

Romolo Cacciatori

## Curriculum Vitae

I have always been fond of enogastronomy and I have been working in a professional way in this sector for 10 years.

- I have attended and passed training courses organized by the A.I.S. (Italian Association of Sommeliers)
- I have been an active member of FISAR (another organization of Italian sommeliers), I am registered in the *Albo Nazionale dei Docenti Sommelier* (National Register for Sommelier Teachers) and I teach in the three compulsory training courses for sommeliers.
- I have attended, and I am still attending, cooking courses in several Italian regions and I have participated in conferences on food and wine products.
- I have given lectures in Italy about the origins and characteristics of the cooking style of the Veneto region.
- I have been a teacher in cooking courses, undertaken the teaching of cooking theory, side-by-side with professional chefs who were teaching practical aspects of cooking.
- My stays in several regions of Italy (Piedmont, Lombardy, Emilia, Tuscany, Lazio and some southern regions) due to working reasons enabled me to get a broad knowledge in the food sector, alongside with a very good knowledge about Italian and international wines.
- I have been the President for the Veneto region and a National Counsellor of the *Chaîne of Rôtisseurs*, the longest-standing and widespread enogastronomy association in the world, active in more than 70 countries ([www.chaine-des-rotisseurs.it](http://www.chaine-des-rotisseurs.it)). I have taken care of the relations between this Italian Association and the other *Baillages* (its foreign counterparts) and I have been responsible for the culinary line of the Italian *Baillage*.
- I have organized the website for the *Chaîne of Rôtisseurs*.
- Thanks to these tasks and duties I have had the opportunity to visit and got to know some of the best restaurants on the Italian and international stage. I have presented and taken part in the creation of special menus and dishes for themed events which were followed by a debate among professionals.
- I organized the international *Chapitre* of the *Chaîne des Rôtisseurs* in Venice, a 4 days event on enogastronomic art and culture from the Veneto region. The *Chapitre* gathered 740 people, half of whom arriving from foreign countries and from whom I have received true appreciation and many compliments.
- Thanks to the international relations due to this activity, I have known many high level culinary traditions from European and North American countries.
- I have promoted the enogastronomic town twinning between Ohio (USA) and the Veneto Region and the twinning between this Italian region and the Flanders (Belgium).
- On behalf of the Association of Traders of Vicenza, I have been organizing an enogastronomic festival in the *Valle del Chiampo* for six years, helping *chefs* to create new menus and dishes and presenting the event. I am also cooperating in the food sector with the Association of Traders of Rovigo.
- I have fostered enogastronomic twinings between Vicenza and other provinces in the Veneto region, with the cooperation of various Associations of traders.
- I have created several interesting recipes with cherries for the Celebration of the National Festival of the *Durona* cherry from Chiampo.
- On that occasion I have also given widely-attended lectures on the origins of the cherry tree and the cherry fruit.

- I am writing articles on venues about wines and culinary art. Such articles are published by enogastronomic magazines in the Veneto region (in particular “Zafferano”, which has a circulation of around 100,000 copies).
- I have been writing gastronomy articles for the magazine “Le Rôtisseur”, distributed among the members of the Association and professionals of the food sector.
- I have written advice on particular wines improved in peculiar settings (wine improved in the lagoon). For more information see [www.cacciatori.org](http://www.cacciatori.org)
- I took part in several local TV programs about the culinary tradition in the Veneto Region.
- I am a member of the *Venerabile Confraternita del Baccalà alla Vicentina*, the Brotherhood that is safeguarding this traditional dish, enlisted among the 5 Italian most representative recipes.
- On June 27, 2007 I cooperated with the Association of Traders of Padua, providing a written comment on the menu for the festival “Padova si presenta a tavola” (Padua sits at table) and helping the Association with the organization of this event, which gathered more than 1,000 people and several VIPs from the show business and national TV programs.
- I attended a conference in the Holy See about “Olive oil and Health”, organized in the Vatican Gardens and in “Casina Pio IV” and on that occasion I directed the gala dinner that hosted most distinguished guests and Cardinals.
- I give lectures for amateurs about the pairing of food and wine, in cooperation with the Association of Traders and the tourist board (*Proloco*) in Padua and Vicenza.
- I am an experienced teacher on enogastronomic topics for restaurant personnel and for unemployed people looking for a new job (FSE). I have given classes within the training project organized by the Association of Traders/Chamber of commerce, with three training courses given exclusively in the Province of Vicenza.
- I am the designer and teacher of an important class on market analysis and market positioning for Restaurants.
- I have a broad experience in the field of oil, cheese and salami, alongside with beer and the way it can match with food.
- I am the adviser of several restaurants in Vicenza and Verona.
- I took part as a speaker during the final performances at Catering Institutes and I have given single enogastronomy lectures at Catering Institutes in the Veneto region.
- I am a teacher of enology and wine-tasting techniques at the Professional Catering Institute.