

DAY BY DAY TENTATIVE ITINERARY

Schedule is subject to change according to class and instructor availability

Date	Time	Activity
Friday June 26th	TBA	Arrival in Florence
	PM	<i>Aperitivo with Mizzou Chef</i>
	PM	Welcome Dinner at Ganzo, our student's creative lab
Saturday June 27th	AM	Free morning
	PM	Architectural Walking Tour of Renaissance Florence with an art historian, followed by a visit to the Accademia Gallery , home of Michelangelo's Statue of David
	PM	<i>Dinner with Mizzou Chef at a typical Tuscan style restaurant</i>
Sunday June 28th		Free day
Monday June 29th	AM/PM	Field Trip: Taste of Italy: Flavors of Parma and Modena. Guided tour of the steps of production of three typical Italian products, such as Parmigiano Reggiano, Prosciutto di Parma and Aceto Balsamico Tradizionale di Modena
Tuesday June 30th	AM	Tour of San Lorenzo Market – visit to the central produce market where the freshest ingredients are available to the public and restaurateurs and local florentines meet in the morning to pick out the best produce available
		Lunch at the market with Apicius Chef
	PM	Wine Workshop: An in-depth journey into the study of Italian wines
	PM	Culinary Arts class: Regional Cuisine – A Traditional Tuscan Menu. Lecture and hands-on workshop featuring typical Renaissance dishes that are still standards in Tuscan cuisine today. Participants will work in groups to prepare the menu and dine on their creations at the end of the lesson.
Wednesday July 1st	AM/PM	Field Trip: Flavors of Tuscany - Montepulciano and Pienza. Day trip to the Tuscan countryside to visit the Renaissance town of Pienza, the hilltop village of Montepulciano and a local winery. Includes tastings of Pienza's famous sheep milk pecorino cheese and wines such as the renowned Vino Nobile di Montepulciano
Thursday July 2nd	AM	Visit to Pastificio Fabbri , a five generations company making handmade pasta from old grains, and a local organic olive oil producer
	PM	Lecture and Workshop: Olive Oil in Italian Cuisine. Introduction to the different varieties of Olive Oil and its use in Italian meals, including a hands-on workshop and dinner on students' creations
Friday July 3rd	AM	Free day
	PM	Farewell dinner
Saturday July 4th	AM	Check-out and departure