



# IFPConference/7

## 10-12 June 2025 Torino/Italy

The 2025 IFP Conference will be held in the historical city of Turin (Torino) in Italy, from the 10th to the 12th of June, 2025.

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### Travel logistics, venue and information about the city

Turin International Airport (IATA: TRN) is well connected to European capitals and major cities, usually allowing easy connection to most international and intercontinental destinations.

<https://www.aeroportoitorino.it/en>

All Major rental car companies available on site.

A taxi ride from the airport to the Conference venue (see below) ranges from 40 to 50 euros, but there are convenient public transportation for as low as 10 euros. The trip by car usually takes 30 minutes, and about 1 hour using public transportation.

Use Google Maps to take advantage of the public transportation system or take a look here <https://www.gtt.to.it/cms/en/>

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### Conference venue and hotel accommodations

The IFP Conference will be held at the Holiday Inn Turin <https://www.hiturin.it/en/>. The hotel and conference center is conveniently located along the underground line. You may opt to stay at this hotel (availability permitting) or in one of the many hotel downtown. Public transportation is quite good and efficient and from the heart of the city (Piazza Castello) the Holiday Inn can be reached in about 30 minutes with bus + underground, or in 15 minutes by taxi.

To facilitate the commute it is recommended to find an hotel close to the underground line.

Payment is done directly using contactless technology. In the underground you don't need to buy tickets in advance. Just bring your credit card or smartphone wallet with a payment method installed.

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## Services provided during the Conference

Day 1: Coffee break in the morning, buffet lunch, coffee break in the afternoon.

Day 2: Coffee break in the morning, “surprise” lunch at a different location (transportation provided), coffee break in the afternoon.

Day 1: Coffee break in the morning, buffet lunch.

Turin is rich in history and legendary for good food and cultural events, please take a moment to read the information below.

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## Historical Background of Turin

Turin (Torino), the capital of the Piedmont region in northern Italy, has a rich and diverse history. It was originally a Celtic settlement before becoming a Roman military colony in 28 BCE under Emperor Augustus. The city’s Roman roots are still visible in its street grid and remnants of ancient walls.

During the Middle Ages, Turin was part of various dominions before becoming the capital of the Duchy of Savoy in 1563. This marked the beginning of its rise as a major European city. The House of Savoy played a crucial role in Italian unification, and in 1861, Turin became the first capital of a unified Italy before the capital moved to Florence and then Rome.

In the 20th century, Turin became Italy’s industrial powerhouse, mainly due to Fiat, which transformed it into a hub of automobile production. This industrial expansion also brought waves of migration from southern Italy, shaping Turin’s modern cultural identity. Today, while still an important industrial center, the city has reinvented itself as a cultural and technological hub.

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## Modern Turin: Museums, Culture, and Events

Turin today is a vibrant city known for its museums, arts scene, and world-class cuisine. Some of its most notable cultural landmarks include:

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- Museo Egizio: One of the world's most significant Egyptian museums, second only to Cairo in terms of collection size and historical value.
- Palazzo Reale and Palazzo Madama: These royal palaces, once home to the Savoy family, now house stunning art collections and historical exhibits.
- Mole Antonelliana & National Cinema Museum: Turin's iconic landmark, originally built as a synagogue, now houses Italy's premier film museum.
- GAM (Galleria d'Arte Moderna): A top destination for modern art lovers, showcasing works from the 19th and 20th centuries.
- Lingotto & Pinacoteca Agnelli: Once a Fiat factory, Lingotto now hosts a shopping center, a concert hall, and an art gallery featuring masterpieces from Matisse to Canaletto.

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## Cultural Events & Festivals

- Torino Film Festival (November): One of Italy's most important film festivals, showcasing independent and international cinema.
- Salone del Libro (May): Italy's largest book fair, attracting authors and publishers from around the world.
- Artissima (November): A contemporary art fair featuring innovative and experimental artworks.
- Cioccolatò (November): Celebrating Turin's chocolate heritage, this festival highlights artisan chocolates and historical traditions.
- Torino Jazz Festival (April-May): A must for jazz lovers, featuring performances across the city.

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## Modern Lifestyle & Innovation

Turin is also a center for technology and research, hosting institutions like Politecnico di Torino, one of Europe's top engineering schools. The city is embracing sustainability, with pedestrian-friendly areas, electric public transport, and urban regeneration projects.

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## The food scene

Turin's food scene is legendary, famous for gianduja (hazelnut chocolate), bicerin (a layered coffee drink), and vermouth, which was invented here. The Quadrilatero Romano and San Salvario districts are hotspots for nightlife, food, and culture.

Here are some of the food specialties typical of Turin and Piedmont:

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1. Bagna Cauda: A warm dip made from garlic, anchovies, olive oil, butter, and sometimes cream. It's traditionally served with raw or cooked vegetables like peppers, fennel, and celery. Bagna Cauda is especially popular in the colder months.
2. Agnolotti: These are small, stuffed pasta pockets similar to ravioli, often filled with roasted meats or vegetables. They are typically served with a rich, meaty sauce or in a butter and sage sauce.
3. Vitello Tonnato: A classic Piedmontese dish consisting of thin slices of veal served cold, topped with a creamy sauce made from tuna, capers, and anchovies.
4. Tajarin: A type of thin egg pasta, similar to tagliatelle, typically served with a rich sauce such as a slow-cooked meat ragu, or with butter and truffles for a more luxurious version.
5. Truffles (Tartufo): The Piedmont region, particularly the area around Alba, is famous for its white truffles. They are often used to elevate dishes like tajarin, risotto, or even simple pasta with butter.
6. Risotto al Barolo: Risotto made with Barolo wine, a famous red wine from Piedmont. The wine adds depth and richness to the risotto, often accompanied by meat or cheese.
7. Tomini: A small, fresh cheese made from cow's milk, typical of Piedmont. It's often served with a drizzle of olive oil, herbs, or even pickled vegetables.
8. Fritto Misto alla Piemontese: A deep-fried mixture of various ingredients, such as meat, vegetables, and even fruit. The mix can include things like sweetbreads, rabbit, and vegetables, all fried together in a crispy batter.
9. Bicerin: A famous local drink originating from Turin, Bicerin is a layered beverage made from espresso, chocolate, and cream, served in a small glass.
10. Gianduiotto: A famous chocolate from Turin, Gianduiotto is a hazelnut chocolate with a smooth, creamy texture, shaped like a small boat. It's considered one of the iconic treats of the region.

These dishes reflect the area's history, with influences from both French and Italian cuisines, and they showcase the use of local, seasonal ingredients like truffles, wines, and rich dairy products.