

School

Introduction

Niko Romito Formazione is a **Higher Education and Specialization School** dedicated to catering and Haute Cuisine.

Established in 2011 the school offers **different training opportunities** for future cooks, catering professionals and amateurs, with extended training programs, intensive courses and short courses on specific subjects.

Niko Romito Formazione is a Regione Abruzzo **Certified Post- Compulsory, Undergraduate and Higher Education Institute**, according to Regional Council Decree n.363, 20 July 2009.

Facilities and equipment

More than 450 square meters of **custom-made work stations** equipped with state-of-the-art tools are available for our students learning requirements:

- Multi-media classrooms
- Three teaching laboratories with fifteen work stations
- Lockers
- Office and information desk
- Cafeteria
- Spice orchards
- Experimental vineyard
- Experimental fruit orchard
- Special agreements with nearby hotels and furnished-flat owners for student accommodation
- Parking

Courses are taught every day of the week: together with traditional classes we provide on-site on-the-job-training courses, our students take part in events and conferences and work side-by-side with the staff of the Reale Restaurant to establish a **direct link between classroom attendance and on-the-job training**.

Thanks to the cooperation with the **Reale Restaurant**, frequent workshops with the best experts in the sector and the teaching partnership established with the **Università di Scienze Gastronomiche del Pollenzo (UNISG)** and the **Slow Food Association**, Niko Romito Formazione is a **top educational and training institution**, an ambassador of Italian Haute Cuisine in the world.