



# Teaching Traditions

## 20 Years of Apicius Innovation

**Saturday March 18<sup>th</sup>**

**FUA Florence University of the Arts**

Palazzo Bombicci Guicciardini Strozzi | Corso dei Tintori, 21

**9.30**

**Registration**

**10.00 - 10.30**

**Inauguration and Opening Remarks** | SALA ROSA

**Umberto Gori**

*FUA Conference Coordinator*

**Cristina Giachi**

*Vice-Mayor of the Municipality of Florence*

**Claudio Bianchi**

*Florence Chamber of Commerce*

**Leonardo Bandinelli**

*Confindustria Toscana*

**10.30 - 11.00**

**Keynote Speech** | SALA ROSA

**Hospitality Programs: An Integral part  
of the Hospitality Industry and the Local Community**

**Ona Ashley**

*Hospitality Management Director  
Johnson County Community College*

**11.00 - 11.30**

**COFFEE BREAK** | FUA LIBRARY

**11.30 - 13.30**

**PANEL ONE** | SALA ROSA

**Massimo Bocus** *Moderator:*

*Executive Sous Chef & Vice Director, Academic Coordinator  
Apicius International School of Hospitality*

**Sport and Nutrition**

**Cristian Petri**

*Nutritionist, ACF Fiorentina*

**Andrea Trapani**

*Executive Chef & Director Apicius International School of Hospitality  
| Executive Chef ACF Fiorentina*

**What's Next for the Restaurant Industry after  
Molecular Cuisine and the Return of Farm to Table?**

**Simone Cipriani**

*Chef, Essenziale Restaurant*

**13.30 - 15.00**

**TASTING SESSION, LUNCH BREAK** | FUA LIBRARY

**Presentation and Tasting Session with  
Apicius Culinary Arts Baking & Pastry Students**

**Featured Producers:**

Frantoio Pruneti | extra virgin olive oil

Pasta Artigianale Fabbri | pasta

Pila Vecia | rice

Acetaia Malpighi | balsamic vinegar

Fattoria Corzano e Paterno | cheese

Macelleria Artigianale Savigni | meats

**15.00 - 17.00**

**PANEL TWO** | SALA ROSA

**Giallozafferano.it - An Effective Digital Platform**

**Sonia Peronaci**

*Chef, Blogger, Writer*

**Palatable Food:**

**Pathological Behaviors and Dependence**

**Domenico Pellegrini**

*Università di Firenze*

**The Importance of Traditional Pastry**

**Paolo Sacchetti**

*Pasticceria Nuovo Mondo Prato*

**The Future of Wine Innovation**

**Luca Gardini**

*Sommelier*

**17.00 - 18.30**

**STUDENT PANEL** | FUA LIBRARY

**Understanding Quality**

A blind tasting experience of 12 different high quality  
Italian wines, conducted by:

The students of the **Viticulture and Enology:**

**An Educational Wine Tour II** course

and

**Massimo Coppetti**

*FUA Public Relations Coordinator and Apicius Instructor*



**APICIUS International School of Hospitality**

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