

A photograph of two Babbi ice cream cones. The cones are light brown and have the word 'BABBI' embossed on them. They are topped with a thick swirl of light-colored ice cream, which is garnished with chopped hazelnuts. The cones are held in a cylindrical wire mesh basket. In the background, there is a bowl of hazelnuts and some scattered nuts on a light-colored surface. The lighting is soft and natural, coming from the left. The overall aesthetic is clean and professional.

BABBI

ATTILIO BABBI ACADEMY

Course
Calendar



BABBI

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ARTISAN GELATO COURSE

ARTISAN GELATO COURSE (3d)

WHO IS ADDRESSED TO?

All people who are already in gelato business and want to improve their knowledge according to a fast-changing market, upgrading the quality of gelato and product assortment.

COURSE OBJECTIVES

The customer satisfaction, the quality of the real Gelato and the product differentiation will be the aim of the Professional Course. The course will bring you into a full view of the technical aspect of the ingredients to create your own gelato according to the needs. The correct balancing, the properties of gelato and sorbets, the healthy claim of the product, the different process and the selling aspect will give you a not conventional point of view.

LESSONS

- Quality of the raw materials
- Classification and role in the Artisanal Gelato Properties of the traditional and modern sugars
- Functional ingredients
- Correct balancing: a step by step approach Milk-based Gelato and Sorbets
- Gourmet and Alcoholic recipes
- Free From: something less, with an added value
- Evaluation of the gelato
- Introduction to the Sensory Analysis Use of spices and infusions
- Full overview of the different production methods
- Calculation of the food cost
- Flavour design

TEACHERS

Michele Marchese - Marco Antinori

LOCATION

Babbi Srl Via Caduti di Via Fani, 80, 47032 Bertinoro FC
+39 0543 448598

Date
07th - 09th October 2025
Hours
9:00 - 17:00
More for you
1 Apron BABBI 1 BABBI Pastry Chef uniform Gelato Balancing Program
Number of participants
12
Price
450,00€ + VAT
Certifications
 

BABBI

ATTILIO BABBI ACADEMY

COUSTOMIZED COURSES

COUSTOMIZED COURSES

Individual or group

“Attilio Babbi Academy” offers its faculty and professionals to design a tailor-made training course, **completely customizable** in terms of timing and content, **to meet the specific needs of each client.**

Courses in Gelato Making, Pastry, Bakery and Marketing Strategies will be tailored to ensure the achievement of your goals.

Contact us for more information.



PRE-REGISTRATION FORM

First Name Surname

Activity First Name / Company Name

New Opening ☐

Address Postal Code

City Province

VAT Number

Telephone

E-mail

☐ ARTISAN GELATO COURSE
450,00€ + VAT

☐ COUSTOMIZED COURSES

Would you like to subscribe to the newsletter? yes ☐ no ☐

HOW TO SUBSCRIBE:

- Online at: **www.babbigelatoacademy.it**
- By sending the pre-registration form by email to: **academy@babbi.it**

Confirmation of availability will be sent by email

- Courses registration is reserved for VAT holders.
- Payment for the courses must be made in advance by bank transfer or credit card. No cash or cheques will be accepted on site.
- Enrolment will only be confirmed once payment has been received.
- The registration fee is non-refundable.

CANCELLATION CONDITIONS:

The registration fee is non-refundable.

In case of cancellation within one week before the start of the course, the fee paid can be used to attend another course. If the cancellation is made closer to the start of the course, the enrolment fee will be forfeited.

THE REGISTRATION FEE INCLUDES:

- Course enrolment
- Course material
- Lunch
- Certificate of attendance

SUBSCRIBE ONLINE AT **www.babbigelatoacademy.it**



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