



THE ACADEMICIAN'S MANUAL

ACCADEMIA ITALIANA DELLA CUCINA

FOUNDED BY ORIO VERGANI IN 1953

CULTURAL INSTITUTION OF THE ITALIAN REPUBLIC

www.accademia1953.it



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Presentation



The **Italian Academy of Cuisine** protects, enhances and disseminates Italian cuisine as a cultural heritage, expression of the history, traditions and identity of our country.



A membership that lasts over time

Being an Academician means making a personal commitment towards Italian gastronomic culture.

This **Manual** (also available on the website www.accademia1953.it and on our App), covers the fundamental **principles**, **methods** of participation and essential aspects of the academic life, offering Academicians a tool for orientation and in-depth study.





Academy Foundation

The Accademia Italiana della Cucina was founded in Milan on **29 July 1953** **by Orio Vergani together** with Luigi Bertett, Dino Buzzati Traverso, Cesare Chiodi, Giannino Citterio, Ernesto Donà dalle Rose, Michele Guido Franci, Gianni Mazzocchi Bastoni, Arnoldo Mondadori, Attilio Nava, Arturo Orvieto, Severino Pagani, Aldo Passante, Gianluigi Ponti, Giò Ponti, Dino Villani and Edoardo Visconti di Modrone, with the presence of Massimo Alberini and Vincenzo Buonassisi.

The foundation took place at the **Diana Hotel in Milan**.
Currently, the headquarters are in Milan, Via Napo Torriani 31.

Institutional aims and activities

The main goal of the Academy is to promote the knowledge of Italian cuisine and protect its cultural, historical and social values.

For the achievement of its purposes, **the Academy:**

-  **protects the traditions** of Italian cuisine as an expression of culture and national identity;
-  **enhances the Italian gastronomic heritage** in Italy and worldwide;
-  **promotes studies**, research and publications on Italian cuisine;
-  **promotes the knowledge** of gastronomic evolution in accordance with tradition;
-  **spreads the principles** of quality, authenticity and culture of the table.





The Bodies of the Italian Academy of Cuisine

CENTRAL BODIES:

- 🌈 The Assembly of Delegates;
- 🌈 The Academic Advisory Council;
- 🌈 The President's Council;
- 🌈 The President;
- 🌈 The Vice Presidents;
- 🌈 The Secretary-General;
- 🌈 The Treasurer;
- 🌈 The Arbitration Board;
- 🌈 The Supervisory Body.

LOCAL BODIES:

- 🌈 The Delegation and the Legation;
- 🌈 The Delegate and the Legate;
- 🌈 The Delegation advisory board;
- 🌈 The regional coordinators in Italy.

All elected or appointed bodies **have a three-year term** and are governed by the Statute and the By-laws of the Academy.

Role and activities of the Delegate and the Legate

The **Delegate** is the Academician to whom the President's Council confers the task of chairing a **Delegation** in each territory.

The Delegate is personally responsible for managing his or her Delegation.

The **Delegate has the duty to carry out a fruitful academic activity** through periodic convivial meetings, conferences, constant control of restaurants, monitoring of effective members, proposal of prizes and other cultural initiatives.

The **Legate** is responsible for monitoring the restaurants, maintaining relations with the media, with local authorities and abroad with diplomatic representations.





The Academician

The Academician is called to:

 **be the guardian** of Italian gastronomic traditions;

 **participate actively** in the life of the Delegation and in convivial meetings;

 **comply** with administrative obligations;

 **keep** personal data updated;

 **contribute** to the dissemination of Italian cuisine values,
also through the activities of the Regional Study Centres.

Admission requirements

Can be an Academician only those who share the aims and activities of the Academy and demonstrate a concrete interest in the study, dissemination and enhancement of Italian cuisine.

Must have attended at **least 3 convivial meetings** of the Delegation or Legation to which he intends to belong.

He or she must **know** at least the basics of the Statute, By-laws and Code of Ethics.





How to enter

The Delegate or Legate presents to the President of the Academy the entry proposal signed also **by an Academician of the Delegation** (no other signature in case of Legation).

The Advisory Board of the Delegation must express favorable opinion to entry.

Once the proposal is accepted, the candidate must pay the first year's membership fee **within 30 days of the President's written consent.**

Failing this, the acceptance shall be withdrawn without further notice.



Can't be Academician

-  **cook or room service attendant** in restaurants and catering establishments, including home chef;
-  **owner** of restaurants, catering establishments, farmhouses, hotel with restaurants or catering companies, even with minority holdings;
-  **administrator**, manager or person in charge of the above activities;
-  **cooking** teacher or room service at public or private schools;
-  **food and wine representative, agent or promoter** of equipment for catering and hotel services;
-  **member of food and wine associations** not unrelated to catering with purposes incompatible with those of the Academy, for profit, linked to political activities or aimed at the promotion and sale of food products.





Can be Academician

 **journalist or writer**, also specializing in food and wine, provided that he or she does not engage in lobbying; or promote companies in the food, wine and catering sector;

 **blogger or food blogger**, if he or she does not promote catering establishments, cooking schools or products and objects intended for catering and hotel services;

 **producer of wines**, oils and other gastronomic products, provided that he or she does not engage in direct sales to restaurants.

Membership dues

The Academician must pay to the Secretariat, by 31 March each year, through the Delegate or the Legate, or in other ways established by the President's Council, the **annual membership fee**.

Failure to pay the fee in due time, after reminders, the Academician shall be disqualified.

The membership fee, limited to the first year of registration, is increased by 50% compared to the annual fee.





The updating of personal data

The Academician is required to promptly communicate to the Secretariat, any changes in his or her personal data and contact details.

The constant updating of information allows the Academy to keep its archives efficient and ensure proper communication with all Academicians.

The transfer to another Delegation or Legation

It is permitted only if **the Academician transfers his or her residence, domicile or abode** to the territory of another Delegation or Legation.

It is also allowed in the case that their residence, domicile or abode comes to be in the territory of a new Delegation or Legation.

Resolutions from the President's Council are reserved.

The request is sent to the President, **using a special form, containing the opinion of the Delegate or Legate of origin.**

The President **may accept** the request **after hearing** the delegate or legate of **destination.**





Grounds for exclusion and decadence

Academic qualification may cease
in the cases provided for by the Statute and the By-laws.

Termination may take place for:

 **resignation in writing** addressed to the President,
also through the Delegate or Legate.

 **failure to pay the membership** dues within the established terms;

 **failure to attend**, without justification, at least two social
gatherings of his/her Delegation in the last 12 months;

 **behaviors contrary to the Code of Ethics** that may compromise the prestige,
image or values of the Association;

 **activities or interests incompatible** with the purposes of the Academy.

The Symposiarch

The Symposiarch is the Academician in charge of organizing the convivial meetings of the Delegation.

He or she plays an essential role in the preparation of the meeting, taking care of its organizational and cultural aspects.

The Symposiarch:

-  identifies the restaurant or the meeting place;
-  agrees the menu with the chef;
-  deepens the cultural significance of the gastronomic proposal.





The Academician's Attire

Participation in convivial meetings requires **attire appropriate** to the prestige of the Academy and to the institutional character of the meetings.

The Academician always wears the academic insignia (tie or foulard), at least in the form of the badge, accompanied by appropriate clothing.

Restaurant monitoring

Academicians contribute to the monitoring of restaurants in the area.

The observation concerns in particular:

 gastronomic quality;

 respect for traditions;

 coherence of the culinary proposal;

 quality of service.





The Academy's Library

The library represents a cultural heritage dedicated to the collection and preservation of publications, texts and materials related to cooking, gastronomy and table culture.

Academicians **are invited to contribute to the growth** of the Library through the donation of books.

The collections of the Library promote:

 research and further investigation;

 preservation of Italian gastronomic memory;

 spread of Italian cuisine culture.

The Academy's library is located in Milan, at Via Cristoforo Gluck 3

The Magazine “Civiltà della Tavola”

The Academy takes care of the **publication** of “Civiltà della Tavola”,
official information body
which addresses and explores cultural
gastronomic, scientific and legislative topics.

The magazine is available in PDF format and can be downloaded
from the Academy’s website in Italian and (in reduced version) English versions.





Digital services for Academicians

The Academicians receive the newsletter every month by email, with updates on academic activities.

The Academy's website, **www.accademia1953.it**, is updated and represents the reference point for institutional information.

From the **reserved area**, the Academician can consult the Academy's Carnet and download his or her digital card.

Three apps are available:
one to follow the life of the Academy, with events, news and communications;
one to consult all the restaurants listed in the Guide;
and one of the **Good Tables of Tradition**.

The Code of Ethics

The **Code of Ethics** presents the fundamental reference for the behavior of each Academician.

It calls upon each Academician to respect the **principles of fairness, loyalty, impartiality, collaboration and respect for statutory purposes.**

The Academician is called to adopt behaviours consistent with the prestige, cultural role and institutional responsibility of the Accademia Italiana della Cucina.

The Academician's behaviour must always reflect the cultural and moral values that characterize membership in the Academy.





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