



## Modular Courses: Year 2024

### **. Artisan Gelato, Ice Cream, Cold Pastry Business – INTRO**    *Duration > 1 Day*

Approaching Ice Cream Business, it's the General introduction to well understand differences between different products, Variety of the proposals, Opportunities of business, Investment, Market segments, all basic information as Intro to the field.

**Aimed to:** Whoever interested to open or invest in this business, Gelato Parlor, Gelato or Ice Cream Production, and related products such as Desserts, Drinks, Cocktails, Mocktails, Cakes, in a "business oriented" vision. Potential Investors, Entrepreneurs, Gelato Lovers, people interested to get information about business opportunities in Artisan Gelato business.

#### **Topics:**

- Ice Cream, Artisan Gelato, Sherbets: What do they are? Origins
- How are they made: Consumers expectations, Customer satisfaction.
- Rules and Regulations: Ingredients, Composition, Calories, Nutrition Facts
- Production Techniques
- Preparation of some Artisan Gelato flavour, as well as Fruit Sherbets
- Investments, Costs, Return Of Investment (R.O.I.)

### **2. Technology and Science of Artisan Gelato and Ice Cream – ADVANCED**    *Duration > 2 Days*

This class affords in details topics as Composition and Production of Artisan Gelato and Ice Cream, Ingredient's details, Techniques to create Gelato Recipes, Sherbets, different methods of production, Product preservation, Equipment, Laboratory organization.

**Aimed to:** Who wants to become a Gelato/Ice Cream Maker, learn to create personal recipes, to properly use ingredients, adjust, modify, or improve existing recipes, being able to manage the Laboratory for the Production of Artisan Gelato, Ice Cream, Sherbets.

#### **Topics Day One:**

- Professional evaluation of Artisan Gelato, Ice Cream, Sherbets
- Composition, Analysis of Artisan Gelato
- Ingredients Balancing
- Milk, Eggs, Chocolate, Sugar ~ Ingredients Evaluation
- Technology in Artisan Gelato: how Nature affects Gelato
- Creation of recipes and preparation of Milky flavours
- Recipes Evaluation

#### **Topics Day Two:**

- Fruit flavours, Sherbets recipes
- Arranging recipes, modifying recipes, Adjusting recipes
- Laboratory setup, Equipment: notions, comparison of the necessary machines, a wise investment for a successful business
- Retail, Wholesale, Leftover: Costs, Incomes, Profit evaluation

### **3. Gelato Business Complete Course – From the scratch to the end**    *Duration > 3 Days*

A Full immersion Theoretical/practical class to learn how to make Gelato, how to sell it, how to run your own business in a profitable way, how to set it up, how to well manage it.

**Aimed to:** Whoever wants to learn about Gelato and Ice Cream from a "Business point of view" getting a general vision of all aspects of Gelato production and Business

#### **Topics:**

- Ice Cream, Artisan Gelato, Sherbets: What do they are? Origins
- How are they made: Consumers expectations, Customer satisfaction.
- Rules and Regulations: Ingredients, Composition, Calories, Nutrition Facts

- Production Techniques
- Preparation of some Artisan Gelato flavour, as well as Fruit Sherbets
- Investments, Costs, Return Of Investment (R.O.I.)
- Professional evaluation of Artisan Gelato, Ice Cream, Sherbets
- Composition, Analysis of Artisan Gelato
- Ingredients Balancing
- Milk, Eggs, Chocolate, Sugar™ Ingredients Evaluation
- Technology in Artisan Gelato: how Nature affects Gelato
- Creation of recipes and preparation of Milky flavours
- Recipes Evaluation
- Fruit flavours, Sherbets recipes
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- Laboratory setup, Equipment: notions, comparison of the necessary machines, a wise investment for a successful business
- Retail, Wholesale, Leftover: Costs, Incomes, Profit evaluation

### Prices

#### **1. Artisan Gelato, Ice Cream, Cold Pastry Business – INTRO**

1 Day Class, Location: Phuket<sup>๔</sup> Pax:

Min. 5 Max. 10

Cost: **4.900 Baht Vat Incl.**

- Includes:
- Coffee & Lunch Breaks,
  - Certificate of Participation
  - Course Knowledge kit
  - 1 Apron
  - Basic Class Knowledge Kit
  - 5% Discount Bonus, 1 Year validity, from the Course date, on Purchases at GelatoGuru or LucaMari Co Ltd
  - 5% Discount Bonus, 1 Year validity, from the Course date, on Purchases of Course 2.

#### **2. Technology and Science of Artisan Gelato and Ice Cream – ADVANCED**

2 Days Class, Location: Phuket<sup>๔</sup> Pax:

Min. 5 Max. 10

Cost: **25.900 Baht Vat Incl.**

- Includes:
- Coffee & Lunch Breaks,
  - Certificate of Participation
  - 1 Apron
  - Course Knowledge Kit
  - 7 % Discount Bonus, 1 Year validity, on the first Purchase at GelatoGuru or LucaMari Co Ltd
  - 10% Discount Bonus, 1 Year validity, from the Course date, on Purchases of Course 1.
  - 1 Year Free Coaching

#### **3. Gelato Business Complete Course – From the scratch to the end**

3 Days Class, Location: Phuket<sup>๔</sup> Pax:

Min. 5 Max. 10

Cost: **27.900 Baht Vat Incl.**

- Includes:
- Coffee & Lunch Breaks,
  - Certificate of Participation
  - 1 Apron
  - Business Class Knowledge Kit

- 10% Discount Bonus, on the first Purchase at GelatoGuru or LucaMari Co Ltd
- 1 Year Free Coaching

## September/October/November '24 : To be scheduled

### Terms and Conditions:

In case the minimum number of participants is not reached, the course will be postponed to a next date.

Booking Dateline: 3 weeks before Course date

Payments: In advance

### Accommodation and Complimentary :

LucaMari can provide guests accommodations at special conditions, near the school.

Complimentary Pick Up for those who arrive by Air (according arrival time)

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