



ACCADEMIA
NIKO ROMITO



THE ADVANCED VOCATIONAL ITALIAN CULINARY ACADEMY



NIKO ROMITO: THE CHEF AND HIS SCHOOL

«The reason why I have thought and created this school is because I strongly believe that food industry above all, needs an integrated and complete training that aims at teaching aspiring chefs to understand what they cook, where the ingredients come from, the importance of high-quality raw ingredients and the food perception. I teach students to be curious, I help them to love doing research and be creative but always respecting the essence of the ingredients. But I also teach them to work in staff and the activity of the kitchen brigade. For me, being a chef is all about that».

Niko Romito is the founder of the Advanced Vocational Culinary Academy dedicated to food industry. A self-thought Chef who, since 2000, has been running with his sister Cristiana the Reale Restaurant in Rivisondoli (AQ). In 2011 Cristiana and Niko moved the restaurant to a 16th century former Monastery in Castel Di Sangro, and there in addition to the restaurant and Casadonna Boutique Hotel, the advanced vocational culinary school was established. In seven years, from 2006 to 2013, Niko Romito was awarded three Michelin starts and gained important acknowledgments awarded by L'Espresso Guide and Gambero Rosso Guide besides being ranked N. 15 on the World's Best Restaurants List.



From 2012 to 2022, Niko Romito Advanced Vocational Culinary Academy has trained around 300 students, all of them are currently working, 45 out of them have started their own business, others are instead working with international Michelin-starred restaurants. Niko Romito has also open Spazio Roma and Spazio Milano Restaurants, besides Spazio in Rivisondoli, where students are invited to do an internship with the purpose of completing the acquired theory with relevant practice in the fields of food industry. It represents the last step of the school where the educational path turns into a professional one.

Niko Romito has been collaborating with Bulgari Hotels in Milan, Rome, Paris, Dubai (2 Michelin stars), Beijing (one Michelin star) and Shanghai (one Michelin star). He has also created the formats Bomba, Laboratorio Niko Romito (Bread and leavened products) and ALT – Landing Station of Taste



THE STRUCTURE

Casadonna is the structure hosting the Academy, it is a 16th former monastery, with an altitude of 832 metres. It's a U-shaped building divided into three blocks: Restaurant, Boutique Hotel and Advanced Vocational Culinary Academy. The wing housing the Academy, faces south, with a view over Castel Di Sangro Village (AQ), lying at the heart of Abruzzo National Park and Molise Region. There, students, can access a multimedia classroom, two kitchen labs and a lab for leavened products, bread and pastry. The structure is surrounded by vineyards, beehives, fruit trees and wild herbs fields. Nothing changed and it all stayed as it was when the building was a monastery.





Reale Restaurant is at the center of the structure complex and adjacent to the Academy. Niko Romito Academy is the only Italian Culinary School coexisting with a three Michelin star Restaurant. Thanks to that, students have the opportunity to talk with cooks and interns working in the kitchen of Reale Restaurant, increase their knowledge and deepen their experience through the exchange of ideas and experiences together with a few common activities (lectures, foraging, gym).

At the northern end of the structure lies Casadonna, the Boutique Hotel, hosting guests from all over the world.

EDUCATIONAL PROGRAMME

Courses are organised in two sessions of 12 months each, starting every March and October on yearly basis. To qualify for acceptance, a prospective student must be school graduate and not be older than 35 years old. After submitting the application, candidates are required to successfully complete the selection process. A maximum of 16 students are admitted to the program to allow teachers and tutors to follow and focus on each single student to prevent falling behind.

The educational program is made of a period of 12 months divided into lectures and internships as follows:



1 MONTH
lecture



4 MONTHS
Lab



1 MONTH
Educational Restaurant



6 MONTHS
on-the-job work experience
with a real restaurant



ONE MONTH LECTURE CLASSES

They are held in multimedia education classrooms

Main subjects are:

- \\ Sensory Education
- \\ Botany and Ethnobotany
- \\ History of Italian Cuisine
- \\ Chemical characteristics and taste
- \\ HACCP certification course with certification SIAN/ASL
- \\ General and specific training workplace Health and Safety
- \\ Food cost and Menu Engineering
- \\ Kitchen tools and Technology
- \\ Beekeeping and honey
- \\ Food and health, allergies and special dietary requirements
- \\ Knives and knives sharpening
- \\ Oil
- \\ Coffee
- \\ Cheese
- \\ Old wheats

FOUR-MONTH PERIOD

KITCHEN LABS

They are held in the three labs made available to students as follows:

- \\ Meat cuts, cooking bases, sauces, dressings
- \\ Dried, fresh and stuffed pasta
- \\ Rice
- \\ Cereals and legumes
- \\ Vegetables
- \\ Meat
- \\ Fish
- \\ Cooking techniques
- \\ Frying food
- \\ Bread and leavened products
- \\ Pastry, cooking bases, desserts
- \\ Gelato making
- \\ Service role play scenarios
- \\ Athletic activity with coach



EDUCATIONAL VISITS

Educational visits provide students with an in-depth knowledge. During the six-month courses, students guided by their own tutors, visit small-scale local producers or important food farming realities, a few of them less known while others extremely renowned in the food industry because of their high-quality products.

Pasta, flour, meat, wine, cheese, truffles, sauces, honey

During the visits, lessons will be held on-site and followed by products tasting.



WHY CHOOSE THE ACADEMY



FINANCIAL AIDS

Three scholarships will be awarded on the basis of academic excellence while exclusive loans will be granted by Banca di Credito Cooperativo di Roma.



JOB OPPORTINUTY

For all young chefs attending the Academy career opportunities in Italy and abroad.



LIMITED NUMBER OF STUDENTS ENROLLED

Tailor-made courses.
Educational and innovative school with a limited number of 16 students



EQUIPMENT

Niko Romito Academy makes available to students three labs fully equipped with all chefs' tools and utensils for professional kitchens.



EDUCATIONAL RESTAURANTS

A real restaurant where students can challenge themselves from the dining hall restaurant to the kitchen. It's a full immersion program aimed at teaching the chef job and food industry business.



TEACHING STAFF

Professors from University of Gastronomic Sciences in Pollenzo (Bra) from Italy Slow Food, from University of Coffee in Trieste and from Carpiigiani Gelato University. Among them, professors from Univerity in Abruzzo and Molise. Lessons are also held by professionals, experts and starred chefs.

SCHOLARSHIPS AND FINANCIAL AIDS



SCHOLARSHIPS

Awarded to the first three students at the end of each cooking course and on their performances.

- /// 1° – 5.000 €
- /// 2° – 3.000 €
- /// 3° – 3.000 €

The scholarships are given in euro or in equal amount awards.

LOANS

Thanks to the cooperation with BCC of Rome, participants can apply for two student loans:

- /// **First option: loan amounting to 70%**
- /// **Second option: loan amounting to 100%**

Loan payments will start at the end of 12 month-course and with maximum of 72 months installment payments.

FURTHER INFORMATION

- /// 300 students enrolled since 2012
- /// Most of them are working in the Ho.Re.Ca.(hotellerie-restaurant-café) or with kitchen brigade in Italian and international restaurants
- /// 45 students are running their own restaurant or they are restaurant managers
- /// 15 are partners
- /// 46 scholarships awarded for a value of 162.000 €



EQUIPMENT AND TOOL

The Academy makes available to students three labs fully equipped with all utensils for professional kitchens; one multimedia education classroom where all lectures are held and one affiliated gym with classes membership. With reference to labs, students will use blast chillers, sterilizers, vacuum sealed machines and roasters, as well as desiccators, extractors, leavening stoppers, stone ovens, ice-creams blending machines, Pacojets and any other equipment used by professional chefs.



TEACHERS ED EXPERTS



The teaching staff of the Academy is made of 10 teachers who are chefs and of 22 University professors. Among the chefs teaching, there is Niko Romito of course with Dino Como, his sous-chef. Chef tutors are Claudio Bellavia and Davide Mazza, Michele De Blasio, expert of Italian pasta, chef Nicola Fossaceca, fish cooking expert, Carmine Marino, pastry chef, Carmine Pascucci, expert in Italian seafood, chef Sandro Serva expert in freshwater fish and Fabrizio Sangiorgi expert in advanced cooking techniques.

Small producers and suppliers of excellence raw ingredients alternate with the teaching staff and experts.

Among the university professors and experts, the teaching staff also consists of professors from University of Gastronomic Sciences in Pollenzo and from the University of Bologna, Chieti-Pescara, Molise Region and Perugia, as well as medical specialists, researchers, professionals, journalists and writers.



THE EDUCATIONAL RESTAURANT



What sets the education provided apart is the one-month period of vocational education and training that all students are required to do at Spazio Rivisondoli, the educational restaurant that once hosted Reale Restaurant. The aim of Spazio Rivisondoli is making all students live the experience of a true restaurant where they have to share tasks and responsibilities. The experience is a real game changer because it speeds up skills acquisition. It is divided into two steps; during the first one, students take over the restaurant, turn on the stoves, make the cooking equipment ready and start preparing the menu together with chef Niko Romito.





During the second step, they welcome guests, prepare dishes and present them to guests at their tables, answering to questions made by diners who are curious to know more about them and their experience. They are no longer in their "comfort zone", they are no longer at school but in the real business world, dealing with real guests with different needs and expectations, who often praise them, but also criticize them openly. At the end of the month, each student has acquired an in-depth knowledge of what running a restaurant implies and has deeply understood the importance of teamwork and how to respect the roles of the kitchen brigade and restaurant.



The Educational restaurant Spazio Rivisondoli is located in via Regina Elena 49, it is open throughout August (summer session) and throughout December and January (winter session) according to the academic year.



INTERNSHIP



Niko Romito Advanced Vocational Culinary Academy involves a six-month internship period, which represents the end of the lectures held at the premises in Castel Di Sangro. After the experience made at the Educational Restaurant 'Spazio Rivisondoli', and after the third exam, students are divided and given six-month internship period to complete at the following restaurants: Spazio Rome, Spazio Milan, or at any Niko Romito restaurants within Bulgari Hotels in Paris and Dubai, or at Ristorante Reale itself, or at other high-profile image restaurants.

Whether in Italy or abroad, the internship represents a fundamental step for students. After six months spent studying and cooking together, learning how to work in team, students are divided and therefore forced to get out of their comfort zone represented by the school. They will be back to Castel Di Sangro, six months later to take the final exam. During such period, the future chefs will work in a kitchen brigade with professional chefs who will follow the same teaching methodology.

MASTERS

Besides the 12 months culinary courses, the Academy organises masters and various in-depth courses, open to anyone and with different course lengths.

Among them:

- /// Advanced Cooking Techniques;
- /// Basic and Advanced Pastry,
- /// Fresh and dried Past;
- /// Meat;
- /// Bakery.

To enroll in the courses, candidates are not required to be chefs or restaurant owners and there is no age limit for participating.



ACADEMY EVENTS

Niko Romito Advanced Vocational Culinary Academy, is often invited to participate in key national and international events thanks to the values that the Academy set up by Chef Niko Romito in 2012, embodies. The lowest common denominator to all events is the promotion of the territory and of high-quality Italian products. By participating to those events, students play an active role in show cooking, charity lunches or dinners whose guests are food producers, gourmet experts, sommeliers, critics and journalists.





STORIES

Manifold are the opportunities for students after completing Niko Romito Academy. Some of our students have followed their entrepreneurial attitude and started their own business such as restaurants, pizzeria, bakery or any other business in the food industry. Others have instead chosen to work with kitchen brigades of Italian and international Michelin-starred restaurants, while others have become consultants providing their services to restaurants, hotels and food industry players. For an in-depth knowledge of our former students' stories click www.accademianikoromito.it – their stories prove how the education received at the Academy made a big difference for them.





CATERINA CERAUDO
 Chef at Ristorante Dattilo
 (1 Michelin star)
 Strongoli (KR)



PIETRO CARDILLO
 Chef and owner of Bakery A Maida
 Trapani



VALERIA DELLA FINA
 Chef de Partie at Ristorante Akelarre
 (3 Michelin stars)
 San Sebastian - Spain



GIANMARCO DELL'ARMI
 Chef and owner of Ristorante Materia Prima
 Castel di Sangro



GIORGIA GARGIULO
 Chef at Ristorante La Rondinella
 Anacapri (NA)



ANTONIO PALOMBO
 Chef and owner of Forno Ardito Bar e Cucin
 Pescara



DANIELA DI MICHELE
Chef de Partie at Ristorante Reale
(3 Michelin stars)



AMERICO GELSUMINI
Chef and owner of Grano Antico
Milan



ANNA BARBINA
 Chef at AB Osteria Contemporanea
 Lavariano (UD)



GIANNI DEZIO
 Chef and owner + Tosto Gastro Bottega
 Atri (TE)



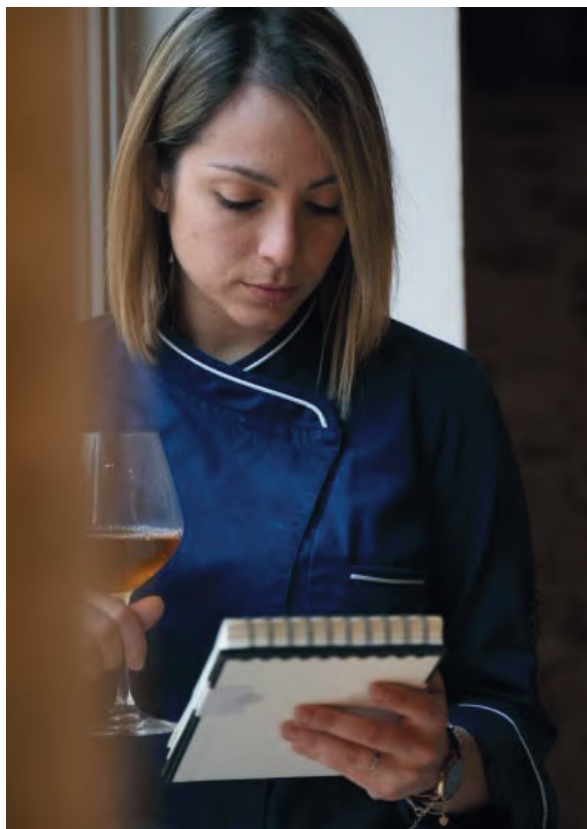
STEFANIA DI PASQUO
 Chef and owner of Locanda Mammi
 Agnone (IS)



MARCO COZZI
 Chef and owner of Ristorante Spoon
 Teramo



NICOLÒ BONACCORSI
Chef and owner of Ristorante Il Ridotto
Venezia



ALESSANDRA DI PAOLO
Chef and owner of Ristorante Futura
Chieti



STEFANO DE CESARE
 Chef and owner of the gourmet
 Pizzeria Trancio
 Castel di Sangro (AQ)



MARCO PASQUARELLI
 Chef and owner of Mia Ristorante
 Castel del Giudice (IS)

INFO AND DATA

- /// Two courses of Professional Italian cuisine per year, starting every March and October
- /// Maximum number of students per classroom, 16
- /// Full time attendance at Casadonna - Reale structure complex located in Castel di Sangro (AQ)

Cost

16.000€ VAT excluded

To qualify for acceptance

students must be high school graduate and not be older the 35 years old

Evaluation Criteria

Personal motivation and attitude for choosing a career in the food industry
Compulsory admission test

How to enroll

To participate in the selection, please write an email with your CV and your picture and write in the email object: 'Professional course selection process'. Forward it to: info@nikoromitoformazione.it or visit the Academy website.

School accredited by Regione Abruzzo

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Higher education

Training post compulsory education

Advanced Education

SUPPORTING PARTNERS



TECHNICAL PARTNERS



TEACHING PARTNERS





www.accademianikoromito.it

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