

DESTINATION

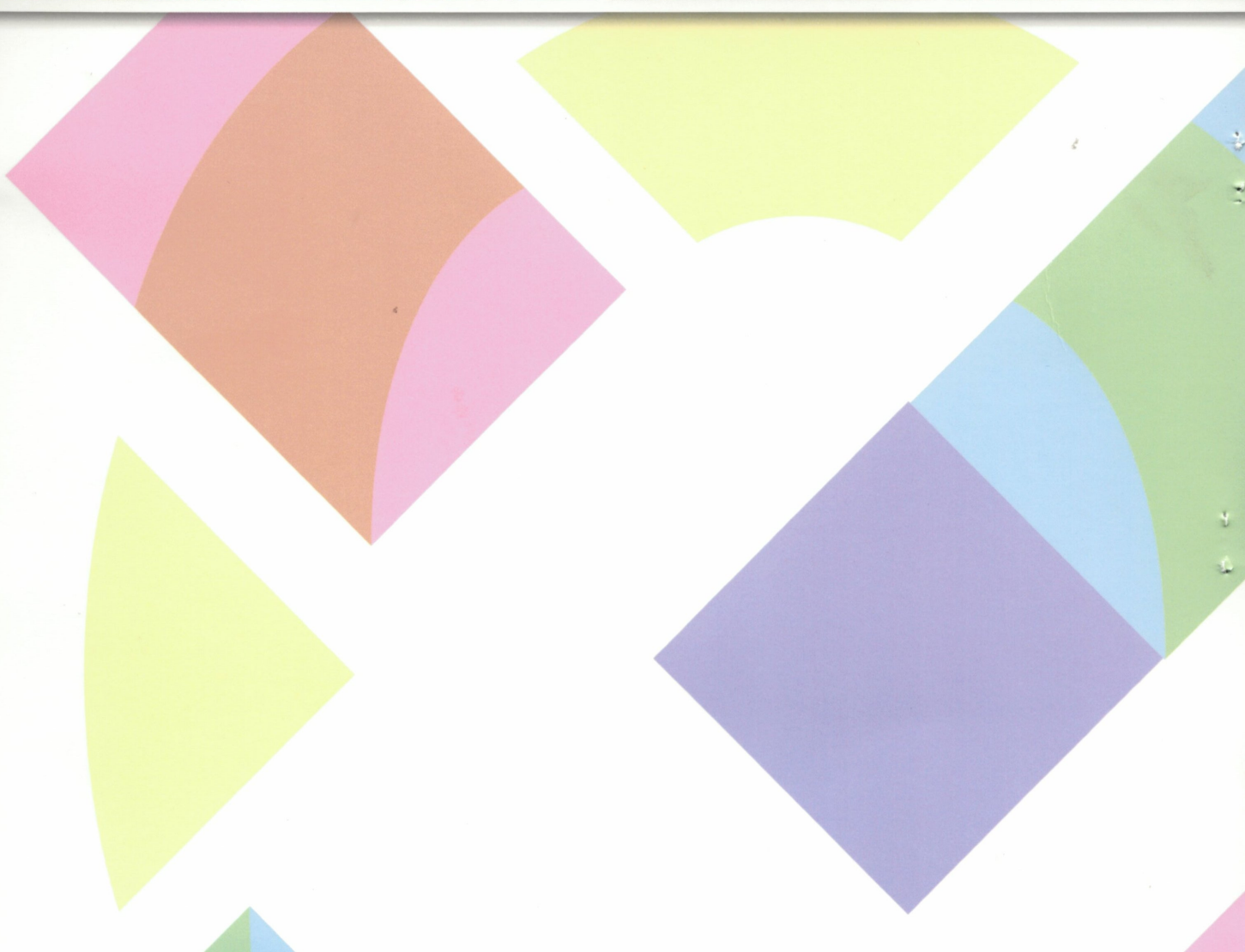
# ITALY

INVEST IN CULTURE CREATIVITY INNOVATION



MILANO 2015  
1 MAY • 31 OCTOBER

FEEDING THE PLANET  
ENERGY FOR LIFE



ITALY – SINGAPORE: BILATERAL TIES UPDATES

MILANO EXPO 2015 “FEEDING THE PLANET, ENERGY FOR LIFE”



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HE Ambassador Paolo Crudele with Chef Roberto Galetti of Garibaldi Ristorante (left) and Chef Michelle Pavanello of Otto Ristorante

# The Flavours of Italy

■ The serious business of Italian food was on the menu at Sapori D'Italia, a food-wine tasting event organised by the Italian Academy of Cuisine

Italians take their food seriously as they believe that food can solve anything. They are used to discussing important problems or issues around the lunch or dinner table. One such meal was the dinner hosted by the Italian Ambassador H.E. Paolo Crudele and Mrs Sara Crudele, on 5 May at their residence that was coordinated by the Accademia Italiana della Cucina or Italian Academy of Cuisine which presented Sapori d'Italia (Flavours of Italy).

Guests were able to sample the results of an exclusive dinner buffet created by two chefs who are inspired by traditional Italian flavours: Chef Michelle Pavanello from Otto Ristorante and Chef Roberto Galetti from Garibaldi Ristorante. Mrs Crudele also contributed a dish, Stuzzichino di benvenuto (focaccia and parmigiano) to the proceedings.

Most notably the event also brought into the spotlight the work and activities of the globally-famous Academy of Italian Cuisine which was founded in Milan in 1953 by Orio Vergani together with other leading figures in

the fields of culture, industry and journalism. Designated as a cultural institution of the Italian Republic in 2003, the Academy's mission is to safeguard traditional Italian cuisine and improve and promote it in Italy and abroad.

The Academy studies all aspects of gastronomy and Italian cuisine; it generates proposals, provides information in response to requests from public officials, agencies, associations and public and private institutions and promotes initiatives aimed at fostering a better understanding of traditional Italian culinary values.

Mr Giorgio Maria Rosica, the Delegato or Delegate from the Accademia Italiana della Cucina Delegazione of Singapore, Malaysia and Indonesia, said: "The guiding principles of the Accademia (commitment to research and protection of the traditions of Italian cuisine) are translated into several concrete initiatives directed to enthusiasts, lovers of the civilisation of the table and scholars.

"The protection of quality and authenticity of produces, ingredients and food is exercised in several ways and it materialises in the rewarding of deserving Italian restaurants in Singapore by recommending them in the Accademia's online 'Restaurant Guide' and by awarding them prizes like the Diploma of Buona Cucina.

"In Singapore, our Delegation has concentrated its activity on the organisation of quality and

innovative convivial events focussed on culture and dissemination and preservation of the convivial spirit."

He highlighted how the interaction with the chef is a staple of such events. "The diners can discuss all aspects of the menu and of the dishes served in an open and frank discussion at the end of the meal. The planning of a convivial event whether in a restaurant or in a private venue, is very elaborate and it requires an in-depth cooperation with the chef when planning the menu."

## Study and Search

"It is also a moment of study and search for the secrets of the chefs and how they handle the obstacles represented by the deficiency of original ingredients and produce still creating a dish that abides by the tradition of flavour and taste. Each menu, with comments, is reported to the Accademia in Milano, who publish the event on its monthly magazine "Cultura della Tavola" which is available online."

Interested stakeholders in Italian food in Singapore can benefit greatly from knowing more about the work carried out by the Academy and can be kept informed about any upcoming events planned later this year. Mr Rosica said, for example, the Accademia's online 'Restaurant Guide' is a great resource that can help the enthusiast of Italian cuisine, which covers establishments in Singapore or in any of the other 76 countries where





HE Ambassador Paolo Crudele with the organizers

the Accademia operates with a Delegation. He said, "Attending one of the convivial events would help to discover the taste of quality and authenticity. It would also be the occasion for discussing recipes and aspects of gastronomy. The Accademia also provides information in response to requests of public officials, agencies, associations and public and private institutions.

This June there will be a convivial event to award the Diploma of Buona Cucina at the latest restaurant that has been awarded this important recognition. In October, the Ecumenical dinner, which represents for the Accademia its moment of sublimation: A dinner based on the same theme and celebrated on the same day by all Delegations around the world. He added that this year the theme of the Ecumenical is 'Rice' and the dinners will be planned around this important staple. In December, there will be the Holiday Season's Wishes dinner and in March of 2015, the "Culturale", a dinner inspired and dedicated to a cultural theme. In 2014 it was "Italian Movies and Italian Food".

For more details of such events, the Accademia will provide more information on its Facebook page that will be launched in June. Those interested can simply ask to be placed on the Academy's mailing list.

### Round Table Meeting

Apart from the dinners, in the second half of this year, there are also plans for a Round Table meeting to examine aspects related to the import, distribution, retailing and consumption of Italian products, produce and ingredients in Singapore. The participants will be from some of the most prominent companies in the industry and the event will take place under the patronage of the Italian Embassy.

The Academy is a non-profit organisation. Its mission is carried out through the activities of its headquarters and its Delegations in Italy and abroad. There are currently 211 Delegations in Italy and 77 abroad, with over 7,500 members.

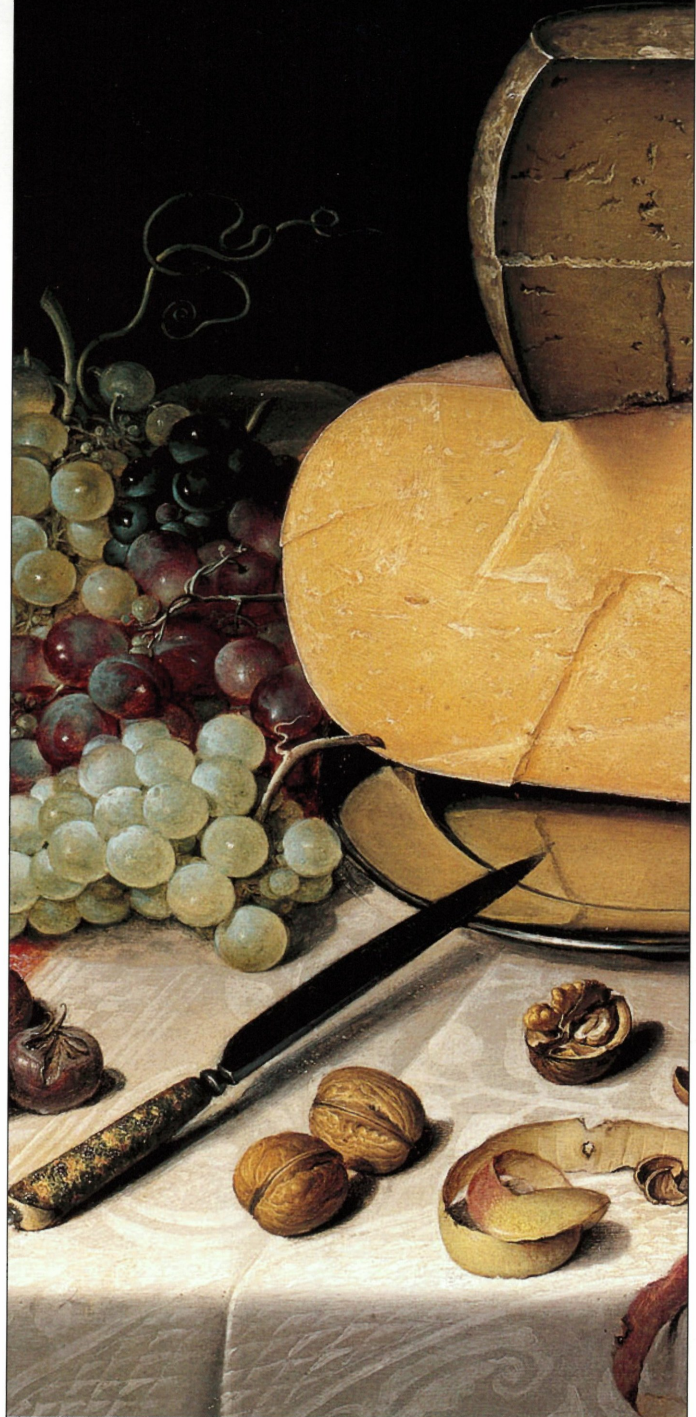
The Academy's website ([www.accademia1953.it](http://www.accademia1953.it)) provides instant access to the organisation's news in Italy and around the world, as well as its latest publications. Among the many menu items, one can consult the National Cookbook, with over 2,000 recipes that faithfully reflect Italy's culinary traditions. The Restaurant Section includes reviews of 3,000 establishments across Italy and countries with Academy Delegations.

Delegates' ongoing monitoring of restaurants for the 'Restaurant Guide' provides guidance on the standard of Italian cuisine at specific establishments using a rating system of one to four temples evaluating quality of food as well as standards of professionalism and hospitality. The Guide is updated continuously online and is also available through free Apple iPhone and iPad as well as Android apps.

For more information, contact email: [info.aicsingapore@gmail.com](mailto:info.aicsingapore@gmail.com) and like the Facebook Page: Accademia Italiana della Cucina, Delegation of Singapore.



# ACCADEMIA ITALIANA DELLA CUCINA



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