

**MCC Hospitality Department and the Hospitality Club**

**Presents:**

# **Aperitif Italian Style**



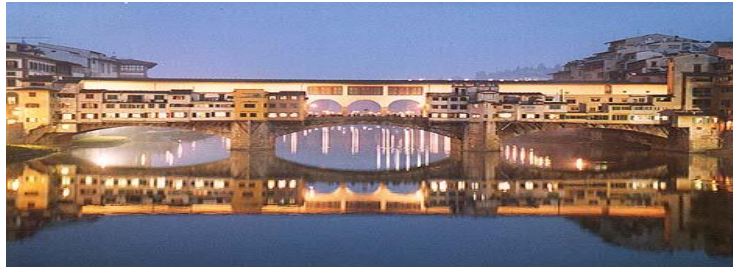
## **Workshop**



**In cooperation with:**

**Apicius School of Hospitality Management, Florence Italy**

**Meet and Greet Grace Jon and Camilla Carrega**



**Reflections Restaurant 3-146, x2581**

**Monday November 7, 2011**

**12:30 -1:30pm and 3:00-4:00pm reservations recommended**

**Information will be available about the study abroad options for  
HSP222 Spring 2012 from noon-5pm**

*This FREE seminar is a tasting of olive oil and cheese from Italy. Participants will learn about the food with the DOP (Denominazione d'Origine Protetta') and IGP (Indicazione Geografica Protetta') distinction. These marks are guaranteed by the European Union and were created to promote the authenticity and artisan characteristics of certain food and agricultural products. According to community law, the DOP label may be applied to "agricultural and food products whose properties are essentially or exclusively derived from their geographical environment inclusive of natural and human factors and whose production, transformation and processing are effected in the place of origin." All Stages of the process of production must therefore be carried out within a delimited geographical area. Italians produce some 450 different types of cheese, some renowned, others local rarities.*

Camilla Carrega Bertolini is a graduate of the Università degli Studi di Firenze with an undergraduate Viticulture & Enology and master degree in Enology. She brings a whole new meaning to being a "native Florentine," not only does she hail from the city but she has an intimate knowledge of its territory through her family's wine production at the Castello di Volognano winery in the hills of Florence.

Camilla is a unique example of a winemaker whose family enterprise sees her involved in all stages of winemaking – planting, harvesting, blending, wine labels, marketing – processes that strongly bear commitment without compromise to the values and qualities of the Tuscan territory, summed up by her philosophy statement “To me, wine is my past, present, and future. I grew up amongst grape harvests and completed my studies in enology, I presently teach wine studies, and through teaching and producing wine I have the amazing possibility of exploring this field in the future.”