

ACCADEMIA NIKO ROMITO

Born in 2011, “Accademia Niko Romito”, chef Romito’s professional school, boasts some of the most up-to-date teaching and cooking facilities in Italy and has been certified as a qualified center for specialized lifelong learning in the culinary area by the regional government of Abruzzo. This certification, the only one in the country, allows the school to participate in regional and European competitions for research and training and for the development of projects related to gastronomic culture. Accademia Niko Romito has signed a collaboration agreement with UNISG, Slow Food’s University of “Scienze Gastronomiche”, located in Pollenzo (Bra, CN), in the Piedmont region. Its aim is to foster exchanges in the didactic fields and the development of new research areas; students have the chance to attend classes on both campuses as well as dedicated seminars and conferences jointly organized by the two institutions.

Accademia Niko Romito’s “Corso di cucina italiana professionale” (professional course of Italian cuisine) is meant for any applicant holding a high school or cooking school diploma. The advanced course is open to a maximum of 16 students of no more than 35 years of age; applicants are selected through a rigorous testing process. The program requires a total attendance of 6 months + 6 months internship at Spazio Niko Romito, the restaurant- laboratory launched by Niko Romito in 2013 with locations in Rivisondoli (AQ), at the Mercato del Duomo in Milan, in the Parioli area in Rome and in other 7 international locations.

The goal of the professional program is to train young cooks, both from Italy and abroad, in the field of contemporary Italian cuisine. In this center for excellence lessons are hands-on, so that trainees can learn new practical skills while expanding their knowledge of new subjects. Theory classes range from the geography of food production and supply chains in Italy to apiculture, from botany to marketing and principles of restaurant management. The teaching body draws from different fields and includes chefs, pastry chefs, food producers and artisans, wine experts, food hygiene technicians etc. Right from the start trainees experience the reality of a professional restaurant by participating in the daily activities of the Reale, whose kitchens are adjacent to the school. During the 6 months of classes, students are tested regularly: passing the tests is mandatory in order to continue in the program and to access the final graduation exam. For the exceptional level of its program and facilities Accademia Niko Romito is at the forefront of professional culinary training in Italy. Tuition for the professional course is 16,000 Euros (+VAT): students loans are available, as well as scholarships for the first 3 students of their course sponsored by the partners of the school.

www.accademianikoromito.com