



ACCADEMIA
NIKO ROMITO



VOCATIONAL ITALIAN CULINARY ARTS ACADEMY



A classroom - A lesson with chef Niko Romito

NIKO ROMITO: THE CHEF AND HIS ACADEMY

“I founded this Academy as I firmly believe that, particularly in the culinary sector, aspiring chefs require comprehensive training that teaches them to understand what they are cooking. They need to know where food comes from, its chemical composition, the importance of high-quality ingredients, and how food tastes. They should always be curious and be eager to carry out. At the Academy, I teach my students to be creative while respecting the essential qualities of food. However, I also teach them about life in a brigade de cuisine (kitchen brigade) and teamwork. This, in my opinion, is what it means to be a chef”

Chef Niko Romito is the founder of the Accademia, a vocational culinary academy providing advanced training and vocational specialisation dedicated to the world of culinary arts. He is a self-taught chef and has been running the Reale restaurant in Rivisondoli (province of L'Aquila) together with Cristiana Romito since 2000. In 2011, Cristiana and Niko moved Reale to Castel di Sangro, to a former 16th-century monastery, which also became home to the Casadonna boutique hotel and vocational culinary academy. In seven years, from 2006 to 2013, Romito was awarded three Michelin stars, as well as important accolades from guides such as L'Espresso, the Gambero Rosso and The World's 50 Best Restaurants.



A classroom

Niko Romito manages the restaurants of the Bvlgari Hotels chain in Milan, Paris, Dubai, Rome, Beijing, Shanghai and Tokyo. He has also created the following concept stores: Spazio Niko Romito, Bomba, Alt Stazione del Gusto and Laboratorio Niko Romito, which produces exclusive pastries and baked goods for home consumption.



Chef Niko Romito

THE COMPLEX

The complex that hosts the Academy is called Casadonna, a renovated former monastery located at a height of 832 m above sea level. Its shape resembles a horseshoe divided into three buildings: a restaurant, a boutique hotel and a vocational culinary arts academy. The wing hosting the Academy faces south, towards the village of Castel di Sangro (province of L'Aquila), in the heart of the Abruzzo, Lazio and Molise National Park. In this complex, students have access to a multimedia classroom, two cookery classrooms as well as one dedicated to learning how to create leavened products, bread and pastries. Outside, there are vineyards, beehives, an orchard and fields brimming with wild herbs. Just like the monasteries of yesteryear.



Casadonna



Casadonna - Terrace entrance to the Reale Restaurant

The Reale restaurant is located adjacent to the Academy, right in the centre of the complex. The Accademia Niko Romito is the only vocational culinary arts academy in Italy that shares premises with a Michelin 3-star restaurant.

Students have the opportunity to interact with the chefs and trainees who work in the kitchen of the Reale restaurant, enriching their cultural and experiential background through the exchange of ideas. The boutique hotel, Casadonna, is located on the north side of the building and provides accommodation for restaurant guests from all over the world.

THE CULINARY ARTS EDUCATIONAL PROGRAMME

Every year, the Academy promotes two vocational culinary arts courses beginning in spring and autumn. These courses are open to anyone who has completed their secondary school education and is under 35 years of age. After applying, candidates must pass an entrance exam. The number of students admitted to each course cannot exceed 16; this allows teachers and tutors to closely monitor each student and intervene immediately, eliminating the risk of anyone falling behind.

The culinary arts educational programme consists of a 12-month course and an internship and is divided as follows:



1 MONTH

of culinary theory lessons



4 MONTHS

spent in the cookery
classroom



1 MONTH

of restaurant training



6 MONTHS

on-the-job internship in
a professional restaurant



Cookery Classroom 1

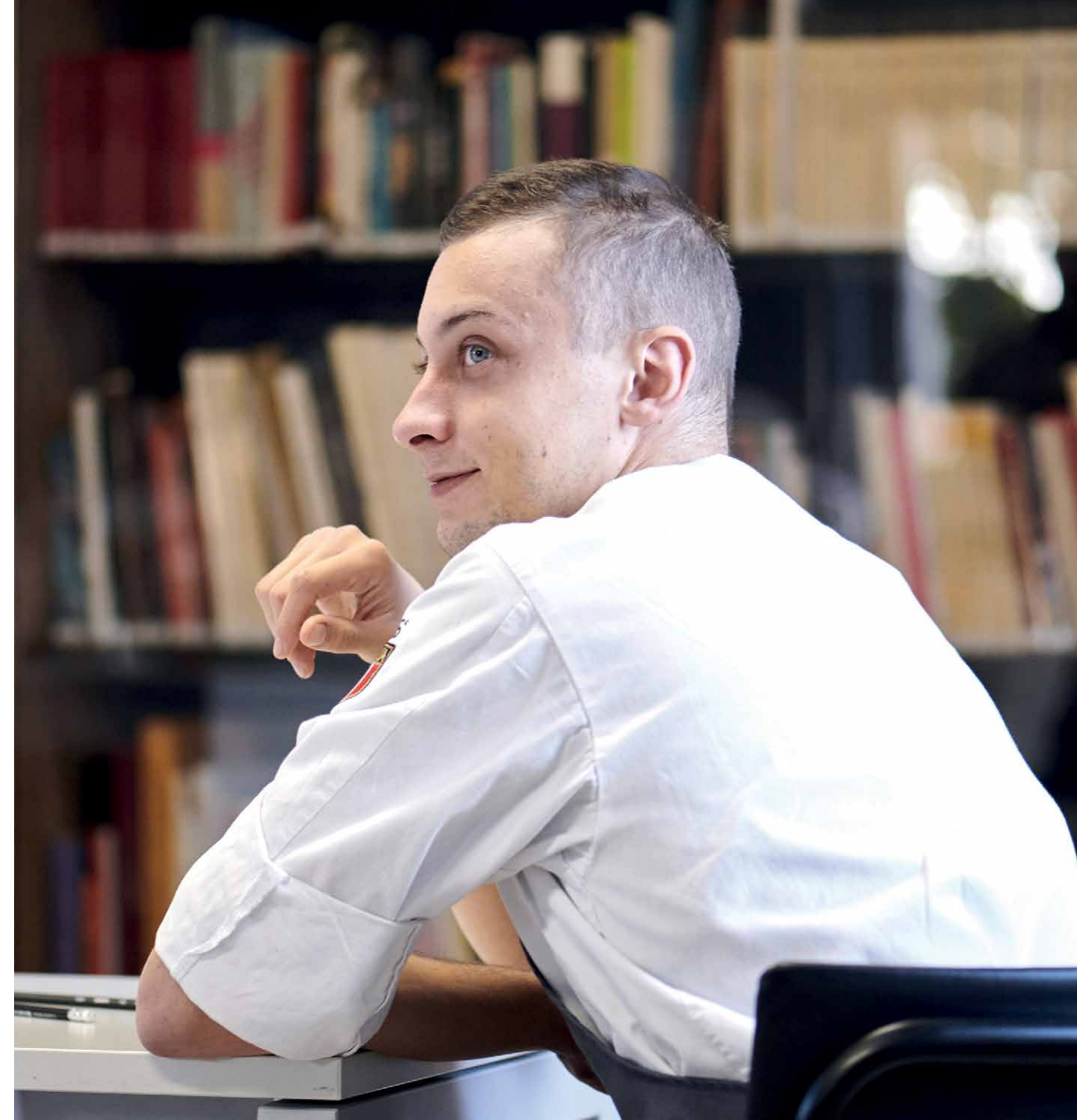


Cookery Classroom 1

1 MONTH OF THEORETICAL LESSONS

These lessons are held in the multimedia classroom.
The main subjects are as follows:

- \\ Sensory Food Education
- \\ Botany and Ethnobotany
- \\ The History of Italian Cuisine
- \\ The Chemistry of Taste
- \\ A basic HACCP course with SIAN/ASL certification
- \\ General and specific information and training on health and safety in the workplace
- \\ Food cost and Menu Engineering
- \\ Kitchen equipment and technology
- \\ Beekeeping, the world of honey
- \\ Food and health, food allergies and intolerances
- \\ Knives and knife sharpening
- \\ Oil
- \\ Coffee
- \\ Cheese
- \\ Ancient Grains



A classroom

EDUCATIONAL TRIPS



Gorgona Island - Tenuta Frescobaldi - 21st Course

Educational visits provide important learning opportunities. During the 6-month course at the Academy, students, guided by their tutors, visit small local producers or important agri-food companies, some of which are still largely unknown, while others are renowned in the culinary world for their excellence. Pasta, flour, meat, wine, cheese, truffles, sauces, honey. These visits are like real lessons on the road, often ending with a tasting session of local products.



Malto Lento Brewery - Castel del Giudice (province of Isernia) - 20st Course



Università del Caffè di Illycaffè
(Illycaffè Coffee University) - Trieste - 20st Course



Le tartufaie (Truffle Grounds)
Ateleta (province of L'Aquila)

4 MONTHS SPENT IN THE COOKERY CLASSROOM

These are held in the three cookery classrooms.
The main subjects include:

- \\ Cutting techniques, basic notions of cookery, sauces and condiments
- \\ Pasta: dried, fresh and stuffed
- \\ Rice
- \\ Cereals and pulses
- \\ The world of Vegetables
- \\ The world of Meat
- \\ The world of Fish
- \\ Cooking techniques
- \\ Deep-fried food
- \\ Bread and Leavened products
- \\ Pastry-making, basic notions and spoon desserts
- \\ The art of professional ice-cream making
- \\ Service skills role-play training
- \\ Restaurant training

LECTURERS AND EXPERTS



Chef Fabrizio Sangiorgi

The teaching staff at the Academy consists of various chefs, university lecturers from the University of Gastronomic Sciences in Pollenzo, the Universities of Chieti-Pescara and Molise, doctors specialising in food safety, researchers, journalists and other experts in the culinary sector.

There are three resident chefs: Claudio Bellavia, Almerino Lombardi and Davide Mazza, who support students throughout their time at the Academy. Depending on the educational programme, teachers and experts alternate with suppliers of top-quality local products.



Chef Michele De Blasio

During the months of training in the cookery classroom, masterclasses with chefs from all over Italy are also arranged to further enhance specific techniques and topics.



Masterclass with Chef Antonia Klugmann

RESTAURANT TRAINING



3rd Course - 2013

The added value of the Academy's training programme is undoubtedly the month of training that all students spend at Spazio Rivisondoli, the training restaurant where Reale was established.

The aim is to allow the students to experience what it is like to work in a real restaurant. Together with their chef tutors and chef Niko Romito, they study the menu and then put it into practice, opening the restaurant 'from scratch' each time, which speeds up skill acquisition.



20th Course



22nd Course



22nd Course



22nd Course



17th Course

In addition to working in the kitchen, the students are also responsible for welcoming and serving guests at the dinner table, so they come into direct contact with the customers, who often share their personal experience. At the end of this period, each student will have the opportunity to reflect on the organisation and management of a 'real' restaurant and to learn what it is like to be part of a professional 'brigade de cuisine' (kitchen brigade). It is a great opportunity for both professional and personal growth.

The Spazio Rivisondoli educational restaurant is located at Viale Regina Elena, 49 in Rivisondoli (L'Aquila). It is open every day in August (Summer Course) and between December and March, on public holidays and at weekends (Winter Course), in accordance with the educational programme timetable.



The dining room at the Spazio Rivisondoli

THE INTERNSHIP

The Accademia Niko Romito vocational course in Italian culinary arts includes a 6-month internship, which marks the end of the course held on the Castel di Sangro campus. After completing their experience at the Spazio Rivisondoli training restaurant, students return to the Academy for their third exam, a practical test consisting of preparing a dish based on a theme chosen by chef Niko Romito. At the same time, they are assigned their destination for their upcoming 6-month internship, chosen from among the Ristorante Reale, the restaurants of the Bvlgari chain in Rome, Milan, Paris and Dubai, or other restaurants of a similar calibre.

The internship experience is of paramount importance for the Academy's students. During this period, they will have the opportunity to work as part of a close-knit brigade de cuisine (kitchen brigade) alongside professional chefs who will continue to teach them the unique Niko Romito approach to cuisine. They will return to Castel di Sangro at the end of the 6 months to take their final exam.



reale



Castel di Sangro - province of L'Aquila

BVLGARI

HOTEL ROMA

IL RISTORANTE - NIKO ROMITO



BVLGARI

HOTEL PARIS

IL RISTORANTE - NIKO ROMITO



BVLGARI

HOTEL MILANO

IL RISTORANTE - NIKO ROMITO



BVLGARI

HOTEL DUBAI

IL RISTORANTE - NIKO ROMITO



WHY CHOOSE THE ACCADEMIA



FINANCIAL AIDS

Three scholarships will be awarded to the most deserving students, with exclusive loans provided by Banca di Credito Cooperativo di Roma.



JOB OPPORTUNITIES

Young chefs trained at the Accademia easily find work both in Italy and abroad.



SMALL-SIZED CLASSES

A culinary academy tailor-made for chefs: innovative teaching methods and classes with a maximum of 16 students.



EQUIPMENT

The Accademia Niko Romito provides its students with three kitchen classrooms fully equipped with all the equipment used in professional kitchens.



TRAINING RESTAURANT

A 'real' restaurant where every student can put themselves to the test: from the dining room to the kitchen, a full immersion experience that is essential in order to understand the work of a chef as well as the food service business.



TEACHING STAFF

The teaching staff comes from the University of Gastronomic Sciences in Pollenzo (Bra), Slow Food Italia, the Università del Caffé in Trieste, Carpigiani Gelato University, and universities in Abruzzo and Molise. Lessons are also given by professionals, experts and Michelin-starred chefs.

SCHOLARSHIPS AND FINANCIAL AIDS



SCHOLARSHIPS

These will be awarded to the first 3 most deserving students in order of marks at the end of each vocational course of culinary arts.

- \\ 1st place – 5.000 €
- \\ 2nd place – 3.000 €
- \\ 3rd place – 3.000 €

The scholarships are awarded in Euros or prizes of equal value.

LOANS

Thanks to the collaboration with the BCC di Roma, students can apply for two types of loans. Option 1 – Financing at 70%

- \\ Option 1 – A 70% loan
- \\ Option 2 – A 100% loan

Repayment begins upon conclusion of the 12-month course with small instalments to be paid over a maximum of 72 months.

OTHER INFORMATION

- /// 350+ students have enrolled since 2012
- /// Most of the students find work in the Ho.Re.Ca. sector or in brigade de cuisine (kitchen brigades) in Italy or abroad
- /// 52 students are either owners or managers of restaurants
- /// 14 students are now partners
- /// 63 scholarships have been granted amounting to € 228.000



FACILITIES AND EQUIPMENT

The Academy provides its students with: three kitchen classrooms equipped with all the necessary appliances for professional chefs. Two kitchen classrooms dedicated to the preparation of all raw ingredients, equipped with the best appliances, including blast chillers, sterilisers, vacuum sealers, sous vide machines, dryers, extractors, ice cream makers, Pacojet machines and many others. A kitchen classroom dedicated exclusively to bread-making, equipped with a proofing chamber, a stone oven, double-arm kneader mixers and other equipment.

A training classroom with an Interactive White Board and a large library, where theory lessons are held, as well as a gym where students can work out.



Kitchen classroom 1



Kitchen classroom 2

SPECIALISATION COURSES

In addition to 12-month culinary arts courses, the Academy runs specialisation courses as well as advanced courses of various types, open to all and lasting several days.

These include:

- /// Advanced cooking techniques;
- /// Basic pastry-making and for the catering industry;
- /// Dried and fresh pasta;
- /// The world of meat;
- /// Bread making for the catering industry.

To enrol in these courses, you do not need to be a restaurant owner or a chef, and there are no age limits



Specialisation Course on Ancient Grains
20th Course - Lecturer Laura Lazzaroni



Specialisation course on Bread making - 21st Course - Chef Adriano Del Mastro

EVENTS AT THE ACADEMY

The Accademia Niko Romito is often invited to participate in national and international events due to the important values expressed by the culinary arts academy founded by the chef in 2012. These events are chosen based on their common goal of promoting the region and its excellent food and wine products.

Through these events, students become the protagonists of show cooking exhibitions, charity lunches or dinners where the audience often includes producers, gastronomic experts, sommeliers, critics and journalists.



Masterclass on Garofalo dried pasta
for Chef Gianni Pinto
Castel di Sangro - Madrid



Masterclass entitled “Maestri della Pasta” (Master Pasta Makers) - Tokyo

PROJECTS AT THE ACADEMY

The ALT Stazione del Gusto project was founded in 2018 as the brainchild of Chef Niko Romito and is a unique street food concept. With a gastronomic offering ranging from breakfast to dinner, featuring a selection of dishes designed for takeaway and delivery, it is the ideal place for a tasty break that makes quality cuisine accessible to everyone through a skillful reinterpretation of the great classics.

Since 2023, ALT Stazione del Gusto has benefited from the collaboration between Accademia Niko Romito and Enilive, a partnership based on shared values such as innovation, research and people. This partnership has led to the opening of 12 new restaurants within the space of a few months, with a very ambitious growth target for years to come: to make street food an experience and ALT a destination. The project also includes a franchising plan with strategic and innovative management as well as training models. For the opening of the new restaurants, Enilive identifies and provides locations in strategic positions, while the Accademia Niko Romito ensures a training and support plan before and after opening on all aspects of the concept: careful preparation of the cuisine (techniques, ingredients and procedures), table service, marketing and communication.



ALT Roma EUR



STORIES

There are many career paths that chefs trained at the Accademia Niko Romito can pursue after completing the course. Some of our students have decided to follow their managerial instincts and open their own restaurants, pizzerias, bakeries or delicatessens. Others have chosen to continue their careers in Michelin-starred restaurants, some even abroad. Yet, others still have decided to pursue a career in consulting, putting their expertise at the service of restaurant chains, hotels, or entrepreneurs in the food industry. The stories of these former students – which can be read on the website www.accademianikoromito.it – bear witness to the importance of the training received at the Academy.



CATRINA CERAUDO
Chef at the Ristorante Dattilo
(1 Michelin Star)
Strongoli (Crotone)



PIETRO CARDILLO
Chef and owner of the Panificio
A Maida Bakery - Trapani



SARA ROCCHIO
 Chef de Partie
 Casa Perbellini - 12 Apostoli
 [3 Michelin stars]
 Verona



GIANMARCO DELL'ARMI
 Chef and owner of the Ristorante
 Materia Prima - Castel di Sangro (L'Aquila)



GIORGIA GARGIULO
 Chef at the Ristorante La Rondinella
 Anacapri (Naples)



ANTONIO PALOMBO
 Chef and owner of the Forno Ardito
 Bar and Cucina - Pescara



ANNA BARBINA
Chef at the AB Osteria Contemporanea
Lavariano (Udine)



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



STEFANIA DI PASQUO
Chef and owner of the Locanda Mammi
(1 Michelin star)
Agnone (Isernia)



MARCO COZZI
Chef and owner of the Ristorante Spoon
Teramo



NICOLÒ BONACCORSI
Chef and owner of the Osteria Aciugheta
Venice



ALESSANDRA DI PAOLO
Chef and owner of the Ristorante Futura
Chieti



STEFANO DE CESARE
Chef and owner of the gourmet pizzeria
Trancio - Castel di Sangro (L'Aquila)



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



FRANCESCO GARZONE and
FRANCESCO MARIA BRUNORI
Chef and Sous-Chef at the Restaurant
Caius - Paris



CHIARA MENOZZI
Chef and owner of the Osteria La Dritta
Lucca



PIERLUIGI GALLO
Chef at the Ristorante Achilli al Parlamento
(1 Michelin star)
Rome



PASQUALE DE BIASE
Chef and owner of the Ristorante AUSA
Isernia

INFORMATION

- /// 2 vocational Italian culinary arts courses for year, starting in March and October
- /// A maximum of 16 students for class
- /// Full-time attendance at the Casadonna | Reale complex in Castel di Sangro (L'Aquila)

Fees

€ 16.000 + V.A.T.

Entry requirements

Secondary school-leaving diploma
max. 35 years of age.

Assessment criteria

A passion for culinary arts and personal motivation
Compulsory entry test

How to apply

To apply to take part in the selection process, send your CV with your photo stating 'SELEZIONI CORSO PROFESSIONALE' (VOCATIONAL TRAINING COURSE SELECTIONS) on the subject line of your email to: info@nikoromitoformazione.it or visit the Academy's website.

Educational Institution accredited by the Abruzzo Regional Authority

F109-A-12042021-000DE0-X

Further Education

Post-Compulsory Education Training

Advanced Vocational Training

SUPPORTING PARTNERS



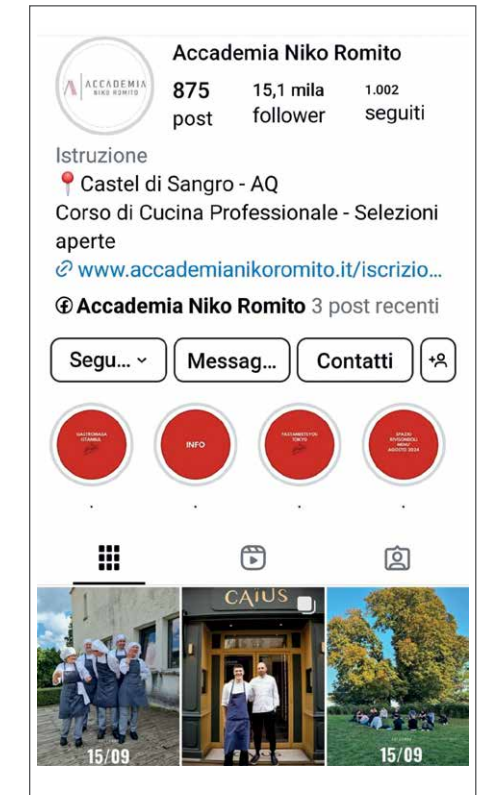
TECHNICAL PARTNERS



EDUCATIONAL PARTNERS



OUR SOCIAL MEDIA CHANNELS





www.accademianikoromito.it



[@accademianikoromito](https://www.instagram.com/accademianikoromito)

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