

A group of diverse students are celebrating in a library. Some are raising their fists in the air, while others are smiling. A woman in the foreground is sitting at a desk with a laptop and books. The background is filled with bookshelves.

F&B Management and Territory Valorisation

Head office in **Castelli Romani**

Two-year Ministerial Course
POST DIPLOMA

Academic year
2025 - 2027



Our goal is to train **high-level professionals**

- ▶ **Duration:** 2 years in attendance
- ▶ **Places:** Join the top 25
- ▶ **Entry requirement:** High School Diploma
- ▶ **Job:** Guaranteed apprenticeship
- ▶ **Cost:** Free

Program

1st year

- English language
- Spanish language
- Informatics
- Job orientation
- Communication techniques and soft skills
- Geography of tourism: valorization of the territory
- Cultural anthropology of tourism
- Statistics for customer satisfaction
- Labor legislation
- Organization and management of tourism industry companies
- Cultural and food and wine excellence to enhance the territory
- Hospitality Management
- Food, Fitness, Wellness and Self-Entrepreneurship
- Food & Beverage Management: organization and management of catering services
- Marketing and Web Marketing for Catering and Tourism
- Enhancement of local cultural heritage
- Accounting, budgeting, and cost analysis in the restaurant industry
- Outdoor sports practice laboratory in naturalistic contexts
- Virgin Olive Oil Tasters Laboratory + Certification (Level 1 and 2)

Program

2nd year

- English language
- Spanish language
- Internship and job interview guidance
- Safety at work
- Hygiene and quality in the restaurant sector + HACCP Certification
- Pricing Policies (Revenue Management)
- Offline and online sales techniques
- Procurement and Warehouse Management Techniques (Iselz)
- Bar and breakfast department management techniques
- Room department management techniques
- Menu and Wine List Engineering
- Design and Euro-planning laboratory
- Business laboratory: catering and self-entrepreneurship
- “Communicating the Territory” Workshop
- Creative Workshop: Rural Tourism and the Territory, Managing a Farmhouse
- Creative Workshop: Banqueting and the Wedding World
- Cheese Tasting Workshop + Certification
- Wine Sommelier Workshop + International Sommelier Certificate

Our Foundation

For more than a decade, we have been the point of reference for the training of highly qualified professionals in the **tourism** and **cultural heritage sector**.

Our goal is to bridge the gap between labour supply and demand by providing tourism companies with **professionals** equipped with cutting-edge technical and technological skills.

We innovate tourism training every year and provide our students with **high-level technical, digital** and **language skills**, preparing them to operate in an international and increasingly sustainable context.

Over

90%

our students find work
in the area of reference
both in **Italy** and
abroad!



Contacts



We are available from

Monday to Friday from 9am to 17pm



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