



THE ACADEMY AND ITS OBJECTIVES

The Italian Academy of Cuisine, which is a Cultural Institution of the Italian Republic since 2003, was founded in Milan on July 29, 1953 by Orio Vergani along with a group of talented experts in the field of culture, industry and journalism. Its mission is to defend and protect traditional Italian cuisine, and to promote its diffusion and improvement in Italy and abroad. The Academy works with public officials, entities, associations, public and private institutions, and it can authoritatively guarantee objectivity and neutrality in its judgments in the field of cuisine thanks to its independence from any and all commercial interests.

Through its Study Center and its Delegations in Italy and abroad, the Academy works to promote initiatives aimed at spreading a broader understanding of the values of traditional Italian cuisine. This constitutes the basis for all of its concrete innovations.

Those people with a direct commercial interest in the restaurant industry or culinary schools are not eligible for admission to the Academy.

THE STRUCTURE OF THE ACADEMY

The Governing Bodies of the Academy are:
the **President's Council**, composed by 9 members;
the **Academy Advisory Council**, with 30 members;
the **Board of Auditors**, composed by 3 members plus 2 alternates;
the **Arbitration Board**, also with 3 members plus 2 alternates.

THE PRESIDENT'S COUNCIL 2015-2018

Severino Sani
Deputy Vice President



Roberto Ariani
Secretary General
and Treasurer



Paolo Petroni
President



Mario Ursino
Vice President



Sergio Corbino
Council Member



Mimmo D'Alessio
Council Member



Gianni Fossati
Council Member



Franco Milli
Council Member



Renzo Rizzi
Secretary of the
President's Council
and Council Member

THE DELEGATIONS AROUND THE WORLD

The Academy pursues its objectives through the activities of its Governing Bodies and the regional and territorial Delegations, of which there are 215 in Italy and 72 abroad, with more than 7,500 members. The Academy's research and studies regarding everything associated with the Civilization of the Table are also carried out through its convivial meetings, that constitute opportunities

for Academicians to exchange ideas. Once a year, these convivial meetings culminate, on the third Thursday in October, in an "ecumenical dinner" when all the Delegations worldwide gather around their respective tables to appreciate or rediscover a different food product every year. The activities of the Italian Delegations are overseen by 26 Regional Coordinators.

THE ACADEMY'S PUBLICATIONS



THE COOKBOOK OF REGIONAL ITALIAN CUISINE

This exhaustive compilation of typical recipes from Italian towns and cities, selected and tested by the Academy, is the fruit of the labor of the 26 Regional Study Centers from every region of Italy. With the help of members of local Delegations, that have daily contact with the gastronomic reality of their territory, it was possible to expand upon strictly local culinary traditions. They selected and evaluated traditional “home-made” dishes that not only lived in the memories of the elderly but are also still eaten today. These are the recipes that we want to see preserved for future generations. The new updated and expanded edition of the Cookbook, published by Bolis, now includes over 3,000 recipes (1,000 of which did not appear in the previous edition). They range from the classic and most famous recipes to lesser known, undiscovered dishes. This volume is an essential reference book covering the best of traditional Italian cuisine.

THE RESTAURANT GUIDE

Through the experienced Delegates' continuous monitoring of the restaurants in their territories, the Restaurant Guide provides a comprehensive look at cuisine in Italy and around the world. Using a rating system of 1 to 4 “temples”, the Guide lists and evaluates those restaurants that combine hospitality and professionalism. Updated in real time, the Guide can be accessed at the Academy's website (over 100,000 users around the world have consulted it) and using the free App it can also be downloaded free of charge on mobile devices. Information can be searched using parameters from restaurant name to desired dish. Academicians provide input through a special menu, and after registering, general users may also leave comments.



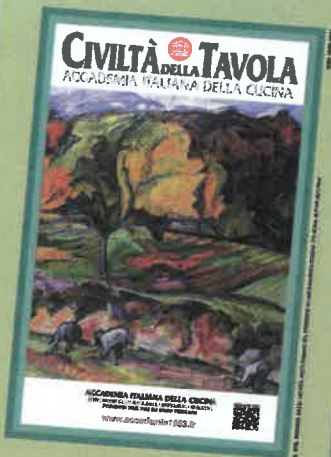
THE GOOD TRADITIONAL TABLES

The printed version of the Guide is published biannually. It is devoted to the preservation and defense of those restaurants that use authentic local products and recipes. The Guide only includes those establishments offering a cuisine that respects local traditions (sometimes with a touch of innovation and imagination), which uses high quality ingredients, preferably locally produced, excellently served and offered at good price-quality ratio. The printed version of the Guide is distributed exclusively to Academicians.

The object of the Academy's publications is to document and spread awareness of Italian gastronomic culture through the publications that authoritatively deal with the subject's history, current situation and possible future scenarios. The Academy's work in disseminating cultural studies on Italian cuisine, among other things, has proved useful to teachers, students, institutions and enthusiasts alike. Many of the publications can be downloaded free of charge from the Academy's website.

CIVILTÀ DELLA TAVOLA

It is the Academy's primary communications vehicle. Published monthly (11 issues annually), it presents articles and discussions on a variety of cultural and gastronomic themes. A pdf version of the magazine is available on the website in Italian and English. A copy of *Civiltà della Tavola* (Civilization of the Table) is sent to all Academicians, to the restaurants that have been reviewed in that issue and to those with a subscription. But it also has an important non-Academic audience: Italian Embassies and Consulates, Italian cultural Institutes abroad, foreign trade institutes, Mayors, regional and local cultural and tourism advisors from towns with more than 30,000 inhabitants, public libraries, cultural institutes and hospitality schools in Italy.

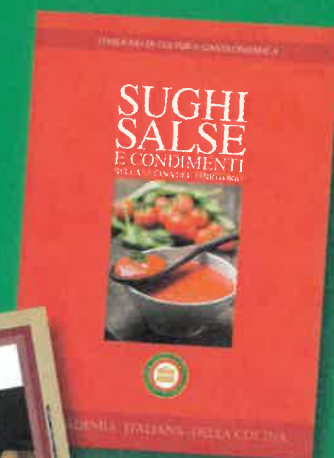


CULTURAL GASTRONOMIC ITINERARIES

Every year the Academy publishes a volume of the Cultural Gastronomic Itineraries devoted to a different gastronomic theme. These publications study a representative Italian food product and provide a variety of interpretations of regional cuisine.

THE THEMED NOTEBOOKS

This important series of publications reports on the themes of the major conferences sponsored by the Delegations of the Academy. This editorial initiative provides an in-depth look at subjects and trends associated with the country's Civilization of the Table and represents a great corpus of information on folklore and national culture.



THE CULTURAL GASTRONOMIC SERIES

The Academy also publishes a series on gastronomic culture that examines trends in the past and present culinary panorama and establishes guidelines for a balanced gastronomic path for the future.

THE STUDY CENTER: FULCRUM OF IDEAS AND INITIATIVES

The late President Franco Marengi devised the Study Center that bears his name. Today it is the cultural magnet of the Academy, and is the driving force behind its activities. It is composed by both Academicians and non-Academicians who, each according to their professional competence, conducts research, analyses and provides consultation on historical, economic, sociological, gastronomic, nutritional and technical issues that regard Italian cuisine.

Alfredo Pelle is the President, ably assisted by the Vice President in charge of the Regional Study Centers Sergio Corbino, along with Secretary Elisabetta Cocito. Members of the Study Center include university professors, noted gastronomic journalists (including television), and authoritative writers of works on the culture of nutrition, all well known for their expertise. They are: Simonetta Agnello Hornby, Giuseppe Benelli, Gioacchino Bonsignore, Franco Cardini, Gualtiero Marchesi, Massimo Montanari, Maria Giuseppina Muzzarelli, Gigi Padovani, Paolo Pellegrini, Mauro Rosati, Massimo Vincenzini, Andrea Vitale and Gianni Zocchi.

There are also 26 Regional Study Centers that carry out research in a more detailed way, on the gastronomic culture of every single territory. This prestigious team lends even greater substance to the Academy's cultural role in society and also reinforces its visibility.

THE ACADEMY LIBRARY AT THE BICOCCA UNIVERSITY OF MILAN

The Academy Library, named in honor of the late President Giuseppe Dell'Osso, contains more than 5,000 publications donated by Academicians and publishing houses. The works are housed at the Ateneo Library at the Bicocca University of Milan (Building U6 - 2nd floor). This important bibliographic collection is available to the public Monday-Thursday from 9:00 to 19:30 and Fridays from 9:00 to 18:30. It is possible to consult the catalogue of Academy works directly from the Academy's website.



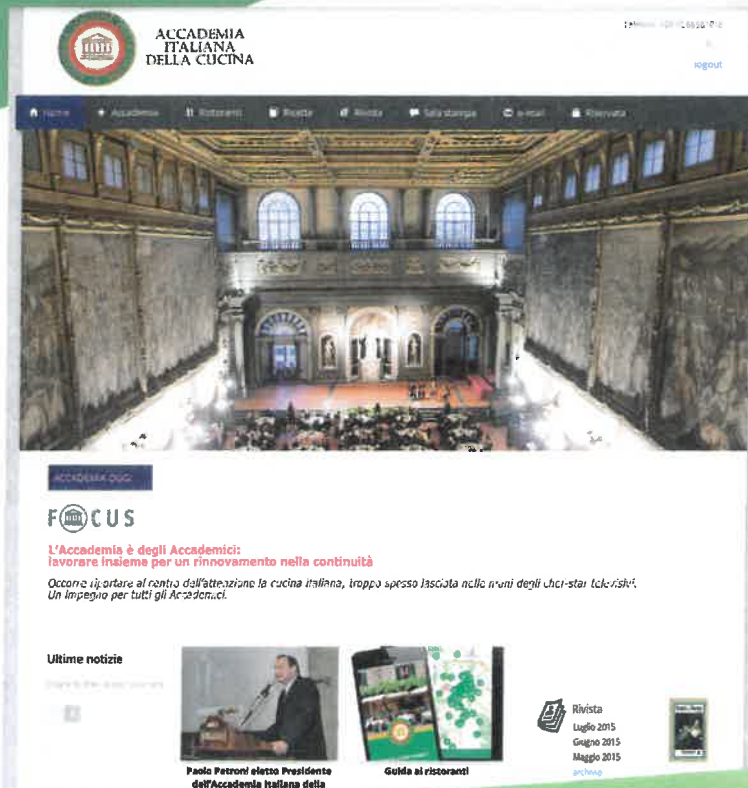
ORIO VERGANI: THE FORWARD LOOKING FOUNDER

The founder of the Italian Academy of Cuisine, Orio Vergani, was a leading personality in the worlds of journalism, literature and art. As an accomplished writer, playwright, art critic and chronicler with an inquiring mind, he had a profound impact on Italian journalism. Born in 1898, he began his journalistic career at the newspaper *Messaggero della Domenica* and joined the *Corriere della Sera* in 1926. After returning from a visit abroad as the *Corriere's* correspondent at the Tour de France, he founded the Italian Academy of Cuisine in 1953 and was its first President until his untimely death in 1960.

Co-Founders with Vergani: Luigi Bertetti (president of the Italian Automobile Club), Dino Buzzati Traverso (journalist, writer, painter), Cesare Chiodi (president of the Italian Touring Club), Giannino Citterio (industrialist), Ernesto Donà dalle Rose (industrialist), Michele Guido Franci (secretary general of the Milan Trade Fair), Gianni Mazzocchi Bastoni (publisher), Arnoldo Mondadori (publisher), Attilio Nava (physician), Arturo Orvieto (lawyer and writer), Severino Pagani (writer and playwright), Aldo Passante (director of RAI production center, Milan), Gian Luigi Ponti (banker, president of Milan Tourist Bureau), Giò Ponti (architect), Dino Villani (journalist, advertising specialist, painter), Edoardo Visconti di Modrone (industrialist). Journalists and writers Massimo Alberini and Vincenzo Buonassisi were also present at the creation of Academy which took place at the Hotel Diana in Milan.

THE ACADEMY ONLINE

The Academy's dynamic website (www.accademia1953.it) is full of online information and is very user-friendly (it has almost 15,000 visitors each month). The website allows users to access news about the organization's activities in Italy and abroad, as well as the most recent Academy publications. Through the many items on the menu, visitors can consult the National Recipe Collection from every region of Italy, the result of an extensive national "census" conducted by the Academy that includes over 2,000 traditional Italian recipes. It is also possible to access the Restaurant section, which contains reviews of 3,000 eating establishments all over Italy and in those countries where the Academy has Delegations. The latest issues of the magazine *Civilization of the Table* can be downloaded in Italian with selections in English, as well as the volumes of the *Cultural Gastronomic Itineraries* and the major Academy Notebooks.



THE NEWSLETTER

All Academicians receive the new *Academy Newsletter* via email. It is a monthly publication with up-to-date news and information. The Newsletter is also available on the Academy's website (www.accademia1953.it).

PRIZES AND CERTIFICATES

The Academy conveys special recognition through prizes and certificates on those who have performed exceptional service in the protection and safeguarding of traditional cultural values, principles and quality.

THE ORIO VERGANI PRIZE

Awarded to those people, entities and associations **unrelated to the Academy** whose work in a variety of fields has greatly benefited gastronomic culture and the Civilization of the Italian Table both in Italy and abroad.

THE GIOVANNI NUVOLETTI PRIZE

Reserved for those people, restaurateurs and organizations that have made significant contributions to the awareness and appreciation of the good traditional foods and cuisine of their own territory.

THE DINO VILLANI PRIZE

Conferred upon the owners of artisanal enterprises or small businesses whose consistent high quality has resulted in the valorization and enhancement of Italian food products.

THE LUIGI VOLPICELLI PRIZE

Given to those Delegations of the Academy for the gastronomic and artistic excellence of their menus.

THE MASSIMO ALBERINI PRIZE

Awarded, in the name of the Delegations of Academy, to those commercial ventures that have consistently maintained high standards by offering the public artisanal products that utilize high quality ingredients and processes that respect local and regional traditions.



CERTIFICATES

Certificates for **Excellent Cuisine** and **Good Cuisine** may be awarded to restaurants in Italy and abroad that serve high quality traditional dishes.