



STUDY AWAY INTENSIVE PROGRAM

FLORENCE, ITALY / NEW YORK CITY, USA

Four weeks. Two cities. One live experience.

International Event Management and Food Management Production through practical coursework, real event operations, and a capstone Gala Dinner at the James Beard Foundation.

3 WEEKS IN FLORENCE

1 WEEK IN NYC

6 CREDITS · FULL PROGRAM

FALL 2026

APICIUS · FLORENCE



Learn it in Florence. Deliver it in New York.

Apicius at The American University of Florence offers a one-of-a-kind experience for students seeking practical learning in International Event Management and Food Management Production. Students work directly with Apicius chefs and hospitality faculty through carefully curated activities in Florence and New York City.

01**FLORENCE**

Research & concept

02**APICIUS LABS**

Menu & event testing

03**NEW YORK CITY**

Live operations

04**JBF GALA**

Capstone event

02 / AREAS OF STUDY

AREA 1

Special Event & Wine Management

Hospitality, food and beverage, wine service, guest experience, and event management.

- Event concept & operations
- Front-of-house service
- Wine management & pairing

AREA 2

Food Management & Production

Production-based experience in culinary arts, baking and pastry, and catering for special events.

- Culinary production
- Baking & pastry
- Menu testing & execution

03 / PROGRAM OPTIONS

4-WEEK PROGRAM**6 credits**

3 weeks Florence + 1 week NYC

1-WEEK PROGRAM**3 credits**

1 week entirely in NYC



Come prepared.

Practical requirements for a confident start.

AREA 1 · FRONT OF HOUSE

New York City event dress code requires black attire and one wine opener.

AREA 2 · PRODUCTION

Chef jackets are included. Knife sets and a black bib apron are not included and must be brought individually.

ENTRY TO ITALY

The Florence component is under the 90-day stay in Italy. Verify short-term entry or visa requirements for your nationality with the Italian Foreign Ministry.

ENTRY TO THE UNITED STATES

Not all nationalities qualify for the US Visa Waiver Program. Verify requirements and obtain a visa when required before the New York City event week.



At the James Beard Foundation.

Both pathways conclude with a Gala Dinner at the James Beard Foundation, giving students a professional stage to demonstrate the skills they have acquired. The nonprofit advances culinary awareness through education, hosts chefs and restaurants from around the world, and recognizes established and emerging gastronomic talent.

READY TO LEARN MORE?

Take TuttoToscana from plan to practice.

For program details and enrollment information:

info@apicius.it

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