

Study Abroad... Culinary Traditions of Tuscany

Italy



Join us as we go off the beaten track... behind the scenes... and explore the real cuisine and culture of Italy...

2 Weeks - 3 Credits

What I learned on this trip opened my eyes to a greater understanding of the world and our industry.

Hospitality Management Student Brittney Egolf 2013



Italy is our classroom...

Focusing on the intriguing food culture of Italy. We will see, feel, taste and explore the real foods. We work with a small local Italian company owned by Michela and Giovanni to offer unique experiences not available to the average traveler to Italy.

Depart Fort Wayne, IN

We fly from Fort Wayne to Florence, Italy where we begin our Italian adventure. After exploring the rich Florentine cuisine, we travel to our primary base of study, Sansepolcro.

Picturesque Renaissance Town

In the center of Italy, Sansepolcro (on the border between Tuscany and Umbria) is a typical Tuscan town. Large enough to offer substantial opportunities in the region to meet our needs, yet small enough and far enough away from main tourism attractions to remain genuine.



Unique experiences not available to the average traveler to Italy

Excursions to Ancient Hill Towns and Villages

OFF THE BEATEN TRACK as we explore foods of Tuscany and Umbria.

Extraordinary Activities Planned

Including a day with the TRUFFLE hunter and his trusted dog. Walking in the Apennine mountains to look for and talk about this rare gift of nature.

Our Location Near Umbria Affords us the opportunity to visit and discover food traditions of this interesting area as well

Cooking Class with Award Winning Chef

A day beginning at the mart with the CHEF followed by an afternoon cooking class based on seasonal classic dishes such as bringoli, salsiccia alla brace and panzanella...

Visit Wine Estates

To gain appreciation of the ART AND SCIENCE of producing VINO.

Meet the Cheese Maker

As we discover the secrets of Italian cheese. On to making artisan bread, pizza, pasta, gnocchi, sausages... We learn about olives and how they are pressed to give the very best oil and how to properly taste olive oil. We sample local delicacies such as Bistecca alla Fiorentina, prosciutto, crostini.... AND so much more...



Students of ALL Majors Welcome... AND Community Travelers Welcome...

Whether or not you take the course for university credit, the trip will be a life-changing adventure as we see, feel, taste and explore the real foods of the heart of Italy



Join us on our next study abroad adventure...

Program Information Contact:

Linda Lolkus, Associate Professor Foods & Nutrition,
Director of Nutrition, PFW, (260) 481-6562 or
lolkusl@pfw.edu

Registration Information Contact:

PFW Division of Continuing Studies, (260) 481-6619 or
<https://www.enrole.com/pfw/jsp/session.jsp?sessionId=19STRV111&courseId=TRV111&categoryId=10013>

Program Fees Include:

- Airfare
- Lodging (3-4 per room)
- Most meals
- Ground transportation
- Travel health insurance
- Planned activities and events



Each and every day was a different window into the cuisine of this beautiful country.

Community Traveler Martha Coussement 2011