

CULTURAL AND ACADEMIC ACTIVITIES

Along with the events that took place in the Università di Parma, the participants had the chance to know more about the host university and the culture and Italian cuisine through cultural and academic activities carefully organized by the organization team.

On October 24th 2016, after the 9th General Assembly of CGBU, the *Università di Parma* offered a magnificent welcome cocktail to the participants with products of region of *Emilia Romana*, such as the *Parmigiano-Reggiano* cheese and local production wines.



Welcome cocktail offered to the participants with typical products from Emilia Roma region.

Henceforth, on October 25th, the Università di Parma offered a Gala Dinner to the participants. The dinner started with a beautiful presentation of the Opera *Il trovatore*, of Giuseppe Verdi, performed by the Symphony Orchestra of the *Università di Parma*, guided by the maestro Luca Aversano. During the night, the guests had the chance to meet and fraternize while they experienced the typical Italian cuisine.



Moreover, on October 27th and 28th the participants had the opportunity to know **CSAC** – **Center of Studies and Archive of Communication** of *Università di Parma*, the cheese factory *Consorzio Produttori Latte Sociale*, and the **International School of Italian Cuisine - ALMA**.



On October 27th, participants, previously registered, went to **CSAC**. Founded in the late 1960s, it holds a wide range of contemporary art pieces including paintings, sculptures,



photography, graphic arts, designs and architecture projects from 19th century to nowadays. CSAC has reached the impressive number of 12 million items organized in 5 sections: Fine arts, media, Projects, Photography and Visual Arts.

The second visit was at the cheese factory *Consorzio Produttori Latte Sociale*, which was founded in 1964 and is one of the first cooperatives in the Province of Parma. Established to supply the city with fresh milk, it grew over time and became one of the main producers of the *Parmigiano Reggiano* cheese. Each year, the fabric collects around 45.000 cubic meters of milk from the suppliers to produce nearly 9.000 *Parmigiano Reggiano* cheese.

The third destination of the day was the **International School of Italian Cuisine – ALMA**, world leader in the international education and training for



Italian cuisine. ALMA teaches chefs and sommeliers from all over the world, developing professionals in Italian cuisine with high level training programs executed by professors that lead this field worldly. ALMA has its main office in *Palazzo Ducale di Colorno* near to the city of Parma, and it's equipped with installations for teaching

of the latest generation.

On October 28th 2016, the participants had to choose between two options: Ferrari Museum - Maranello and guided tours to attractions and historical monuments of the city of Parma. At the Ferrari Museum the participants were able to meet the most famous F1 car, the history of the brand as well as the historical models, and former champions in international competitions. In addition, they could admire models of limited production, all exclusive, not available to sale, and out of competitions.





On the other site, the guided tour at the city of Parma allowed the participants to discover artistic beauties of the city of Parma, such as the stunning Cathedral with frescos made by Corregio and the magnificent Baptistery. It was a very pleasant afternoon full of history and culture, when the participants went through the city in a truly lecture in the courtyard.