



COURSE PLAN

Caripigiani Gelato University - Gelato Base Program
City & Guilds Accredited Qualification - Artisan Gelato Base Program

No	Subject
1	Gelato - What is this?
2	Raw Materials
3	Production Cycle, Machines, and Equipments
4	Base Production
5	Milk Based Flavours - Neutral, Fat, Sugar Pastes
6	Water Based Flavours: Sorbets
7	Fruit Balancing - Flavouring
8	Yoghurt Gelato
9	Storage and Sale
10	Base Diversification
11	Mixes
12	Production of Sauces
13	Stracciatella
14	Complex Compositions
15	Artisan Gelato Espresso
16	Single Portion Frozen Delight
17	Gelato Cakes

