

Webinar Resources

Follow links to download slide decks. Full webinar presentations are available for members to view.

- [Charcuterie at the IDDBA](#) – Learn about charcuterie-related resources available from the IDDBA.
- [Studying for the IDDBA Charcuterie Exam](#) - Study session with breakdown of exam contents.
- [The History of Italian Charcuterie and Product Overview](#) - A journey in the into the history of Italian “salumi” (charcuterie), from ancient Roman times to today. Discover the origins of Italian tradition and the evolution of techniques and production methods of some of the most iconic products to see what makes them different. Presented by: Stefano Scarso, Marketing and Category Manager – Rovagnati S.p.A. and Lorenzo Tedeschi, Sales Director Rovagnati NA
- [How to Handle and Slice Italian Charcuterie](#) - The Guide on How to Best Handle, Slice and Preserve Whole Pieces of Italian Charcuterie: Prosciutto Cotto, Prosciutto Crudo, Mortadella, Salame... the Italian Way. Presented by: Stefano Scarso – Marketing & Category Manager, Rovagnati S.p.A. and Andrea Meroni – Plant Director, Rovagnati North America
- [Best Pairings with Italian Charcuterie](#) - Join Stefano Scarso from Rovagnati as he provides insight on how to enhance the enjoyment experience through pairings of Italian “salumi” with different foods and drinks.
- [An Overview of Spanish Cured Ham Specialties: Iberico, Serrano, Cured, ConsorcioSerrano, and Other Appellations of Origin](#) - Join us for a journey into the world of Spanish cured ham as Carlos del Hoyo Marketing manager at Consorcio del Jamón Serrano Español explores the rich tapestry of flavors, traditions, and appellations of origin. This webinar will review the art of curing, slicing, and savoring some of Spain's most iconic cured ham varieties, including Iberico, Serrano, and more.