoisseur chocolate	12/13 november	MAURIZIO ALLODI	Spreadable creams, pralinated products, base paste for ice-cream
11/12 June	PHILIPPE BEL	French praline-making	26/27 november	STÉPHANE LE ROUX	Artistic products and chocolate decoration techniques
18/19 june	PIERRE MIRGALET	The perfect assortment			

CHOCOLATE COURSES CALENDAR: 2012

16 april	ALBERTO POLOJAC	Coffee, a world to discover
11 june	ALBERTO POLOJAC	Coffee, a world to discover
1 october	ALBERTO POLOJAC	Coffee, a world to discover
12 november	ALBERTO POLOJAC	Coffee, a world to discover



ALEXANDRE BORDEAUX

20/21

FEBRUARY

Alexandre Bordeaux, after attending the patisserie school Cerialpiat in Brussels, began his career working in various known patisseries in Belgium.

He has therefore undergone an important professional and personal training period abroad. He has worked in Italy as a confectioner at the Taverna dei Colleoni in Bergamo, which was awarded a Michelin star, and has had the opportunity of an interesting experience at the Four Seasons in Milan for one and a half years. He worked for this same chain in various locations: in the United States (Chicago), Japan, Egypt, the UK and in Italy. In each place he did not “just” carry out the role of a confectioner, but he was also assigned the responsibility of recruitment, training and purchasing. From 2006 he undertook a role at the Callebaut Chocolate Academy and as a worldwide technical demonstrator.

Cost of the course: 650 Euro + VAT (meals and accommodation included)

ALEXANDRE'S EASTER

Pralinated products, eggs and Easter theme chocolate objects will be the main points of this training.

New useful suggestions for the creation, assembly and decoration of one's own original product, whilst also considering its final sale.



27/28

FEBRUARY

STEFANO LAGHI



STEFANO'S EASTER

Training entirely dedicated to Easter chocolate objects and pralines. Thoughts on how to go about creating Easter objects and eggs, how to put them together and create them according to one's own taste and personal preference. Ideas on how to introduce, sell and display the objects in one's own premises.



After graduating from the “scuola alberghiera” (Italian catering school) IAL in Cervia, Stefano enhances his training by working at known patisseries. He soon demonstrates a creative flare which, in 1989, leads him to take the first confectioner's course at Etoile. In the following years he attends numerous professional courses held by chefs of worldwide reputation which focus his specialisation more and more towards chocolate, the processing of sugar, modern and ceremony cakes, oven oriented patisserie and, thanks to guidance from Mario Romani (graphical artist), he began to learn the technique of painting via airbrush. It is thanks to this technique that in 1991 he started teaching airbrushing at Etoile. He is the author and co-author of numerous patisserie books and professional videos. At present he carries out patisserie consultancy work for companies and private clients and is a staff member of the “Istituto Superiore Arti Culinarie Etoile”.

Cost of course: 650 Euro + VAT (meals and accommodation included).



EDOUARD BECHOUX

16/17
APRIL

Edouard graduated from Belgian chocolate schools and obtained the gold medal at Sigepe in 1998. He worked for more than 7 years in prestigious Italian patisseries as a consultant and has now settled in Belgium at Florenville where he opened a chocolaterie. He also works as a consultant and teacher at Italian and international training centres.



PERSONALISING BY USING FOODPAIRING

It is the careful analysis of foodpairing, a still relatively unknown tool, which makes it possible to identify which foods can be combined with each other to give life to original and surprising combinations. It involves combining products that on the surface do not have anything in common but in fact share the same molecular structure. Via this methodology chocolate, as well as other products, can become the protagonists of all the moments of the day. A large time slot is dedicated to flavoured chocolate as a hot drink and to a large range of recipes for spreadable creams.

Cost of course: 650 Euro + VAT (meals and accommodation included)

21/22
MAY

YANN DUYTCHE



CONNOISSEUR CHOCOLATE

This is a course of advanced praline making with the creation of ganaches for moulded and coated products on dried fruit bases, gianduia and almond paste, dark chocolate ganaches, combinations of fruity and flavoured infusions.

It looks into the creation of new taste combinations, raising awareness of the balancing techniques of ganaches and looking into the conservation of the final product.

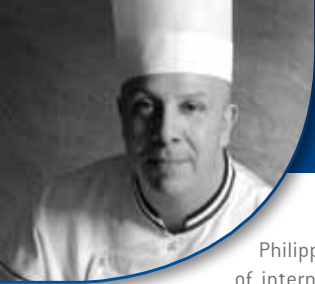


Yann Duytche has more than 20 years of working experience in Spain, Italy and France and this combined with a dynamic attitude ever in evolution and a professional rigour mixed with imagination make him a cutting edge creative talent and a guide who stands out in the international patisserie field.

Diversifying in areas from catering to entrepreneurial activity, with the recent opening of his own patisserie in Barcelona, he went from chef to technical director of Valrhona Spagna.

The course is an introduction to the creative style, with combinations and melange of new and aromatic, spiced and fruity flavours, perfectly in tune with new trends and flavours in the field of chocolate.

Cost of course: 650 Euro + VAT (meals and accommodation included)



PHILIPPE BEL

11/12
JUNE

Philippe is a French MOF (Meilleurs Ouvriers de France) of international fame who manages two patisseries at Lyon and Montbrison.

His presence is also respected on the Japanese market thanks to his artisanal and qualitatively excellent methods of processing chocolate, as he prepares the chocolate and a large number of raw materials needed for processing in full autonomy within his own workshop.

Furthermore he benefited from training at Le Notre and Weiss chocolatiers.

FRENCH PRALINE MAKING

This is a high level course in praline making, aimed at those who already have experience and work with chocolate, based on the techniques of making ganaches with perfect structures.

Particular attention will be dedicated to the equilibrium of the ingredients and their rheology. Techniques will be looked at for the production of bi-layer and tri-layer chocolates, also paying attention to the insertion of fruit gels in combination with the ganaches....We will explore the production of dragees of various structures and flavours.

Cost of course: 650 Euro + VAT (meals and accommodation included)



18/19
JUNE

PIERRE MIRGALET



THE PERFECT ASSORTMENT

During this course the teacher will demonstrate, according to his personal point of view, what a chocolaterie should produce and sell: classic, modern and spiced pralines, bars, snacks, spreadable products, dragees, etc...

Plenty of time will be dedicated to the topic of conservation.

This course is aimed at those who already have experience and work with chocolate.

Already president of the confectioners of Gironde and Aquitania and consultant in technical teaching, Pierre has plenty of experience as a teacher in ENST (Scuola Nazionale Superiore di Pasticceria – national patisserie high school) and later on in the Chocolate Academy Barry Meulan. He has furthermore been ambassador for Cacao Barry and member of Tradition Gourmande and of the Ordine Culinarion. In 2007 he was given the title of MOF Master Chocolatier and Confectioner.

Cost of course: 650 Euro + VAT [meals and accommodation included]





In 1978 Philippe graduated from the Culinary Institute (COOVI-PIVIT) in Brussels. Philippe started his working career in two famous patisseries: Jans followed by Bils, both in Tienen (Belgium). He became a teacher in the Culinary Institute (COOVI-PIVIT) and graduated from the school PHITS in Brussels, where he gained experience in Biochemistry of Nutrition and preparation.

Philippe is then hired at the prestigious company Barry-Callebaut as a worldwide demonstrator and consultant. Philippe becomes a lecturer of the famous Chocolate Academy in Wieze (Belgium) until, from 2004 to 2007, he is hired as the head of the same academy.

In the years 1999, 2000 and 2003, Philippe receives the honour of being the president of the jury of the Ambassadors Club for the Gourmet Show in Sao Paolo, Brasil, and for various other competitions worldwide. He becomes a chosen member of ABAGA, club of the High Gastronomy Association of Brasil. From 2004 Philippe becomes responsible for the Ambassadors Club and coordinator of the Chocolate Academy in Belgium for Callebaut.

Cost of course: 650 Euro + VAT (meals and accommodation included)

HIGH CLASS PRALINE MAKING, BALANCING AND CONSERVATION OF THE GANACHE

The course is focused on pralines with the application of various textures and special fillings based on sweet combinations of flavours and tastes.

One section of the course will be dedicated to the shelf life of the fillings and the market trends. It will look into what a filling is and how to create an excellent praline with ganache, hazelnut fillings, spiced and flavoured fillings. A last component of the training is set aside for the preparation of the classic Belgian praline.



15/16
OCTOBER

GIANLUCA FUSTO



THE PRALINE AND ITS EVOLUTION: A
COMPLETE AUTUMN TREAT

After a careful analysis of the market trends and on the future patisserie and chocolaterie tendencies, the attendees, starting from the balancing and structure of each single ganache, will transform the chocolate from raw material to pralines of highest quality, with emphasis on recipes dedicated to the autumn season and to the inbound Christmas festivities.

Gianluca has spent the last few months between Dubai, Kuwait, Athens, Istanbul, Hawaii and Spain, always dedicating himself to the “sweet side” of life, with the same competence and passion that he has dedicated for the past ten years to the Food of the Gods and to confectionery. Gianluca founded the Gianluca Fusto consulting in 2008 with the aim of creating new talents in the field of dessert without borders and insisting on the trinomial of research, technique and taste. The activity as teacher leads him to work on three fronts: restaurant confectionary, traditional confectionary, research and development and never forgetting the “made in Italy” brand, which is perhaps the real reason of his success in all the Mediterranean countries.



Cost of course: 650 Euro + VAT (meals and accommodation included)



MAURIZIO ALLODI

25/26 JUNE

12/13 NOVEMBER

Maurizio Allodi has run for the past 24 years the family patisserie in Benevagienna, a small town in the province of Cuneo. In 2006 he joined the Selmi team as external collaborator and supporter of the teaching courses where he had the possibility of working next to the most capable and prestigious chocolatiers on a national and international level. In 2007 he decides to become part of the Selmi group and he is assigned the management of the school, where he follows the clients with personalised courses and actively takes part in experiments and research.



SPREADABLE CREAMS, PRALINATED PRODUCTS, BASE PASTE FOR ICE-CREAM

This course is entirely dedicated to rediscover the importance of short phases of production and the quality of the raw materials for the preparation of the bases of the proposed products for an ever more demanding and quality aware clientele.

The course will look at the roasting of dried fruit and the preparations of base pastes from which spreadable creams and ice-creams will be prepared.

Careful analysis on financial savings will be made and on the perceived qualitative image of one's activity.

An invite to rediscover the ancient and genuine flavour of all foods.

Cost of course: 650 Euro + VAT (meals and accommodation included)

26/27

NOVEMBER

STEPHANE LE ROUX



ARTISTIC PRODUCTS AND CHOCOLATE DECORATION TECHNIQUES

Stéphane, a master of international fame from Belgium, will create artistic products from chocolate demonstrating various new processing techniques. The course is aimed at those who already have experience and work with chocolate.



Awarded the title of best ouvrier by “France Pâtissier 2004”, Stéphane has a rare combination of aesthetic taste and craving for perfection. His expert eye and his skill permit him to give life to his most original ideas. Creating is not enough for Stéphane Le Roux. In the same spirit that inspires him, that of the Compagnons du Devoir du Tour de France, all creative minds have a mission to share the experience acquired with the aim of passing it on.

Cost of course: 650 Euro + VAT (meals and accommodation included)



MAURIZIO ALLODI

PERSONALISED INDIVIDUAL COURSES

Selmi has always dedicated a great deal of attention to its own clients, always trying to improve and enrich the services offered in line with the new and complex needs of a market in continuous evolution.

Precisely for this reason alongside the well established two day training courses, from this year more time will be dedicated to personalised individual courses.

The company will make the laboratory available as well as the time of the director of the Selmi Training Centre, who will personally follow the attendee throughout the teaching period, for a period of one or two days, depending on the learning needs of the individual.

For further information contact: m.berbotto@selmi-group.it



COFFEE TRAINING COURSES







ALBERTO POLOJAC

16 APRIL

11 JUNE

A vast working experience and excellent linguistic abilities make the Triestine Alberto Polojac an expert as well as a great enthusiast of the world of coffee and its tasting. Alberto has participated at numerous renowned training events of national importance. After having worked for the Associazione Caffè and with Scae, he presently works with the company Imperator of Trieste as responsible for the raw coffee trading sector.



COFFEE: A WORLD TO DISCOVER

The training day will follow the course of coffee from bean to cup. After analysing the coffee plant, the harvesting, processing and export, plenty of time will be dedicated to examine the differences between various raw products and the blending, as there exist many types of raw products and infinite ways to blend them. After having created a few blends under the careful scrutiny of the teacher, we proceed to the roasting, storing and conservation and tasting of the obtained product via sensory analysis and the assessment of the espresso.

Cost of course: 450 Euro + VAT

1 OCTOBER
12 NOVEMBER



EXPERIENCING A SELMI COURSE

Experience the welcome of our land with Selmi staff during the Monday evening dinner. A peaceful place where our guests find matchless comfort to rest after the intense hours of training.

The arrival to the accommodation is on Sunday evening.

The accommodation expenses for Sunday and Monday are included in the cost of the course.

The accommodation will be at the hotel **"I Cavalieri"******

Piazza Giovanni Arpino, 37 - Bra (CN)

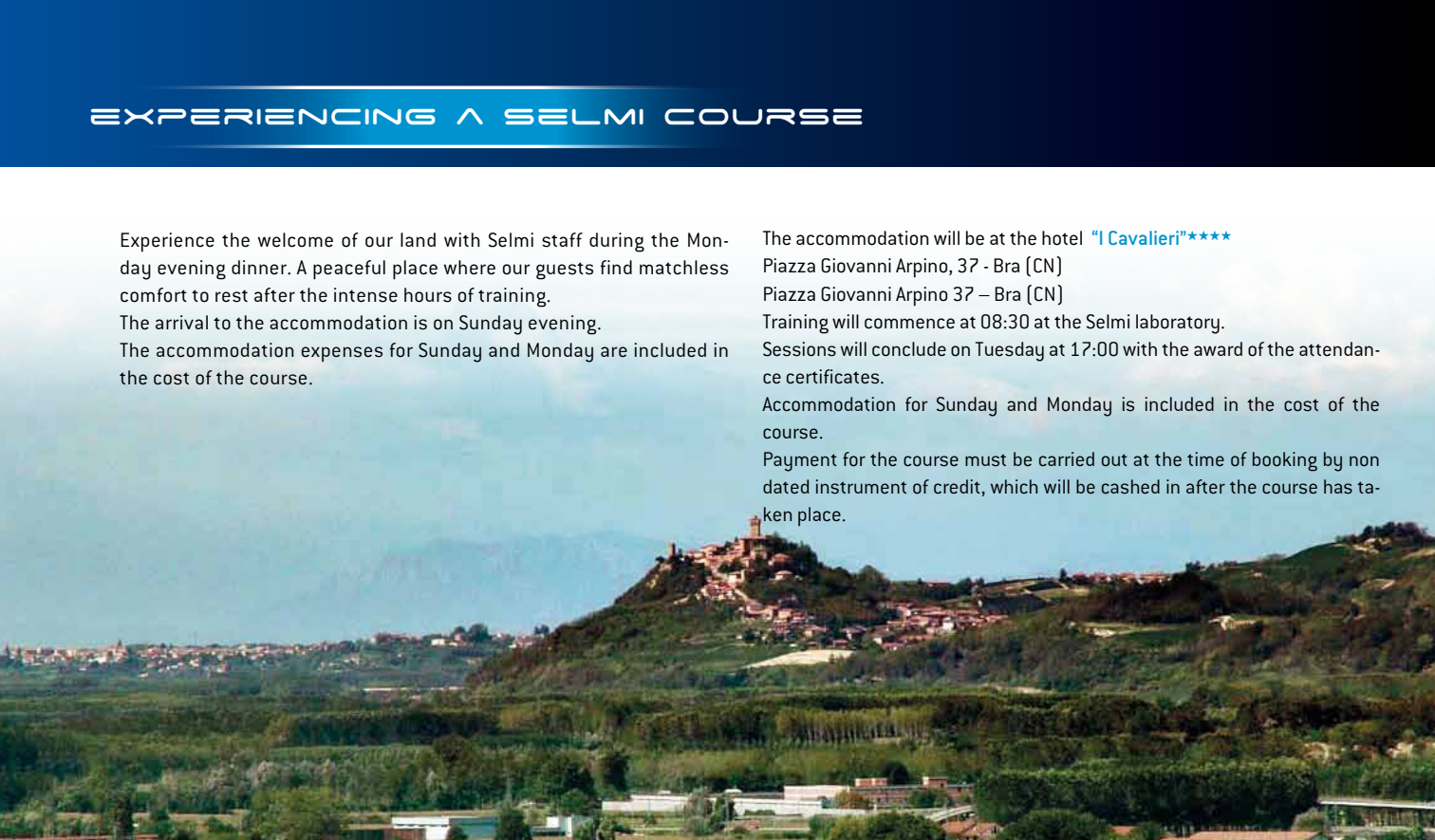
Piazza Giovanni Arpino 37 – Bra (CN)

Training will commence at 08:30 at the Selmi laboratory.

Sessions will conclude on Tuesday at 17:00 with the award of the attendance certificates.

Accommodation for Sunday and Monday is included in the cost of the course.

Payment for the course must be carried out at the time of booking by non dated instrument of credit, which will be cashed in after the course has taken place.



HOW TO REACH US

To reach us by car:

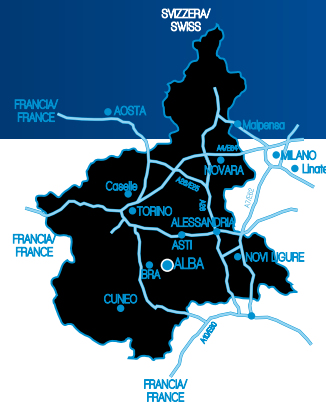
Arriving from Turin or Milan on motorway A6 (Turin-Savona), take the Marene exit; proceed and turn right in the direction of Alba-Bra following the road signs. At Bra, follow directions to Santa Vittoria d'Alba.

If coming from Asti follow directions to Alba-Bra. Once on the carriageway to Alba proceed in the direction of Bra and you will reach Santa Vittoria d'Alba on the road SS 231.

If coming from SAVONA, take the A6 motorway (Turin-Savona) until you reach the Marene exit. Take the Marene exit; proceed and turn right in the direction of Alba-Bra according to the road signs. At Bra, follow directions to Santa Vittoria d'Alba.

If arriving from CUNEO, take the road SS 231 in the direction of Fossano-Bra; from Bra follow directions to Santa Vittoria d'Alba.

To reach us by train: Trenitalia.it – destination BRA



To reach us by plane from Milan: sea.aeroportimilano.it

Then by taxi: Selmi advises you use the service with favourable rates from the company Davico (320.3589927) from the airport of Malpensa to take you directly to the company at a cost of around 200 Euro (one way only).

To reach us by plane from Turin: aeroportoditorino.it

Then by taxi: Selmi advises you use the service with favourable rates from the company Davico (320.3589927) from the airport of Caselle to take you directly to the company at a cost of around 120 Euro (one way only).