



RestorAction. New forms of conviviality for new horizons.

Rome's Bio-Medical University Campus and Pedevilla Spa open a new university restaurant that's all about health, local produce and human relationships.

Fully renovated to improve its functioning and service and meet today's criteria of environmental sustainability and maximum efficiency.

Rome, 30.09.2019 – Students at **Rome's Bio-Medical University Campus** began the academic year with a major improvement to their quality of life on campus. The new university campus restaurant operated by **Pedevilla**, a historic Italian company synonymous with excellence in quality catering and a partner of the Bio-Medical Campus since 2016, opened today. The restaurant has been completely renovated to improve the functionality of the spaces and offer students better service. The renovations were planned and implemented to ensure greater convenience in the restaurant, which covers a **720 sqm** area and is frequented by more than **800 students** every day. The new university restaurant operated by Pedevilla offers students a meeting-place and centre of social life that meets all the criteria of **practicality, convenience and sustainability**. On the basis of a study of how distribution flows are regulated, the service will now have much shorter waiting times, both at the entrance and at the cash desk. New dishes will be served, and a number of other new developments will also help improve overall quality: the chef will cook and season gourmet pasta dishes in a wok in express mode, students will be given electronic disks to notify them when their pizzas are ready and ensure that they are served with all their fragrance immediately upon leaving the oven, and, lastly, the restaurant now has a wellness island with a salad and fruit bar and a grill service area.

In this project, developed under the scientific guidance of UCBM experts, dining becomes an opportunity for education about food. Pedevilla expresses a new vision of conviviality linked with nutrition and an **ethical, sustainable supply using** fresh, quality kilometre zero ingredients. And that's not all: Pedevilla aims to achieve sustainability in design, too. The University Campus restaurant – like all Pedevilla's corporate restaurants - features custom-designed furniture made with wood that meets the requirements of the **Chain of Custody**, the company's traceability system, used at all stages in the processing and distribution of wood.

The Bio-Medical University Campus of Rome is traditionally a landmark in food science and technology with its degree programmes in nutrition and food and agriculture business management and its post-graduate programmes for dietary health and catering professionals.

To crown these important new developments from Pedevilla for significantly improving students' quality of life, the Bio-Medical University Campus in Rome has organised a major event for the inauguration of the new spaces, featuring special guests to **share in the new convivial spirit**. Between 18:30 and 20:00 more than 500 people will be packed into the new restaurant area for a cooking show by chef **Fabio Campoli**, who will discuss the nutritional properties and methods of preparation of his dishes with Food Science and Human Nutrition professor Manon Khazrai and star in a culinary performance at the new wok station for express pasta-making and seasoning. On this occasion, as always, the menu will focus on **traditional local dishes made from zero kilometre ingredients**, a feature of all Pedevilla's menus all over Italy.