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THAI - ITALIAN
CHAMBER OF COMMERCE

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INFORMA

BUSINESS MAGAZINE



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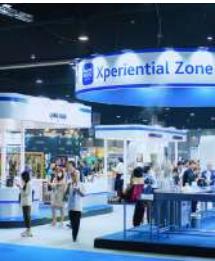
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A Message from the President



Dear Members and Friends,

As the Christmas season unfolds, TICC began the month by participating in an important institutional meeting as a member of the **Joint Foreign Chambers of Commerce in Thailand (JFCCT)**. The discussions were highly productive, focusing on Thailand's forthcoming strategies to strengthen regional competitiveness, reinforce its position as a leading destination for foreign investment in **ASEAN**, and advance initiatives that support international trade and economic growth.

We were also pleased to feature an interview with the founders of **Artisan Bakers Ltd Thailand**, which provided valuable insights into their entrepreneurial journey, core philosophy and long-term vision for the future of Thailand's artisan baking community.

Another highlight of the month was the **TICC Christmas Gala Dinner 2025**, held on 11 December 2025 at the **Capella Hotel Bangkok**. The event brought together our members, partners and friends for one of the most cherished occasions of the year: an evening dedicated to celebrating an extraordinary year for the Chamber and reflecting on the shared spirit that continues to drive our mission forward.

In addition, TICC, in collaboration with the **Italian Aerospace Network (IAN)**, successfully hosted the **Italian Aerospace Mission & Roundtable** at TICC Connect. The event brought together leading Italian aerospace companies and key Thai stakeholders from the space and advanced technology

sectors, fostering meaningful dialogue and opening new avenues for collaboration and cooperation.

We also supported a Sustainability Seminar hosted at TICC Connect, in collaboration with **Wishulada** and **Singapore Management University (SMU)**. The seminar welcomed SMU faculty members and students and explored the theme **“Sustainability Without Borders,”** highlighting the importance of cross-border collaboration in advancing sustainable innovation.

Furthermore, we were honored to collaborate with **Mercanteinfiera**, Europe's largest event dedicated to antiques, modern design and collecting. With over 40 years of history, **Mercanteinfiera** offers a unique journey through time, where art, design and history converge through exhibitions ranging from period furniture and jewellery to modern antiques and vintage collectibles.

Thank you, as always, for your trust, support, and active engagement with the Chamber. Your continued commitment is invaluable to our shared success, and we look forward to continuing this journey together in 2026.

Arrivederci,
Federico Cardini
President

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DESIGN AND ART DIRECTION:

The Chamber

The Thai-Italian Chamber of Commerce (TICC), founded in 1978, is an independent, private, non-profit organization of Italian and Thai businessmen and professionals, duly constituted and registered in accordance with legislative regulations in Thailand and fully recognized by the Ministry of Economic Development and International Cooperation in Italy.

The Chamber, with its headquarters in Bangkok (Thailand), is proud to host a wide network of companies and entrepreneurs from all around the world -mostly Italian and Thai businesses, which allow TICC to pursue its objectives of enhancing commercial cooperation between Italy and Thailand. The Chamber constantly organizes activities, meetings, seminars, missions, and networking events to facilitate the promotion of economic, industrial, and cultural collaborations.

Jungceylon X Wishulada



WISHULADA is a social activist artist and social enterprise that transforms waste materials into valuable art and design under the Circular Economy concept driven by the belief that "Nothing is worthless" and "Everybody can do." She proves that anyone can turn discarded items into reusable, value-added pieces. Her artworks serve as visual evidence of the waste we generate and as tools to raise environmental awareness, inspiring people to rethink consumption and reuse materials more effectively. WISHULADA believes that creativity combined with proper planning from production to consumption can significantly reduce waste. Sustainability cannot be achieved by one group alone. It must become a shared responsibility for everyone who benefits from the world's natural resources.

For this year's Christmas Campaign, Jungceylon collaborates with WISHULADA to raise awareness about ocean conservation and responsible consumption. Together, we transform holiday decorations into a powerful message for the sea replacing traditional, short-lived materials with recycled waste collected from local communities to show that festive joy and environmental responsibility can coexist beautifully.



CORAL CHRONICLES

Coral represents the heart of the marine ecosystem, a symbol of both beauty and fragility that requires care. "Chronicles" signifies storytelling, in this case, narrating the transformation of discarded waste into meaningful art, echoing the revival of once-degraded coral reefs back to life.

WISHULADA becomes a storyteller of the rebirth, while Jungceylon amplifies these voices, sharing them with Phuket's community and visitors from around the world. Together, they create the "Chronicles of Phuket's Ocean," where art, tourism, and the environment unite in one enduring story.





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COVER STORY

The Dolomites: A UNESCO World Heritage Natural Masterpiece

The **Dolomites**, located in northern Italy, are a **UNESCO World Heritage** site since 2009, celebrated for their dramatic beauty and exceptional geological value. The property includes 18 mountain groups with peaks exceeding 3,000 metres, featuring towering cliffs, sharp pinnacles, deep valleys, and extensive karst and glacial formations. These landscapes vividly illustrate geological processes such as erosion, uplift, and the formation of ancient carbonate platforms dating back to the Mesozoic era. Recognised for their striking landforms and visual impact, the **Dolomites** are considered one of the world's most outstanding examples of mountain scenery and natural heritage.

Cover Image
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THAILAND

Khon La Khreung Plus Phase 2 Delayed Amid Legal Restrictions, Ekniti Reveals

Retrieved from The Nation, 16 December 2025

Deputy Prime Minister and Finance Minister **Ekniti Nitithanprapas** said the second phase of the **Khon La Khreung Plus** copayment scheme cannot move forward after consultations with the **Election Commission (EC)**. The EC cited constitutional restrictions, noting that a caretaker government is not permitted to commit budgetary funds, effectively suspending the scheme and other budget-dependent economic stimulus measures.

Thai Baht Rises 2.2% Against Regional Peers as Bank of Thailand Tightens Dollar Oversight

Retrieved from The Nation, 17 December 2025

The Thai baht rose **2.2%** against regional currencies between December 1 and 16, 2025, outperforming peers and prompting concern over its rapid appreciation. The **Bank of Thailand (BOT)** said the strength was driven by a weaker US dollar, seasonal inflows, and increased dollar sales by gold traders. In response, the BOT has tightened scrutiny of foreign exchange transactions, particularly in the gold sector, instructing banks to closely verify documentation and monitor capital inflows. **Siam Commercial Bank** warned that the stronger baht could weaken Thailand's competitiveness.

Thailand Considers Measures on Large-Scale Gold Trading as Baht Surges

Retrieved from Reuters, 23 December 2025

Thailand's finance ministry is considering a tax on online gold trading and measures to curb large-scale transactions as it seeks to rein in the surging baht. The currency has risen **10.3%** against the US dollar this year, becoming Asia's best-performing currency and reaching a more than four-year high. Officials said heavy dollar sales by gold traders have contributed to the baht's strength, which has hurt export and tourism competitiveness. The revenue department is also reviewing rules requiring online gold platforms to report transaction data to tax authorities, similar to e-commerce regulations.

Thai Economy Shows Improvement in November on Stronger Exports and Investment

Retrieved from Reuters, 30 December 2025

Thailand's economy expanded in November from the previous month, supported by stronger exports, though private consumption declined, the central bank said. Exports rose **5.5%** year-on-year, while imports surged **17.3%**, resulting in a \$0.2 billion trade deficit and a \$0.6 billion current account deficit. The Bank of Thailand expects economic growth of **2.2%** this year and **1.5%** in 2026, noting continued pressure from high household debt, U.S. tariffs, political uncertainty, and a stronger baht that could hurt export and tourism competitiveness.



OTHER COUNTRIES

Goodman Group Secures \$9.3 Billion Deal with Canada's CPPIB for European Data Centres

Retrieved from Reuters, 23 December 2025

Australia's Goodman Group has agreed a A\$14 billion (\$9.3 billion) partnership with Canada Pension Plan Investment Board (CPPIB) to develop data centres across Europe, strengthening its position in the fast-growing AI infrastructure market. The 50-50 venture will initially commit A\$3.9 billion to four projects in Frankfurt, Amsterdam and Paris, with construction expected to begin by mid-2026. Goodman said data centres now dominate its development pipeline, reflecting rising demand from AI and cloud computing firms.

Oil Ends Higher on Supply Disruption Risks in Venezuela and Russia

Retrieved from Reuters, 23 December 2025

Oil prices settled higher on Monday amid rising concerns over supply disruptions linked to Venezuela and Russia. Brent crude rose **2.7%** to \$62.07 a barrel, while U.S. WTI gained **2.6%** to \$58.01. Prices were supported by the U.S. Coast Guard's attempt to intercept a Venezuelan oil tanker under sanctions and reports of Ukrainian drone attacks damaging ships and port infrastructure in Russia's Black Sea region, a key route for energy exports.

ITALY

Italy Launches In-Depth Review of Cryptocurrency Risks

Retrieved from Reuters 5 December 2025

Italy's Economy Ministry has ordered an in-depth review of existing safeguards against cryptocurrency risks, amid concerns that growing links between crypto-assets and the financial system could increase vulnerabilities. The review will assess the adequacy of protections for retail investors' direct and indirect exposure to crypto-assets, regulators said after a meeting of the Committee for Macroprudential Policies.

Italy Becomes First Country to Receive UNESCO Recognition for Its National Cuisine

Retrieved from Guardian, 10 December 2025

UNESCO has recognised Italian cuisine as Intangible Cultural Heritage, making Italy the first country to receive this distinction for its national cuisine as a whole. The recognition acknowledges Italian food as more than a collection of recipes, highlighting its deep cultural, social, and historical roots, shaped by regional traditions and passed down through generations. It underlines the role of food in bringing people together through shared meals and everyday rituals, and is expected to enhance Italy's global cultural profile while supporting tourism and the wider food sector. The decision also affirms the importance of safeguarding traditional knowledge, local ingredients, and artisanal practices in the face of globalisation. At the same time, it reinforces Italy's position as a global reference point for culinary heritage and food culture.

Italy's Snam Strengthens Control of LNG Terminal as Liquefied Gas Imports Increase

Retrieved from Reuters, 11 December 2025

Italy's gas grid operator Snam will acquire a **48.2%** stake in the OLT offshore LNG terminal near Livorno for 126 million euros, increasing its ownership to **97.3%** and strengthening its control over key import infrastructure. The terminal has a regasification capacity of about 5 billion cubic metres per year. Snam said LNG imports reached 18.7 billion cubic metres between January and November, accounting for around one-third of Italy's gas demand, with volumes up nearly 40% year-on-year. The deal, subject to regulatory approval, is expected to close in the first half of 2026.

Italy's Cash Limit Debate: Freedom, Control, and the Fight Against Fraud

Retrieved from Euro News, 17 December 2025

Italy's 2026 Budget Law includes a proposal to raise the cash payment ceiling from €5,000 to €10,000, promoted by the government as a move to increase consumer freedom. Critics warn it could encourage tax evasion and money laundering, especially given Italy's large shadow economy. The amendment, backed by Prime Minister Giorgia Meloni's party, follows a previous increase in 2023. While the government denies any negative impact, Italy's shadow economy was valued at €217.5 billion in 2023, or **10.2%** of GDP, fueling concerns over reduced financial oversight.

THAI SPRING FISH: CONNECTING WITH INTERNATIONAL SEAFOOD PARTNERS



Bangkok, 19 November 2025 - The Thai-Italian Chamber of Commerce (TICC) transformed the TICC Connect into a hub of culinary innovation and strategic dialogue, gathering leaders from the F&B, hospitality, and retail sectors. The initiative highlighted the partnership with **Thai Spring Fish Ltd., Co.**, the Thai Subsidiary of Panapesca Group, while offering a broader view of the seafood industry's evolution.

Mr. Giovanni Sabino, CEO of **Panapesca spa**, together with **Ms. Laura Thorsteinsson**, Export Manager, presented the Group's international reach and its commitment to sustainability, traceability, and product excellence. Their contribution aligned with the insights shared by **Mr. Gaurav Sunil Kumar**, CEO of **Thai Spring Fish Co., Ltd.**, **Mr. Vincenzo Crucinio**, CFO, and the COO **Mr. Diego Acuña López**, who illustrated how these principles translate into operational processes and market dynamics within the Thai context, offering a unified perspective on current and future industry trends.

The afternoon opened with a networking lunch curated by Chef **Ermanno Lelli** from Segreto Exclusive Italian, who guided guests through a refined tasting menu. Highlights included a pan-seared scallop with rosemary cannellini beans

and Tom Yum oil, Argentine Langostino paired with orange-onion chutney and caramelized bacon, and a deep-fried interpretation of Roman Cacio e Pepe accompanied by a lemongrass confit and a Sardinian-style seafood medley.

After lunch, **Mr. Vincenzo Crucinio** led a focused seminar on the operational structure of the **PanaPesca Group**, complemented by a hands-on product showcase that allowed participants to examine the quality and variety of the seafood selection. The presentation reinforced the Group's "sea to shelf" philosophy and its adherence to rigorous safety and traceability standards. The event highlighted the shared commitment of **PanaPesca S.p.A.** and **Thai Spring Fish Co., Ltd.** to advancing excellence, sustainability, and innovation in the seafood sector. The TICC extends its sincere appreciation to **Mr. Giovanni Sabino**, **Ms. Laura Thorsteinsson**, **Mr. Gaurav Sunil Kumar**, **Mr. Vincenzo Crucinio**, and **Mr. Diego Acuña López** for their leadership, and to Chef **Ermanno Lelli** for delivering an exceptional culinary experience. Finally, to the professionals who joined us: your presence turned an event into a community. The TICC looks forward to crafting the next chapter of business and taste together.



TICC TAKES PART IN AN IMPORTANT INSTITUTIONAL MEETING AS A MEMBER OF JFCCT



Bangkok, 25 November - The Thai-Italian Chamber of Commerce (TICC) took part in an important institutional meeting as a member of Joint Foreign Chambers of Commerce in Thailand (JFCCT).

Vice President Khun **Mallika Margherita** represented the TICC during a JFCCT delegation meeting led by Chairwoman **Mrs. Vibeke Lyssand Leirvåg** with His Excellency **Mr. Anutin Charnvirakul**, Prime Minister of Thailand, at the Pakdi Bodin Building, Government House.

Prime Minister **Anutin** was accompanied by Deputy Prime Minister **Mr. Borwornsak Uwanno**, Minister of Foreign Affairs **Dr. Sihasak Phuangketkeow**, Vice Minister for Commerce **Dr. Kirida Bhaopichitr**, and **Thailand Board of Investment (BOI)** Secretary General **Dr. Narit Therdsteerasukdi**.

UNICO APERITIVO: AN EXCLUSIVE TICC NETWORKING EXPERIENCE

Bangkok, 2 December 2025 - The Thai-Italian Chamber of Commerce (TICC) was pleased to host Unico Aperitivo, a dedicated networking moment that continues to strengthen dialogue within our community. Reserved for members, the event offered a valuable opportunity to engage directly with the Chamber's leadership in an atmosphere of openness and constructive exchange.

Held at TICC Connect, the Chamber's expanded office space designed to support its growing activities, the gathering combined refined Italian hospitality with an environment ideal for meaningful conversation and professional connection.

As a key member benefit, **Unico Aperitivo** reflects TICC's commitment to fostering participation and collaboration across its network. We extend our sincere appreciation to all participants, to our Board of Directors, and to our sponsor for contributing to the success of this edition. We look forward to creating many more occasions that reinforce our community and inspire future cooperation.

The meeting was highly productive, focusing on Thailand's forthcoming strategies to strengthen its regional competitiveness, reinforce its role as a leading destination for foreign investment in **ASEAN**, and advance measures that will support the country's international trade and economic development.

The TICC remains committed to supporting its members within this evolving landscape. We thank you for your continued membership and look forward to remaining closely connected with all of you.

For any enquiries - from trade information to assistance with pending business matters - please feel free to contact us at info@thaitch.org



INTERVIEW WITH THE FOUNDERS OF ARTISAN BAKERS LTD THAILAND: REDEFINING FLOUR, CRAFT, AND COMMUNITY IN THAILAND'S BAKING INDUSTRY



In recent years, Thailand has seen a surge in interest in authentic, high-quality baking—from sourdough loaves to laminated pastries and Neapolitan pizzas. Behind this quiet revolution stands **Artisan Bakers Ltd Thailand**, a company that has become a key partner for chefs and bakers seeking performance flour milled fresh in the country from the world's finest grains.

We sat down with **FILIPPO CASSABGI** and **LUCA APPINO**, the visionary co-founders of **Artisan Bakers**, to learn about their journey, philosophy, and the future they envision for Thailand's artisan baking community.

Q1. Tell us about the origins of Artisan Bakers. How did the idea begin, and what inspired you to start this company together?

Founders: The idea came from a simple observation in 2023: while Thailand's food scene was rapidly evolving, the quality of flour available to the FNB industry wasn't keeping pace. We saw a gap in the market for high-performance, consistent, and freshly milled flour designed specifically for professional bakers. Combining our backgrounds in hospitality, baking, FNB development, and ingredient sourcing, we decided to build a company that could bridge that gap by producing European-quality flour locally in Thailand.

Q2. "Fresh-milled in Thailand" is a key part of your identity. Why did you choose to import grains but mill locally?

Founders: Milling locally gives us full control over freshness and quality. Flour oxidizes over time, and many imported products lose their vitality during long, humid sea shipments. By importing only clean, premium grains and milling them here in a controlled environment, we can guarantee freshness, food safety, and a flour that performs at its peak—without animal contamination or humidity damage during transit.

Q3. What makes your flours different from those offered by mainstream suppliers?

Founders: Our flours are developed for craftsmanship, not for mass production. Each blend is created for specific baking techniques, sourdough, laminated doughs, pizza, and pastries. We work closely with chefs and bakers to adjust protein levels, absorption rates, and fermentation tolerance. It's a technical product designed for artisans who want consistency, creativity, and quality—and this is exactly why we created this company.

Q4. Thailand's tropical climate can make fermentation tricky. How do you adapt your milling and formulations to local conditions?

Founders: That's one of the biggest challenges. We've developed flour blends that are more tolerant to heat and humidity. Our technical team also trains bakers on how to adjust fermentation times and hydration. It's not about copying European practices; it's about creating the best possible results in Thailand's environment and in Southeast Asia, where we are now expanding.

Q5. The artisan movement is often about community and collaboration. How do you support local bakers beyond supplying flour?

Founders: Education is at the heart of what we do. We regularly host workshops, tastings, and technical training sessions. Through our distributor, Global Food Products, we collaborate with chefs, bakery schools, and young bakers who are pushing the limits of creativity. We also believe in sharing knowledge—when our customers succeed, we succeed.

Q6. What trends are you seeing among your customers—bakeries, pizzerias, or pastry chefs—in Thailand and across Asia?



Founders: There's a clear move toward authenticity and ingredient transparency. Bakers are asking for flours that perform naturally, without additives or bleaching. We're also seeing growing interest in ancient grains, longer fermentation, and regional varieties. The new generation of bakers is very curious. They want to understand their ingredients, not just use them, and we are here to support them.

Q7. What are some of the challenges Artisan Bakers face in Thailand today?

Founders: Education and awareness. Consumers are becoming more open to sourdough and craft bread, but it's still a journey. On the production side, humidity and supply-chain challenges can make life difficult for small bakeries. That's why having a reliable local partner is so important. We take pride in being part of their daily success, and we will continue on this journey with them.

Q8. Looking ahead, what's next for Artisan Bakers?

Founders: We're focused on growth in two directions: deeper roots in Thailand and Cambodia, which are our home and where we started, and regional expansion in Asia—Philippines, Vietnam, and Korea in 2026, where plans are already finalized. Moreover, we are working on new blends, including ancient grain flours and specialized mixes for industry segments that require a completely different approach. Our long-term vision is to make Thailand a hub for high-quality, locally milled flour, connecting Asian bakers with a fresher, more sustainable supply chain.

Q9. Finally, what advice would you give to aspiring Artisan Bakers in Thailand?

Founders: Start with passion, not perfection. Understand your ingredients, respect your fermentation, and don't be afraid

to experiment. Find suppliers who share your values and will support your learning. Artisan bakers is not just a profession - it's a way of life.

Conclusion

Artisan Bakers Ltd is more than a flour company - it's a movement that's helping define Thailand's next chapter in bakery craftsmanship. With their focus on quality, education, and community, the founders are proving that flour can indeed be the foundation of both innovation and tradition.



www.artisansbakers.com

LEGAL MECHANISMS TO EXPEDITE LAND ADMINISTRATION ACTIONS IN THAILAND



The Department of Lands (DOL), operating under the Ministry of the Interior, constitutes the foundational institution for real property rights in the Kingdom of Thailand. Its mandate, encompassing the issuance of title deeds, the registration of encumbrances such as sales, mortgages, and leases, and the authorisation of land subdivision, is critical to the security and predictability of real estate transactions. Delays within this administrative apparatus can precipitate significant commercial detriment, including liquidity constraints, project stagnation, and the erosion of investor confidence. This analysis examines the juridical framework governing administrative timelines at the DOL and delineates the legal remedies available to parties adversely affected by procedural delays.

1. Systemic Sources of Delay

Operational inefficiencies within the DOL often stem from structural factors, including multi-layered approval protocols, resource constraints, and a continued reliance on manual documentation. A particularly impactful source of delay arises from annotations placed on title deeds. Pursuant to Section 60 of the Land Code B.E. 2497 (1954), a competent official may issue an order prohibiting any transaction concerning a land parcel pending an investigation into the legality of its issuance. While a mere investigatory annotation under Section 60 does not, *de jure*, invalidate the title, its practical effect is to render the property commercially illiquid, as prospective purchasers and financiers are understandably reluctant to engage with an encumbered asset.

2. Statutory Timelines for Administrative Action

The Thai legislature has enacted specific laws to curtail bureaucratic inertia by imposing defined timeframes for governmental action.

The Act on the Determination of Timeframes in the Justice Process B.E. 2565 (2022) represents a significant development. This statute obligates all government agencies under the Ministry of the Interior, including the DOL, to publicly prescribe and disseminate clear timelines for completing their services.

Should an official fail to act within the prescribed period, the Act mandates a written explanation for the delay, an estimated completion date, and notification to the relevant parties.

Furthermore, the Land Code itself provides a specific regimen for title investigations. Section 61 stipulates that an investigation, once ordered, must be concluded within sixty days. This period may be extended once for a further sixty days upon a resolution by an investigation committee. Subsequently, a final order must be issued by the Director-General of the DOL or their delegate within fifteen days from the receipt of the investigation report. However, the provision for a single permissible extension in the Land Code contrasts with potential operational practices where investigations may be repeatedly prolonged under a broad interpretation of necessity, thereby undermining the legislative intent for expedition.

3. Available Legal Remedies for Unwarranted Delay

Parties facing undue delays possess a hierarchy of legal avenues to compel action or seek redress.

a. **Administrative Complaint:** Initial recourse typically involves internal administrative channels. A petition can be filed directly with the Chief of the relevant Provincial Land Office or the Director-General of the DOL. Alternatively, complaints may be submitted to the Damrongdhamma Centre, the Ministry of the Interior's central grievances body, which operates as an intermediary to facilitate resolution within the bureaucracy.

b. **Judicial Review:** Where administrative complaints prove ineffective, judicial remedies remain available. Under the Administrative Procedure Act B.E. 2539 (1996), Section 37 establishes that written administrative orders must provide reasons, including key facts, legal grounds, and any discretionary considerations applied. This requirement promotes transparency and allows affected individuals to understand and challenge decisions effectively. However, exceptions apply in urgent situations where verbal administrative orders may be issued. In such cases, the responsible official is still obligated to provide written reasons upon request by the affected party, within a reasonable time.



Failure to provide such justification or to act on a formal request may constitute administrative inaction. If this request is refused or ignored, the matter may be petitioned to the Administrative Court, which has jurisdiction to order an agency to perform its legal duty within a specified time.

c. **Liability for damages:** The Liability for Wrongful Acts of Officials Act B.E. 2539 (1996) enables a claimant to sue the state for compensation arising from an unlawful act or omission by a government officer. This can be coupled with a civil claim under Section 420 of the Civil and Commercial Code for damages resulting from a wrongful act. The Supreme Administrative Court has affirmed that unjustified administrative delays can constitute a wrongful act for which the state is liable.

d. **Criminal Sanctions for Misconduct:** In egregious cases involving malfeasance or dereliction of duty, criminal provisions under the Thai Penal Code, including Section 157, which criminalises official misconduct, may be invoked.

4. Summary of Rights to Expedite Land Actions

In summary, the rights available to expedite land administration actions in Thailand are substantial:

a. **Right to a Defined Timeline:** Under the Act on the Determination of Timeframes B.E. 2565, a right exists to have services rendered within the DOL's publicly announced timeframes, with a corresponding right to a written explanation for any default.

b. **Right to a Time-Bound Investigation:** Pursuant to Sections 61 bis of the Land Code, a right exists for any title investigation to be concluded within a maximum of 135 days (60-day investigation, plus a 60-day extension, plus a 15-day decision period).

c. **Right to Administrative Petition:** A right exists to petition the DOL internally and through the Damrongdhama Centre to address and resolve delays.

d. **Right to Judicial Intervention:** Under the Administrative Procedure Act B.E. 2539, a right exists to petition the Administrative Court to issue an order compelling the DOL to perform its legal duty within a judicially mandated timeframe.

e. **Right to Compensation:** A right exists to claim damages from the state under the Liability for Wrongful Acts of Officials Act B.E. 2539 and the Civil and Commercial Code for losses sustained due to unlawful delay.

While these legal mechanisms provide robust tools for addressing individual instances of delay, their efficacy is often contingent on sustained, strategically deployed legal action. Ultimately, the consistent application of these remedies by aggrieved parties serves not only to resolve discrete

disputes but also to reinforce the principles of administrative accountability and legal certainty within the Thai real property regime.

About the Firm: Formichella & Sritawat Attorneys at Law

Formichella & Sritawat is a Bangkok-based law firm focused on delivering clear, commercially grounded advice across Thailand's corporate and real estate landscape. The firm regularly advises on land administration matters, title investigations, and complex property transactions, drawing on deep experience with the Department of Lands' procedural framework, including the statutory timelines and legal remedies outlined in this article.

About the Author: Dr. Paul Crosio

Dr. Paul Crosio is a registered Australian lawyer holding a current Victorian practising certificate. He leads the Real Estate Practice Group at Formichella & Sritawat, where he advises on regulatory strategy, land administration issues, and high-value acquisitions across Thailand. Paul is presently advising a major mixed-use real estate group on its large-scale investments in Phuket, as well as multiple investors pursuing residential and hospitality developments in Koh Samui and Koh Pha-ngan. His work spans both contentious and non-contentious matters, with a focus on resolving delays and navigating administrative processes within the Department of Lands.



UNLOCKING APAC: ITALIAN F&B GETAWAY

Hongkong, 11-12 November 2025 - Hong Kong transformed into a crossroads for Italian excellence and the Asian market. The Italian Chamber of Commerce in Hong Kong and Macao, in partnership with Promos Italia, organized **“Unlocking APAC: Italian F&B getaway,”** bringing together ten Italian companies and twenty-two importers, distributors, and market operators from Cambodia, China, South Korea, Hong Kong, India, Taiwan, Thailand, and Vietnam.

This two-day business mission acted as a bridge for strategic meetings, facilitating dynamic exchanges between the Italian companies and APAC buyers. Participants discussed market trends, explored distribution opportunities, and gained insights into the evolving preferences of consumers in APAC's rapidly growing food and beverage sector.



The involvement of the Consulate General of Italy in Hong Kong and the Italian Trade Commission reinforced Hong Kong's position as a key gateway to the broader APAC region. They highlighted the significance of in-person B2B meetings as a highly effective means of fostering business dialogue, building trust, and converting interest into tangible collaboration.

The agenda was meticulously crafted to ensure that every session connected the **“right people in the right room.”** This approach resulted in immediate, purposeful meetings rich in exchange—a proven formula for fruitful collaborations. The Italian delegation showcased a vibrant slice of the nation's culinary landscape, featuring unique Italian flavors and traditions. From the centuries-old tradition of Modenese balsamic vinegar by **Acetaia Guerzoni** and **Acetaia Marchi**, the heritage of Genoa's green hills represented by **Il Pesto di Prà**. Through the elegant wines of Friuli crafted by **Forchir**, **Vigna Lenuzza**, **Giovanni Dri II Roncat** and **Azienda Agricola Cozzarolo**. To the refined artisanal baked goods of **Vitavigor**, the risotto from **Marisole**, and gourmet selections from **Saporalia**. The mission was bolstered by a wide international network, including **Virgilio – Creating Value**, the China-Italy Chamber of Commerce, the Indo-Italian Chamber of Commerce and Industry, the Italian Chamber of Commerce in Korea, the Thai-Italian Chamber of Commerce, and the Italian Chamber of Commerce in Vietnam. Their collaboration significantly extended the initiative's reach and enhanced buyer engagement.



GFOUR'S NOVEMBER 2025 WINE EVENTS: CELEBRATING CANTINA TERLANO FINE WINEMAKING



From **11 to 15 November 2025**, **GFour Food & Beverage** hosted a series of exclusive events in collaboration with **Cantina Terlano**, one of Italy's most respected wineries from **Alto Adige**. Representing the estate, **Mr. Klaus Gasser**, Sales & Marketing Director of Cantina Terlano, joined the events to share his expertise and passion for the estate's distinctive wines.

A Series of Exclusive Wine Experiences

Over five days, GFour curated a program of refined lunches and dinners across Thailand, each designed to highlight the precision and elegance of Cantina Terlano's winemaking:

- **Terlano Michelin Private Wine Dinner at Sorn Restaurant – 11 November 2025**

A meticulously paired menu showcased the harmony between Thai fine dining and the purity of Terlano's Alpine terroir.

- **GFour Exclusive Private Wine Lunch at Cannubi – 13 November 2025**

An intimate afternoon celebrating the craftsmanship and unique minerality of South Tyrolean wines.

- **GFour Exclusive Wine Dinner with Klaus, Cantina Terlano at ARVA, Aman Nai Lert Bangkok – 13 November 2025**

Guests enjoyed a guided tasting led by Mr. Gasser, exploring each wine's character, aging potential, and philosophy.

- **GFour Wine Dinner with Klaus, Cantina Terlano at Acquapazza Pattaya – 14 November 2025**

The final evening in Pattaya featured a showcase of Terlano's renowned white and red varietals, closing the week on a note of refined Alpine elegance.

Each event offered guests a deeper appreciation of **Cantina Terlano's legacy**, combining exceptional wines, thoughtful

pairings, and insightful storytelling from one of Italy's most respected winemakers.

A Vision for Thailand's Fine Wine Landscape

Through these events, GFour reaffirmed its commitment to **advancing Thailand's fine wine culture** and fostering direct connections between leading international producers and discerning local consumers. By curating experiences that combine education, gastronomy, and craftsmanship, GFour continues to strengthen its position as a leading importer and promoter of premium wines in the region.

As Thailand's appreciation for fine wine continues to evolve, **GFour** remains dedicated to bringing the world's most distinguished estates closer to its audience — one exceptional bottle, and one memorable experience, at a time.



TICC CHRISTMAS GALA DINNER 2025: BUILDING CONNECTIONS BEYOND BUSINESS



Bangkok, 11 December 2025 - The Thai-Italian Chamber of Commerce (TICC) gathered its community, partners, and friends for one of the most cherished moments of the year: the Christmas Gala Dinner at the Capella Hotel Bangkok.

President **Federico Cardini** welcomed guests with a personal and moving address, acknowledging an extraordinary year for the Chamber and reflecting on the collective spirit that continues to drive its mission forward. His speech also paid tribute to **Her Majesty Queen Sirikit The Queen Mother**, honoring her legacy with a shared moment of silence.

The evening carried a special sense of purpose, as the Chamber reaffirmed its long-standing commitment to supporting local communities. This year, TICC dedicated the gala to **Camillian Home**, the remarkable foundation created by Italian priest Father **Giovanni Contarin**, who has devoted decades to caring for children living with disabilities and severe illnesses. His presence added depth and emotion to the night, reminding everyone of the true meaning of generosity during the holiday season.

TICC extends its sincere gratitude to the Ambassador of Italy to Thailand, **H.E. Paolo Dionisi**, and to the Director of the Italian Trade Agency, **Mrs. Paola Guida**, for honouring the evening with their presence and continued support.

Guests enjoyed an exceptional dinner, celebrated Italian excellence, and strengthened friendships within a diverse and vibrant community. Guiding the evening with grace and charm, long-time friend of the Chamber **Cindy Bishop** served as Master of Ceremonies.

The culinary experience was elevated thanks to the generous support of our Dinner Sponsors: **Acqua Panna & S. Pellegrino**, **Bellman solution**, **Caffè Vergnano 1882**, **GFP**, **Gioiella**, **Great Earth**, **Italasia Group**, **Lucano 1894**, **Next Step Wine**, **16**

Rustichella d'Abruzzo, **Sabatino Truffles**, and **Tops**, whose contributions brought authentic Italian flavours to the heart of Bangkok.

The night was further illuminated by a refined fashion showcase, featuring elegant collections from **Area 98 Srl**, **CAFèNOIR**, **Max Mara Fashion Group**, **MONILI**, **Peninsula Tailors Bangkok**, **Respect Group Co.,Ltd**, **Supa East Glamor**, **WISHULADA PANTHANUVONG**, and **Zegna**. Their creativity added a contemporary and stylish note to the gala, making it one of the most memorable moments of the evening.





TICC extends its sincere appreciation as well to all event sponsors, whose partnership made the **Christmas Gala Dinner** possible:

Acqua Panna & San Pellegrino, AnticaLuna Ltd Fine Italian Dairy Products, Aprilia Official, Bumrungrad International Hospital, Bormioli Rocco, Caffè Vergnano 1882, Central, Cirio, Consorzio Tutela Grana Padano, Ducati Motor (Thailand) Co., Ltd., EWT, Ferrari Cavallino Motors - Official Ferrari Importer, Generali, GFour Food & Beverage, Great Earth, Gioiella, Giovani, GFP, Italasia Group, Latteria Soresina, MotoGuzzi Vespa Honda Montréal, Malfy Gin, Next Step Wine, Sabatino Truffles, Srithai, The Coca-Cola Company, Vespa Official, Qatar Airways, and Zafferano

The Thai-Italian Chamber of Commerce extends its heartfelt gratitude to every guest, partner, and supporter who made the celebration so meaningful. We look forward to welcoming our community again next year, united by the same spirit of collaboration, friendship, and shared purpose.



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ITALIAN AEROSPACE MISSION & ROUNDTABLE

Bangkok, 12 December 2025 - The Thai-Italian Chamber of Commerce (TICC), in collaboration with the Italian Aerospace Network (IAN), successfully hosted the **Italian Aerospace Mission & Roundtable** at TICC Connect, bringing together leading Italian aerospace companies and key Thai stakeholders from the space and advanced technology sectors.

Organized in conjunction with the celebrations of the Italian National Space Day, the initiative showcased Italy's excellence in the aerospace industry while providing a dedicated platform for dialogue, cooperation, and business development between Italian and Thai counterparts.

The program concluded on 12 December with the **Italian Aerospace Roundtable**, featuring keynote contributions from **Mr. Andrea Spiriti**, Chairman of the **Italian Aerospace Network**, and **Dr. Natthawat Hongkarnjanakul**, Director of **Space Economy Promotion** at **GISTDA**. The session was followed by in-depth discussions with participating Italian companies, focusing on collaboration opportunities and future partnerships.

A notable moment of the event was the presentation by Involve Space, a member of **IAN** and newly joined member of **TICC**. **Jonathan Polotto**, CEO and Founder of **Involve Space**, introduced the company's vision and technological solutions, which generated strong interest among participants for their potential applications in both regional and international space markets.

This initiative represents an important milestone in strengthening Thai-Italian cooperation in the aerospace and space sectors.



Happy Father's Day

Birthday of
His Majesty
King Bhumibol Adulyadej
The Great

5 December



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THAI - ITALIAN
CHAMBER OF COMMERCE

SUSTAINABILITY SEMINAR IN COLLABORATION WITH WISHULADA AND SINGAPORE MANAGEMENT UNIVERSITY



Bangkok, 15 December 2025 - The Thai-Italian Chamber of Commerce (TICC) is pleased to announce that its Diamond Member, **Turning Trash to Treasured Art**, successfully hosted a sustainability seminar, in collaboration with **Singapore Management University (SMU)**, held at TICC Connect.

The seminar welcomed faculty members and students from Singapore Management University and explored the theme **“Sustainability Without Borders”**, highlighting the importance of cross-border collaboration in advancing sustainable innovation.

Rooted in the integrated values of the Thai-Italian Chamber of Commerce - where Italian expertise converges with Thai local knowledge - the seminar examined creative and practical approaches to resource refinement, environmental responsibility, and design-driven solutions.

The seminar also aligned with SMU's commitment to engaging with changemakers across multiple sectors, particularly within the social enterprise ecosystem of Southeast Thailand, reinforcing the role of academia in supporting real-world sustainable development.

As a first hands-on activity, the students participated in the creation of an art piece using recycled materials. This workshop,

moderated by Wishulada, was conducted under the concept **“Refining Resources Through Art & Design,”** encouraging participants to rethink waste as a valuable resource through creativity and design thinking.

This was followed by a session on “International Partnerships for Lasting Change,” presented by **Ms. Phanatchakorn Muangfak**, Representative of the Thai-Italian Chamber of Commerce, together with **Mr. Nattakorn Asunee Na Ayudhaya**, General Manager of Social Enterprise Thailand. The speakers shared insights on collaborative frameworks and the role of international cooperation in driving long-term social and environmental impact.

In the concluding session, **Mr. Teerachai Suppameteekulwat**, Founder of Qualy, delivered a presentation titled **“Factories for a Circular Future.”** He shared his experience in sustainable product design and industrial-scale plastic upcycling, offering practical perspectives on how circular economy principles can be implemented within manufacturing and design industries. The seminar reaffirmed TICC's role as a bridge between Italy and Thailand in promoting sustainability, innovation, and responsible business practices, while empowering the next generation of leaders to contribute to a more inclusive and circular future.



ONE STAR SHINES BRIGHTLY ON CANNUBI BY UMBERTO BOMBANA : THE ITALIAN FINE DINING RESTAURANT AT DUSIT THANI BANGKOK



Cannubi by **Umberto Bombana** has brought immense honour and pride not only to its own dedicated team but also to the entire family of **Dusit Thani Bangkok**. The restaurant has been awarded One **MICHELIN Star** in The **MICHELIN Guide Thailand 2026**, making it the only Italian fine dining restaurant in Thailand to receive this prestigious recognition.

Affectionately known as the **King of White Truffles**, Chef **Umberto Bombana** is celebrated worldwide for his culinary mastery and lifelong devotion to elevating Italian cuisine. In partnership with **Dusit Thani Bangkok**, he created **Cannubi** by **Umberto Bombana**, which opened its doors in November 2024. This refined dining destination reflects the hotel's commitment to gracious Thai hospitality while reshaping the city's gastronomic scene. Its **One MICHELIN Star** honour arrives at a meaningful moment as the restaurant proudly celebrates its first anniversary.

Chef **Bombana** has entrusted the restaurant's culinary direction to Executive Italian Chef **Andrea Susto**, a highly accomplished chef who has trained under his guidance for many years. Chef **Susto**'s deep understanding of Italian culinary traditions, combined with his flair for innovation, has been instrumental in shaping some of the world's most celebrated dining venues, including 8½ Otto e Mezzo Bombana in Hong Kong, the only three **MICHELIN Star** Italian restaurant outside Italy, and Opera Bombana in Beijing, which achieved a **MICHELIN Star** under their leadership. This shared legacy of excellence is firmly woven into every aspect of **Cannubi** by **Umberto Bombana**, promising diners an extraordinary Italian experience in the heart of Bangkok.

Rooted in an ingredients first philosophy, the restaurant is steadfast in its commitment to sourcing only the finest hand selected produce. Under Chef Susto's guidance, each dish pays homage to Italy's timeless culinary heritage while embracing modern techniques and subtle local nuances. The result is

an experience that delights the senses, evokes emotion, and creates a meaningful connection to Italian culture, all presented with contemporary elegance.

Earning **One MICHELIN Star** inspires the team to continue pursuing excellence, from the precision of cooking to the orchestration of an unforgettable dining journey. The accolade reinforces their dedication to consistency, craftsmanship, and heartfelt hospitality. Every member of the team at **Cannubi** by **Umberto Bombana** and at **Dusit Thani Bangkok** remains committed to elevating the guest experience, ensuring that every visit becomes a cherished memory and every moment truly resonates.

About Executive Italian Chef Andrea Susto

A native of Merano in northern Italy, Chef **Andrea Susto**'s culinary artistry has been shaped by both Italian tradition and his extensive global experience. His passion for food, inspired by his grandmother, and his expertise as a certified sommelier allow him to create dishes that perfectly marry flavours and wine. His notable achievements include contributing to the three-**MICHELIN**-star success of 8½ Otto e Mezzo Bombana in Hong Kong and earning a **MICHELIN star** for Opera Bombana in Beijing.

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Dusit Thani
BANGKOK

www.dusit.com/dusitthani-bangkok

SABAI: WHERE THAI SILK MEETS THE SOUL OF ITALIAN CRAFTSMANSHIP

Sabai was born at the meeting point of cultures, blending the grace of Thai silk with Italian artisanal craftsmanship to create timeless pieces defined by comfort, elegance, and conscious design.

The beginning of a bond

At the heart of **Sabai** is **Giovanna Zorzoli**, an Italian woman whose curiosity and love for cultural exploration led her to Thailand, a place that inspired her through its colors, serenity, and people.

During a visit to a Thai silk workshop, **Giovanna** experienced a familiar sensation—the softness and elegance of the silk reminded her of her late father's shirts, later discovered to be made from Thai silk. This moment sparked the idea for **Sabai**.

That revelation became a turning point, inspiring **Giovanna** to create a brand that connects two cultures through craftsmanship, emotion, and memory.

The meaning of "Sabai"

The name **Sabai** comes from the Thai phrase "**Sabai Sabai**," an untranslatable expression that encapsulates an entire philosophy of life. It means "**to feel good**," "**to be at ease**," to live in harmony with oneself and with others, embracing a state of inner peace and balance. It goes beyond physical comfort — it is emotional comfort, a serene mindset reflected in gestures, materials, and lifestyle.

As a brand, **Sabai** aims to turn that feeling into a wearable experience. Every garment and accessory is designed to evoke serenity, warmth, and ease. It is fashion that doesn't demand attention but inspires it — style as a reflection of inner calm.

Where East and West meet

Sabai is a dialogue between two worlds: the sophistication of Thai silk and the precision of Italian tailoring. Rooted in heritage and craftsmanship, these traditions come together to create a shared language of care, beauty, and authenticity.

A slow fashion philosophy

Sabai is a statement of slow fashion, choosing mindfulness over mass production. Each piece is crafted in small quantities through a transparent, ethical supply chain that respects both tradition and artisanship. Using sustainably produced Thai silk and meticulous Italian tailoring, **Sabai** offers timeless elegance beyond fleeting trends.

The language of comfort

Each **Sabai** creation expresses softness, lightness, and freedom through clean, fluid lines, natural colors, and fabrics that move with the body. Grounded in authentic comfort rather than artificial luxury, every detail is chosen to evoke both tactile and emotional well-being.

Behind each garment is a respectful collaboration between Thai and Italian artisans. Crafted by hand, without automation, every piece reflects mindfulness, and tradition.



Fashion as storytelling

Sabai is also a personal narrative.

Each collection reflects a chapter of **Giovanna Zorzoli's** journey between Italy and Thailand, between memory and discovery. The garments become textile stories, a way to express emotions, recollections, and connections. The silk that once touched her father's skin now embraces those who seek meaning in what they wear — a symbol of connection, gentleness, and harmony.

In this sense, **Sabai** is more than a brand: it is an invitation to rediscover inner balance, to feel peace in what you wear and in who you are.

The future of **Sabai**

Looking ahead, **Sabai** aspires to grow through authenticity — by building a community that values respect, awareness, and craftsmanship. The goal is not rapid success but meaningful progress: small steps that strengthen relationships with artisans, deepen sustainability practices, and nurture customers who share the same ideals.

Ultimately, **Sabai** is not just a word — it is a way of living and feeling, a reminder that true beauty lies in harmony: with oneself, with others, and with the world around us.

For further information please email:
giovannazorzoli@hotmail.it



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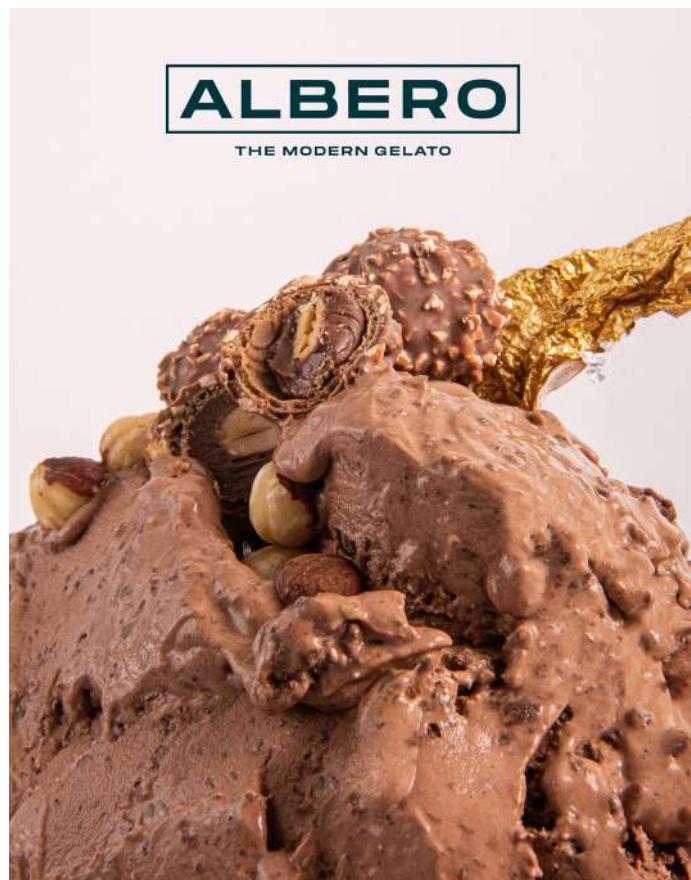
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TAFA INTER TRADING: PREMIUM GELATO EXPERTISE SINCE 2007

Since 2007, **Tafa Inter Trading Co.,Ltd.** has been recognized as one of Thailand's leading providers of premium gelato & soft serve ice cream machinery and high-quality ingredients. Over the years, several internationally respected brands have appointed us as their exclusive distributor, enabling us to deliver best-in-class solutions and dedicated support to customers across the gelato, bakery, café, hotel, and restaurant industries.



To meet the diverse needs of these businesses, we proudly represent a thoughtfully curated portfolio of brands - each bringing unique strengths and a strong reputation in its respective field as below :

1) Aromitalia - Gelato & Pastry Ingredients

A historic and globally trusted producer established in 1942, specializing in semi-finished products for gelato and pastry artisans. Their product portfolio includes gelato bases, pastes, toppings, sauces, chocolates, soft-serve powders, and pastry ingredients—renowned for consistent quality and authentic flavor.

2) Icetech/Frigogelo - All set Gelato Machineries

Since 1983, this brand has been a key player in the gelato and patisserie equipment sector - both in Italy and worldwide. They are known for manufacturing high-precision, high-technology machines designed specifically for professional gelato shops, bakeries, and patisseries.

3) Albero - Finished Gelato (In-House Brand)

Our in-house gelato brand "**Albero**" provides high-quality finished products for restaurants, hotels, and cafés. We can also act as a central kitchen or dessert partner, we support businesses that wish to elevate their menus without investing in their own production facility.

Albero is also the only gelato brand in Thailand that have been awarded the "**The First & Only Authentic Italian Gelato in Thailand**" for multiple consecutive years certified by **Ospitalita Italiana**/Italian Chamber of Commerce, a recognition that reflects our commitment to excellence, product consistency, and professional production standards. This achievement strengthens our reputation as a reliable partner for businesses seeking high-quality dessert solutions.

Each of our represented brands brought its own strengths in terms of quality, flavor excellence, and pricing flexibility. Beyond distribution, we provide full technical and creative support across the value chain.

For clients seeking unique formulations, our experienced Research & Development team offers tailored solutions developed specifically for their brand identity and customer preferences. Our company's professionalism, commitment to quality, and technical expertise have earned long-standing trust from both local and international partners.

We also believe that gelato offers endless creative possibilities. Our team shares ideas on menu development, flavor concepts, and marketing approaches to help clients enhance their dessert offerings, attract new customers, and ultimately boost sales performance.

If you are interested in exploring how we can support your business - whether through equipment consultation, ingredient recommendations, tailor-made formulations, or new menu creation - our team is here to help. We look forward to partnering with you and providing solutions that deliver both quality and long-term value.

For further information or inquiries, please feel free to contact us at:

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 Phone: +6686-393-1686
 Website: <https://tafaintertrading.com/>
 Line Official : @tafaintertrading
 We would be delighted to assist you.

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INSPIRED EDUCATION GROUP: SHAPING CONFIDENT GLOBAL CITIZENS



A global vision with local depth

Inspired Education Group is one of the world's most dynamic premium education providers, with more than 123 schools across Europe, Africa, Asia, Australia and the Americas. Although international in scale, the Group maintains the spirit and clarity of its founder-led origins. Its mission is clear: to raise the standard of private education by providing world-class teaching, creative and cultural enrichment, and pathways that prepare young people not only for top universities, but for meaningful lives.

This vision resonates strongly in Italy — a country that values academic rigour, linguistic excellence and cultural sophistication. Families increasingly seek schools that honour tradition while embracing a modern, international outlook. Inspired's presence in Italy, led by the International School of Europe (ISE) network, reflects this ideal balance, blending strong values, high academic standards and a truly global perspective.

An Educational Philosophy Built Around the Whole Child

Inspired believes that academic success alone is not enough. Students must also develop confidence, resilience, creativity and character. This philosophy is built on three core pillars: academic excellence, performing and creative arts, and sport. Each plays an equal role in nurturing well-rounded individuals who can think critically, collaborate meaningfully and explore their true potential.

This holistic approach aligns with what many Italian families

now seek: an education that balances achievement with wellbeing, intellectual growth with emotional development, and ambition with care. Inspired schools offer structured support, personalised attention and an environment that is both inspiring and inclusive.

A Powerful Network of Excellence Across Italy

The International School of Europe (ISE) is one of Italy's most established international education networks, with campuses in Milan, Monza, Como, Modena, Bergamo and Siena, alongside Kiddy English and the International School of Ticino. Inspired's Italian portfolio also includes the renowned St. Louis Schools: Colonna, Caviglia and Archinto.

These institutions are distinguished by their bilingual and multilingual environments, where students master English alongside Italian — and often additional languages. This linguistic fluency, combined with daily exposure to an international community, gives students a strong advantage for global university placement and future careers. Classrooms encourage independent thinking, creativity and dialogue. Inspired's teaching approach harmonises with Italy's intellectual and artistic heritage while incorporating leading global education practices.

Academic Excellence and International Recognition

Across the group, students consistently achieve results above national and international benchmarks. In Italy, Inspired schools are particularly recognised for their strong International

Baccalaureate (IB) performance, opening doors to prestigious universities in Italy, Europe, the UK, the US and Asia.

Beyond results, the Inspired global network enables the sharing of teaching expertise, curriculum innovation and best practices across more than 20 countries. This guarantees excellence, consistency and a forward-thinking approach at every campus.

Global Pathways and Future Opportunities

Inspired's global ecosystem offers students access to international exchanges, summer camps, arts programmes and leadership experiences around the world. Italian students can take part in opportunities ranging from cultural workshops in the UK and Switzerland to sports development in South Africa or leadership programmes in Australia.

These experiences build independence, empathy and adaptability — essential qualities for students preparing for an interconnected world.

Technology, Wellbeing and Personal Growth

Technology at Inspired enhances rather than replaces human connection. Advanced tools support creativity, critical thinking and personalised learning, providing a modern, future-ready educational experience.

At the heart of this is a strong emphasis on wellbeing and emotional intelligence. Students are carefully supported through dedicated pastoral care, fostering resilience, self-awareness and a sense of belonging. This aligns beautifully with Italy's deeply rooted values of community, expression and relationship.

Arts, Sport & Individual Potential

Inspired's rich performing arts programme encourages students to engage in music, drama, visual arts and digital creativity. International showcases and competitions allow talent to flourish on a global stage.

Sport is equally essential. Through structured athletic programmes, students develop discipline, teamwork and confidence — reinforcing the balanced character of an Inspired education.

Each student benefits from a personalised learning approach that identifies strengths, nurtures development and celebrates individuality.

Honouring Identity, Creating Global Citizens

While global in scope, Inspired remains locally grounded. In Italy, this means celebrating national culture, language and heritage while opening students to global perspectives. Students graduate as confident global citizens, proud of their Italian identity and ready for international success.

Scholarships such as the Nsouli Scholars initiative further demonstrate Inspired's commitment to opportunity, diversity and meaningful social impact.

Preparing for the World Beyond

Inspired graduates go on to thrive in top universities and across industries including science, business, technology, design, medicine and the arts. With strong academic foundations, multilingual abilities, cultural intelligence and leadership skills, they leave school fully prepared for a rapidly evolving world.

Inspired Education Group offers more than education — it offers a future.

For families seeking a world-class, personalised and globally connected learning journey rooted in strong values, Inspired presents a truly exceptional path.

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