



IL GUSTO DELLA FORMAZIONE

[www.progettogelato.it](http://www.progettogelato.it)

## PROGETTO GELATO: THE TASTE AND LOVE FOR EDUCATION

**Take a sneak peek at Progetto Gelato  
on May 18th to 20th at CASA DON BOSCO  
booth at Milan Expo 2015.**

Milan, May 13th, 2015 - Live showcases, multimedia workshops, tastings of gelato freshly prepared by students and teachers will liven up CASA DON BOSCO booth at Milan Expo 2015 on May 18-20th. The event will focus on the project that connects the seven **Piedmont CIOFS-FP Professional Training Centers** with **Gelatitalia, a division of Granulati Italia**, active in the making and selling of first-class semi-finished goods for gelato and pastry making and food industry in general ever since the 70's.

On the same date, the new website **[www.progettogelato.it](http://www.progettogelato.it)** will be launched. Its aim is to link **the world of Industry with that of Education**, working as a meeting point between workers in need of support and entrepreneurs who want to assert themselves in the field of Italian Artisan Gelato, which is becoming wider and stronger every day both in Italy and abroad.

**Gelatitalia** warmly endorses this initiative which aims at **establishing an effective link between Industry and the world of Professional Training**. *'The passion for high quality Artisan Gelato has to be cultivated and unfolded to the young, who are the future of humanity'* - these are the words by **Gelatitalia CEO and founder Oscar Nesta**, who saw in the Salesian model of education the most ideal frame where to put into effect Progetto Gelato lesson plan.

*'We have been endorsing special Gelato Craftmanship courses for the last 5-6 years. Recently, this product underwent the ultimate evolution as far as technology and hygiene are concerned, thanks to the employment of such instruments for the making and pasteurization as to produce more refined, varied and creative gelato products. This pushed us to set up courses for the young people interested in joining in this field and the workers who feel the desire to refine their skills as well', declared **Oscar Nesta, CEO and founder at Granulati Italia and Gelatitalia.** 'It is crucial to learn how gelato is made: it is all about the techniques and adjustments that fit in with the concept of LOVING GELATO. We are flattered to be a part of such an educational project as Progetto Gelato. It is amazing to see the happy look on the students' faces - it makes you understand that sharing knowledge with people in a truly heartfelt, committed way can grow them into more self-conscious people, improving their way of working accordingly'.*

**Gelatitalia and the CIOFS-FP Professional Schools** invite you to come and visit **CASA DON BOSCO** booth at Milan Expo 2015, the reference point for both Catholic and non religious schools and all those who are deeply involved in the education of the young and strive to give them a solid future.

*'Progetto Gelato stems from the belief that professional schools must have a direct connection with industry. I am firmly convinced that education and industry must back up one another so to grow young people into fulfilled, proficient workers' - declared **Ercole Lucchini, COO at CASA DON BOSCO booth** - 'The project has been successfully launched in Italy. I expect to export this model in Africa, where the idea of strongly work-oriented schools is deeply felt. Those who have joined in our lab activities here in Italy know that behind them lies great competence, the will to share real knowledge and a strong love towards gelato craftsmanship at its finest'.*