

## The International Culinary Center Announces One-Week Culinary Tours to France and Italy

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*In Collaboration with Learning Journeys Powered by Perillo Tours, The International Culinary Center Now Offers Trips to France and Italy in Addition to its Existing Offering to Spain*

The International Culinary Center ([www.internationalculinarycenter.com](http://www.internationalculinarycenter.com)), the world's leading culinary center for education founded as The French Culinary Institute, today announced its collaboration with Learning Journeys Powered by Perillo Tours ([www.learningjourneys.com](http://www.learningjourneys.com)). Together they will offer a unique collection of customized food education and travel experiences. Following hands-on culinary classes in New York or California, participants will embark on one-week, culturally immersive culinary excursions to Italy's renowned food regions of Emilia-Romagna and Tuscany or, in France, to Lyon, its gastronomic capital.

"Our mission at The International Culinary Center is to train our students beyond the four walls of the kitchen. They need to understand authentic cuisine in its cultural context," said Dorothy Cann Hamilton, CEO and Founder of The International Culinary Center. "Together with Learning Journeys Powered by Perillo Tours, we have created custom trips especially for aspiring chefs and culinary enthusiasts so that they are able to taste, touch, smell the local products – and this is the best way to learn how to cook authentic French and Italian cuisine. This is a testament of our continued dedication to our students – to always provide them with the very best resources for learning and succeeding."

"Learning Journeys welcomes a new era in travel," said Steve Perillo, CEO of Perillo's Learning Journeys. "Learning Journeys is interactive, offering hands-on learning experiences that move beyond the realm of the travel experience. The experience provides the opportunity to learn new skills which can be applied immediately to the learners' lives," he continued. Professor Carol Dimopoulos, President of Learning Journeys, stated, "We are



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thrilled to partner with The International Culinary Center to create experiences combining the most prestigious name in culinary education with one of the oldest brands in food travel.”

The week-long trips are a way to give students firsthand experience with authentic Italian and French products and artisans. Learning Journeys and The International Culinary Center designed the itineraries to create an invaluable, once-in-a-lifetime experience for culinary and pastry students, who will be visiting local markets, vineyards, cheese artisans, farms, bakeries, pastry shops, chocolate producers and more.

The Italian Culinary Experience, which is typically a seven-month program at The International Culinary Center, will now offer the option of traveling to Italy for a week-long culinary tour after the nine weeks spent in the kitchens at either campus – Manhattan, New York or Campbell, California. Students who take the class will travel to several cities in Italy, including Parma and Florence.

The new French intensives for Classic Culinary Arts and Classic Pastry Arts are six- and nine-month career programs that will culminate in seven days in Lyon, France and the surrounding regions. Additionally, The International Culinary Center is offering its second class of Spanish Culinary Arts, a 10-week program that culminates in a week in Spain, and will start on August 1. The portion of the program in Spain was designed with The International Culinary Center’s Dean of Spanish Studies, the world-renowned Spanish Chef Jose Andres.

For more information on the courses and trips to Italy, France and Spain, please visit: [www.internationalculinarycenter.com](http://www.internationalculinarycenter.com). The following is a schedule of upcoming class start dates:

- Classic Culinary Arts, French Intensive: June 14, 2013 in New York City
- Italian Culinary Experience: July 22, 2013 in New York City
- Spanish Culinary Arts: August 1, 2013 in New York City
- Classic Culinary Arts, French Intensive: August 28, 2013 in Campbell, California
- Italian Culinary Experience: October 7, 2013 in Campbell, California
- Classic Pastry Arts, French Intensive: November 1, 2013 in Campbell, California
- Classic Pastry Arts, French Intensive: December 3, 2013 in New York City

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