

# TUTTOTO SCANA



## STUDY AWAY PROGRAM

The American University of Florence's Apicius School of Hospitality offers a one of a kind experience for students seeking to learn **International Event Management** and **Food Management Production**. Within the **TuttoToscana Study Away Program**, students are engaged directly with Apicius chefs and hospitality faculty through a week of carefully curated events **in New York City**, aimed at refining practical skills necessary for the culinary, the baking and pastry and hospitality industries. The week-long course will conclude with a **Gala Dinner at the James Beard Foundation**, granting students a stage to demonstrate the practical skills they've acquired along the way.



## PROGRAM STRUCTURE AND AREAS

The **TuttoToscana** Program is a flexible international study model, offering 2 areas of study. Students may choose to complete a 6-credit program which includes three weeks of hands-on training in Florence to prepare for an additional week in New York City. Alternatively, there is the option to solely participate in the 1-week component in NYC for 3 credits. NYC events are hosted at professional venues, including the **James Beard Foundation**.



Through the TuttoToscana Study Away Program, rooted in their experience in Florence, students and faculty work hand-in-hand to design the events and bring them to life during the week on-site in NYC.

## ABOUT THE JAMES BEARD FOUNDATION

The capstone events in NYC culminate at the **James Beard Foundation**, America's most renowned reference in the restaurant industry. The non-profit foundation was founded in honor of James Beard, whose lifelong mission sought to spread culinary awareness in the US through education. In addition to the foundation's educational efforts and its program that hosts chefs and restaurants from around the world, the yearly JBF food industry awards recognize America's established and emerging gastronomic talents ([www.jamesbeard.org](http://www.jamesbeard.org)).

<b>AREAS OF STUDY</b>	
<b>Area 1:</b> Special Event and Wine Management	<b>Area 2:</b> Food Management and Production for Special Events
<b>PROGRAM OPTIONS</b>	
1 week course held directly in NYC > <b>3 credits</b>	3 week course in Florence + 1 week course in NYC > <b>6 credits</b>

<b>PROGRAM SCHEDULING</b>		<b>SESSION</b>	<b>DURATION</b>
<b>Florence, Italy</b>	Academic coursework in preparation for NYC events	Session I	3 weeks
<b>New York City, Usa</b>	Academic session in NYC – academic coursework for NYC events	Intersession Week	1 week

**Mon Aug 31 to Fri Sep 18**  
**3-WEEK PROGRAM IN FLORENCE**  
 Mon Aug 31 - Students arrive  
 Tue Sep 01 - Orientation  
 Wed Sep 02 - Florence Classes start  
 Thu Sep 17 - Florence Classes end  
 Fri Sep 18 - Housing check-out (by 10am)

**Mon Sep 21 to Fri Sep 25**  
**1-WEEK STUDY AWAY PROGRAM IN NYC**  
 (see class schedules for exact arrival location & time)  
 Mon Sep 21 - Students arrive  
 Mon Sep 21 - NYC Classes start  
 Fri Sep 25 - NYC Classes end



## **IMPORTANT INFORMATION FOR ENROLLMENT**

**Area 1:** NYC dress code for events requires black attire and 1 wine opener for FOH involvement.

**Area 2:** Chef jackets are included. Knife sets and black bib apron are NOT included and must be brought individually.

### **Italy Entry for Florence:**

This program is under the 90-day stay in Italy. Please consult the Italian Foreign Ministry’s resources online to find out if your country is waived from visa requirements for short-term entry.

### **US Entry for NYC week:**

Not all countries are a part of the visa waiver program to enter the United States without a visa for travel purposes. Please consult the US Department of State website to find out whether or not your country is a part of the waiver program, otherwise you must request a visa to enter the US.

**To enroll contact:** [admissions@auf-florence.org](mailto:admissions@auf-florence.org)

