



Gelato Training Class

April 15-16, 2024

**Have you ever wanted to open your own Artisanal Gelato Shop?
Have you ever wanted to know what makes a Gelato business
successful?**

Have you ever wanted to make your Gelato stand out from any other?

Our gelato training class by International **Chef Sabrina Mancin** will teach you how to make superior Italian artisanal gelato.

Our comprehensive course combines interactive theory with hands-on experience, while interacting with knowledgeable professionals.

You will master “from scratch” gelato basics, understand how to run a successful business, get important insights about food cost, return of investment, equipment and operations.

You will also bring home a priceless **Recipe Book**

RSVP to: info@modalita.com /ph. 212-810-6725

Cost: \$750 p/p (\$1,300 for 2 people)*

*This fee can be applied as a credit towards equipment purchase.



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