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.
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" where 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, 26 Regio-

tal Study Centers from every region of Italy. The object of the Academy's publications is to document and spread awareness of Italian cultural studies on Italian cuisine, among other things, has proved useful to teachers, libraries, cultural institutes and hospitality schools in Italy. 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 Academy pursues its objectives through the activities of its Governing Bodies and the regional and territorial Delegations, of which there are 115 in Italy and 75 abroad, with more than 7,600 members. The Academy's research, and studies regarding everything associated with the Civiliza-

tion 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" where 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 Region-

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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 5 members plus 2 alternates,
- the Arbitration Board, also with 5 members plus 2 alternates.

THE PRESIDENT’S COUNCIL 2015-2018

Paolo Petroni
President

Mario Ursino
Vice President

Severino Seni
Deputy Vice President

Roberto Ariani
Secretary General

Mimmo Corbino
Council Member

Mimmo D’Aleman
Council Member

Gianluca Fontali
Council Member

Renzo Rizzi
Secretary of the President’s Council

Francesco Severino Sani
Vice President

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THE DELEGATIONS AROUND THE WORLD

The Academy’s publications are 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 rest of the Delegations and to selected libraries, cultural institutes and hospitality schools in Italy.

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 folklore and national culture. 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 folklore and national culture.
The Academy pursues its objectives through the activity of its Governing Bodies and the regional Delegations, made up of 26 Regional Study Centers from every region of Italy. Through the experienced Delegates’ continuous monitoring of the restaurants on their territories, the Restaurant Guide lists and evaluates those restaurants that combine hospitality and professionalism.

THE CIVILTA’ DELLA TAVOLA

It is the Academy’s primary communications vehicle. Published monthly (or twice 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 range 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.

THE CULINARY TRADITIONS OF REGIONAL ITALIAN CUISINE

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 cuisines.

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 the topics of the conferences, trends in the past and present culinary panorama and establishes guidelines for a balanced gastronomic path for the future.

THE CULINARY TRADITIONS OF ITALIAN TRADITIONAL FOOD PRODUCTS

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

THEволк HOSPITALITY GUIDES

The Academy pursues its objectives through the activities of the Governing Bodies and the regional and territorial Delegations, of which there are 15 in Italy and 74 abroad, with more than 7,600 members. The Academy’s research and studies, regarding everything associated with the Civilization of the Table and its interpretations, are also carried out through its members and territorial Delegations, of which there are activities of its Governing Bodies and the regional.

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THE ACADEMY’S PUBLICATIONS

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 16 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. This new updated and expanded edition of the Cookbook, published by Ilold, now includes over 9,000 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.

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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 on 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.

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THE STUDY CENTER: FULCRUM OF IDEAS AND INITIATIVES

The late President Franco Maronighi desired 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, according to their professional competences, conduct research, analyses and provides consultation on historical, economic, sociological, gastronomic, nutritional and technical issues that regard Italian cuisine.

Alfredo Polia is the President, who is assisted by the Vice President in charge of the Regional Study Centers Sergio Cortina, along with Secretary Elisabetta Caccio. 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 Benedi, Giacchino Bonomi, Franco Cardini, Gualtiero Marchesi, Massimo Montesanti, Maria Giuseppina Mazzarotti, Gigi Pudovani, Paolo Pellegrini, Mauro Rosati, Massimo Vincenzi, Andrea Vitali and Gianmi Zocchi.

There are also 16 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’Oro, contains more than 2,000 publications donated by Academicians and publishing houses. The works are housed at the Alberini Library of the Bicocca University of Milan (Building U4, 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 12.30. It is possible to consult the catalogue of Academy works directly from the Academy’s website.

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ORIO VERGANI: THE FORWARD LOOKING FOUNDER

The founder of the Italian Academy of Cuisine, Orso 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 1926, he began his journalistic career at the newspaper Messaggero della Domenica and joined the Corriere della Sera in 1946. 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-Founder with Vergani: Luigi Bartelli (president of the Italian Automobile Club), Dino Barzatt Traverso (journalist, writer, painter), Cesare Chiodi (president of the Italian Touring Club), Giancarlo Gattinone (industrialist), Ernesto Donà dalle Rose (industrialist), Michele Guido Franci (secretary general of the Milan Trade Fair), Gianluigi Mazzeotti Briosi (publisher), Arnoldo Mondadori (publisher), Attilio Nava (physician), Arturo Orvieto (lawyer and writer), Severino Pagani (writer and playwright), Aldo Ponsacco (director of RAI production center, Milan), Gian Luigi Ponti ( banker, president of the Italian Touring Club), Gigi Ponti (architect), Diana Villani (journalist, advertising specialist, painter), Edoardo Vincenti di Modrone (industrialist), Journalists and writers Massimo Albertini and Vincenzo Buonassisi were also present at the creation of Academy which took place at the Hotel Diana in Milan.
The Academy’s dynamic website (www.accademia1953.it) is full of online information and is very user-friendly (it has almost 9,000 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 8,000 traditional Italian recipes. It is also possible to access the Restaurant section, which contains reviews of 3,500 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.

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### 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).