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Nossi College of Art Launches New Culinary Arts Associate Degree Program

Comprehensive Curriculum Unmatched by Other Programs in the Southeast

Nashville, Tenn. -- November 5, 2020 -- [Nossi College of Art](#), a leading art college in the Southeast and the only private art college in Tennessee, today announced the launch of its new Culinary Arts degree program. It will be offered as a two-year associate's degree led by award-winning ACF Certified Chef Anthony Mandriota.

Classes will begin in the fall of 2021. In addition to a strong foundation of cooking and baking skills, students will learn about leadership, business skills, and niche industries from our professional chef instructors. Nossi transformed part of its existing building into a professional culinary kitchen for students to gain hands-on experience and work with a variety of high-quality, fresh, local, and international ingredients.

“Nashville has become a food town, and until now, there hasn’t been a program of this caliber that provides the level of training and experience needed to develop local, professional chefs to run kitchens and restaurants,” said Cyrus Vatandoost, Executive Vice President at Nossi College of Art. “We’re excited to have the experience, talents and leadership of Chef Mandriota as we prepare students to be technically strong and develop the creative confidence to be successful in the culinary arts.”

Chef Mandriota joins Nossi with over 40 years of experience. Mandriota earned both his bachelor’s and master’s degrees in Hospitality Management from Florida International University. While completing his master’s degree, Mandriota became an adjunct instructor at the International Culinary School at The Art Institute of Fort Lauderdale and subsequently became a full-time instructor following graduation. Prior to his role at Nossi, Mandriota served as the Culinary Department Chair at the International Culinary School at the Art Institute of Tennessee.

He has been reviewed in the *Boston Globe*, *Boston Herald*, and the *Keys Reporter* and appeared in *Food Arts Magazine* and *Nation's Restaurant News*. He has also received multiple awards from the American Culinary Federation's Middle Tennessee Chapter, including the Bill James Award for outstanding service in promoting culinary arts.

“Despite the events of 2020, we know people will always enjoy eating out and restaurants and hotels will come back in a position of strength,” said Mandriota. “Our comprehensive curriculum will give students a balanced and complete culinary experience unmatched by other programs in the Southeast and prepare them for an array of incredible career opportunities across the hospitality industry.”

The culinary arts degree program and curriculum will be developed in partnership with a dedicated advisory board of professional chefs and hospitality managers in the Nashville area. The advisory board will help ensure the curriculum is current and fills the specific demands of the restaurant and hotel industries.

Applications for the program are now open, and classes will begin in fall 2021. Prospective students can learn more and arrange a tour via the school's website at the following [link](#).

About Nossi College of Art

Established in 1973, Nossi College of Art is a leading private art college in the Southeast and the only private art college in Tennessee for aspiring creative professionals. Located in Nashville, an epicenter of creativity and culture, Nossi College of Art offers associate and bachelor degree programs in video & film, photography, graphic design media, culinary arts and commercial illustration. For more information, please visit <https://nossi.edu/>.