



## ROBERTO DE SANTIS

### *Profile*



### **Pizza maker of the Italian School of Pizza Makers**

Graduated from the professional hotel school back in 2001, and also from the Italian Chef Academy in 2019. He continued with his training in various sectors, specializing both in cooking, with carving and decoration courses on vegetables, regional cuisines such as the Ligurian one, on Desserts, Roasted meats, Finger food, but also in the management of the kitchen as Executive Chef. He is also trained in the bakery sector with in-depth seminars on flours and yeasts, he also obtained the qualification as a master instructor for acrobatic pizza, Neapolitan pizza, the tray-baked pizza and the pizza with paddle. Since 2014 he has been a Master Pizza Chef instructor for the SIP (Italian School of Pizza Makers - <https://scuolaitalianapizzaioli.it/>) with the European Certified Training Course N° 14/0601P and has been one of the teachers of the ICIF Pizza Courses in collaboration with the SIP since 2021. He has worked in numerous restaurants as a Chef and as an Executive Chef, and also as a consultant in the creation of recipes for various restaurants as well as specific pizza recipes specifically for diabetics, and for business start-ups not only in Italy but also abroad. He is also often among the judges of the European and World Pizza Championships as well as having cultivated a personal passion by attending the first level AIBES course and the first and second levels as an AIS Sommelier.