



**ACADEMIC REGULATIONS**  
**of**  
**Graduate Degree**  
**in Food Innovation & Management**

**Art. 1 – Premise**

|  |   |
|--|---|
| <b>University</b>  | University of GASTRONOMIC SCIENCES  |
| <b>Class</b>   | LM/GASTR - Economic and Social Sciences of Gastronomy   |
| <b>Name of the course in Italian</b><br><b>Internal code of the course at the University</b>                                   | Management and innovation for the food business   |
| <b>Name of the course in English</b>   | Food Innovation & Management  |
| <b>Course Language</b>   | English   |
| <b>Date of approval of the Academic structure</b>  | 20/12/2017  |
| <b>Date of approval of the Academic Senate / Administration Council</b>  | 18/01/2018  |
| <b>Date of consultation with the representative organizations at a local level of the production, services and professions</b> | <ul style="list-style-type: none"><li>- 17-21/06/2016 – Seminar dedicated to the identification of the potentially constitutive elements of the theoretical framework of reference of the “New” Gastronomic Science</li><li>- 19/12/2017 – Meeting with the social partners-local authorities, companies and associations who take part in university’s academic and research support network - to whom the introduction of the Graduate degree courses in Gastronomic Sciences and Cultures had been presented</li></ul> |
| <b>Date of favorable opinion of the Regional coordination committee</b>  | 17/01/2018  |
| <b>Modus operandi</b>  | Course of conventional study  |
| <b>Website address of the graduate course</b>  | <a href="https://www.unisg.it/corsi-iscrizioni/laurea-magistrale/">https://www.unisg.it/corsi-iscrizioni/laurea-magistrale/</a>   |
| <b>Faculty of reference for administrative purposes</b>  | Gastronomic Sciences  |
| <b>Maximum number of recognizable credits</b>  | 12<br><ul style="list-style-type: none"><li>- DM 16/3/2007, art 4</li><li>- Nota MIUR 1063 del 29/04/2011</li></ul>   |
| <b>Maximum number of students per year for the course</b>  | 40  |

For the academic year 2019/2020, both the first and the second year of the course will be conducted.

**Art. 2 – Specific objectives of the course and description of the training program**

|   |  |
|---|--|
| <b>Specific training objectives of the course</b> | The graduate degree holder in Food Innovation & Management acquires a specialized culture based on a solid knowledge of the gastronomic system and acquires a series of analytical and management knowledge specific to the agro-food sector, which allows him/her to carry out the following activities:-<br>To operate in a managerial position - within the following company |
|---|--|



functions: strategic planning, marketing, sales and international development

- in companies that deal with the production and marketing of quality food products and that have developed an innovative ideas of products and services;
- provide a significant contribution, thanks to the analytical and specialized skills acquired, in decision-making processes within regional companies specialized in quality food production;
- operate in the publishing and education sector, in particular in the field of information, communication and promotion of quality food products, with the help of new multimedia technologies;
- create and coordinate development policies within public or non-governmental institutions, aimed at enhancing the territory, with particular reference to the agro-food sector;
- operate in the sectors that respond to the new needs of the sustainable economy, such as: critical and responsible consumption, fair trade, the short supply chain, the reduction of the environmental impact of agro-food production methods and models;
- designing new forms of entrepreneurship with public and private capital in the context of quality food production while respecting environmental constraints and social sustainability.

The course includes an articulation in four semesters (two years). The teachings are distributed according to a precise logic that allows to provide multidisciplinary synergistic knowledge within the semesters.

First year of the course: The first semester of the course concentrate on the teachings that transmit analytical knowledge (qualitative and quantitative) with a focus on agro-food systems and knowledge in the field of communication in cross cultural terms in an international development perspective; whereas the second semester of the courses focuses more on managerial and legal knowledge related to the agro-food sector.

Second year of the course: In the first semester courses with specialized contents related to the culture and food history are developed together with knowledge of communication and planning, while the last semester is dedicated to internships and development of the thesis.

All the training activities foreseen in the Graduate Degree course are held in English in a multi-cultural and international approach. The courses offered are characterized by an active teaching method that includes analysis and preparation carried out individually and in groups, classroom presentations and exercises. The course includes the use of a special platform for e-learning, which can be used both by teachers and students on PC and on mobile devices, which supports traditional classroom teaching. During this two years period the course of study includes the organization of at least two educational trips which is supervised by one or more tutors that consist of visits and educational activities to production companies in the agro-food sector. Students benefit from an ad-hoc ex-ante training (before the trip) and a debriefing and ex post rationalization activity (at the end of the trip).

Among the other academic activities, the degree course also includes field projects. These are interdisciplinary applied projects carried out by groups of students under the guidance of a teacher on behalf of companies and / or national or international institutions that give the working group a formal mandate for the analysis and for the solution of business / management / communication issues. These projects, similar in content to consultancy



|  |   |
|--|---|
|  | <p>projects or applied research, are subject to a structured development process with periodic progress verification and a formal feedback from the clients. During the course of study, the students will be involving in internship in companies or in institutions with which UNISG has consolidated relationships. The choice of internship for each student is done through a personalized placement service by the university itself. And the university is responsible for identifying the most suitable internship for the student with in the disciplinary areas to which the student is most interested and most likely will carry out his/her work thesis. All the students of the course benefit from the mentoring service for which they have a teacher with whom they meet during the academic year and to whom they report on the progress of their studies. The mentoring service is placed under the supervision of a delegate of the Rector and normally all the meetings are subject to evaluation and archiving.</p> |
|--|---|

**Art. 3 – Expected learning results (expressed through the European qualification descriptors)**

|   |  |
|---|--|
| <p><b>Knowledge and ability to understand</b></p>         | <p>The course aims to prepare graduates to be able to combine analytical knowledge of a qualitative and quantitative nature, with specialized knowledge related to the agro-food sector, and knowledge in the economic, management and legal fields.</p> <p>The graduate degree in Food Innovation &amp; Management acquires analytical knowledge that allows the student to understand market issues and trends, business and macro-economic problems, using both quantitative and qualitative analytical tools. Thanks to specific knowledge on Food History and Culture, food production, food transformation processes, with which the Graduate of Food Innovation &amp; Management is able to understand social and cultural phenomena and to develop innovative solutions to the problems encountered.</p> <p>Thanks to the knowledge in management and legal matters that the course provides, with which the Graduate in Food Innovation &amp; Management is able to implement the solutions developed by comprehension and evaluation of the economic, financial and legal impact.</p> <p>The evaluation of the individual courses includes a part of the classroom assessment during the development of the teaching activity, through individual or group exercises or assignments and another assessment in the final exam, which is usually written. Individual and group exercises or assignments, as part of the courses, are normally carried out on the basis of factual cases with a strong connection with the research activity carried out at the University. Exams also have an empirical approach, applying models and analytical tools to factual cases.</p> <p>The course is designed in this way to stimulate the skill development of students to understand the problems of different nature such as business and socio-political.</p> |
| <p><b>Skills to apply knowledge and understanding</b></p> | <p>The training course has been designed in such a way that the graduate in Food Innovation &amp; Management can perform the following analytical and management activities:</p> <ul style="list-style-type: none"> <li>• designing and conducting market research by utilizing various data collection and processing tools;</li> </ul>   |



|                                      |   |
|--------------------------------------|---|
|                                      | <ul style="list-style-type: none"> <li>• helping to manage creative and innovative processes in companies in the agro-food sector;</li> <li>• define operational policies and strategies of marketing of companies in the sector;</li> <li>• assessing the legal and social impact of strategic and operational decisions;</li> </ul> <p>In order to gain the skills which enable the student to apply the acquired knowledge, the teachings foresee an empirical / applied element beyond the theoretical part (put through to a specific verification process) through which the students can develop the operational understanding (know-how) necessary to apply the acquired knowledge .</p> <p>The whole course training is supported by the Blackboard Learn e-learning management system (Blackboard Learn) of the Blackboard company (the most advanced platform currently available at international level). All the courses benefit from a dedicated page of this platform which allows you to perform a daily assessment of the learning process, administering and correcting assignments, group and individual work. All the courses taught requires compulsory attendance that is detected through a computer platform developed specifically for UNISG that allows you to constantly verify the participation of students in educational activities.</p> <p>The graduate learns how to apply the acquired knowledge gained through the various teachings by developing field projects, i.e. the project applied to companies and institutions, during which the learning process is verified through a three stage discussion with the project tutor and with the teaching body. An additional learning method is the training internship, in which the student works under the supervision of an academic tutor (a tenured or contracted professor) and a representative of the placement office, to whom he reports at least twice a week, and who are responsible for the verification of the appropriate progress of the knowledge and skill learning process.</p> |
| <p><b>Judgment making skills</b></p> | <p>Graduates will be able to provide an innovative and relevant contribution in the designing of products and services in the agro-food sector and planning of development policies in public or non-governmental institutions. Graduates will be able to critically evaluate the micro and macroeconomic changes of specific territorial areas, in order to intervene with appropriate development policies by interpreting the values of technical and ideological communication regarding food and its use.</p> <p>This judgment making skill is guaranteed by a multidisciplinary and systematic approach to production problems inspired by durability and sustainability criteria, by the teachings related to the political economy, by the critical analysis of information processes in the field of consumption and by constant attention to political and environmental factors. The autonomy acquired and verified in the internship activities is particularly important for the development of judgment skills and autonomous behavior on the part of the graduate.</p>   |
| <p><b>Communication skills</b></p>   | <p>The training plan of the Graduate Degree course includes the teaching of specific communication skills for the food sector and in particular related to new media and social networks. Graduates, during the two years course, are directly involved in national and international promotion of products and services related to the agro-food sector.</p> <p>Graduates will be able to express themselves clearly and effectively in any</p>  |



|                        |  |
|------------------------|--|
|                        | context and he/she will be able to make a public presentation using the most modern IT tools. This skill will be achieved through the discussion and presentation of factual research results and case learning in the classroom and / or in group work, presentation during the knowledge assessment and through the practice of field projects. The writing of the degree thesis also offers an additional opportunity to deepen and verify the communication skills developed.  |
| <b>Learning skills</b> | Graduates will have acquired learning skills that will allow them to be independent in deepening and developing their knowledge and skills related to innovation in the food & beverage sector. This ability will be acquired through participation in classroom teaching activities (in particular the participatory one), the field project, empirical research activities and solutions development, the individual study and the research work carried out for the writing of the degree thesis. The verification of the learning process of this knowledge takes place mainly through the exercises provided during the courses and examinations scheduled at the end of the same. In particular, the exercises are developed on the application to problems of a factual nature of the analytical models illustrated in class. |

#### Art. 4 - Employment and professional opportunities for graduates

|   |
|---|
| <p><b>Profile 1. Marketing and innovation manager</b></p> <p><b>Function in a work context:</b><br/>Product innovation, distribution management, customer satisfaction analysis.</p> <p><b>Functional Skills:</b><br/>Coordination of the development processes of new products and services and improvement of existing products.</p> <ul style="list-style-type: none"><li>- Analysis of production techniques and identification of innovations to be adopted</li><li>- Identification of innovative distribution channels</li><li>- Market and consumer analysis</li><li>- Development of marketing plans</li></ul> <p><b>Employment opportunities:</b></p> <ul style="list-style-type: none"><li>- Head of Marketing</li><li>- Head of innovation and new product development</li><li>- Manager of sales and distribution</li><li>- Customer relationship</li><li>- Manager</li><li>- Account manager</li><li>- Executive or Manager in medium and large enterprises in the food sector (production and distribution), with particular regard to operators who considers themselves to have a medium / high quality level and with a high tendency to internationalization.</li><li>- Executive or Manager in hospitality companies with a strong background of the food system.</li></ul> |
| <p><b>Profile 2. Strategy and marketing consultant</b></p> <p><b>Function in a work context:</b><br/>Business consultant in the field of production processes and food marketing, with particular regard to the product value communication and company policies.</p> <p><b>Functional skills:</b></p> <ul style="list-style-type: none"><li>- Market research development in agro-food sector</li><li>- Development, planning and management of industrial, business and marketing plans and for</li></ul>   |



companies in the agro-food sector

- Support for the development of new products / services in the agro-food sector

**Employment Opportunities:**

- Integrated consultancy for medium or large companies in the agro-food sector, with particular regard to those interested in the renovation of their product range and the most effective communication of the choices made upstream in the development of their product.

**Profile 3. Head of Program/Officer responsible in public or non-governmental institutions for the development of the region and in particular of the agro-food sector**

**Function in a work context:**

Responsible or coordinator of regional development policies, with particular regard to the enhancement of the regional food and wine productions

**Functional Skills:**

- Market analysis and economic and social scenarios
- Development of strategic plans
- Development of communication plans to support the strategic plans
- Identification and management of economic development support tools

**Employment Opportunities:**

- Employee, official or manager in public or non-governmental, national or regional institutions that is involved in the development of the agro-food sector, and the potential development of the territory and its enhancement.
- Official or manager in international public or non-governmental institutions that deal with agro-food development policies.

**Profile 4. Head / member of the strategic planning team**

**Function in a work context:**

Support for strategic planning processes, particularly regarding external and / or internal development policies and the management of business sustainability

**Functional skills:**

- Analysis of the competitive scenario, in particular analysis of demand and competitors
- Identification of internal growth opportunities (through the development of new products and / or new distribution channels) and external growth through the acquisition of competitors
- Development of industrial plans
- Analysis of social and geopolitical trends and their impact on businesses in the agro-food sector
- Definition of the guidelines of the institutional communication policies
- Relation management with institutional stakeholders, such as political interlocutors, consumer associations and NGOs

**Employment opportunities:**

- Head or member of strategic planning teams within large scale agro-food companies operating in the production and / or distribution and / or administration
- CSR Manager, Manager with responsibility for sustainability, Manager with responsibility for institutional relations.
- Employment opportunities are aimed at large companies that have organizational structures sufficiently articulated to include graduates with this type of professional profile.



#### Art. 5 – Knowledge required for access and verification methods

|   |  |
|---|--|
| <p><b>Knowledge required for access</b></p> | <p>The Graduate Degree in Food Innovation &amp; Management is proposed as a multidisciplinary study program, focused on different themes of gastronomic sciences with prime focus placed on the management of sustainable product innovation, process and consumption.</p> <p>The Graduate Degree Program is established with a scheduled access, defined annually. Candidates for admission to the Graduate Degree course will be evaluated through the examination of the curriculum, academic titles, an analytical test and an individual interview.</p> <p>The course program was designed considering the prior actual knowledge held by students from different undergraduate courses and aimed in the development of a training structure oriented to the themes of the gastronomic sciences.</p> <p>The following qualifications grant eligibility to the Graduate Degree course:</p> <ul style="list-style-type: none"><li>- graduates who is in possession of a three-year Bachelor degree obtained in the following degree subjects:</li></ul> <ol style="list-style-type: none"><li>1. L-5 – Philosophy</li><li>2. L-10 – Literature</li><li>3. L-12 – Linguistic Mediation</li><li>4. L-14 – Legal service Sciences</li><li>5. L-15 - Tourism science</li><li>6. L-16 - Administration and organization Sciences</li><li>7. L-18 - Economics and Business management</li><li>8. L-20 – Communication Sciences</li><li>9. L-25 - Agricultural and Forestry Sciences</li><li>10. L-26 – Agro-food Sciences and Technology</li><li>11. L-33 – Economic science</li><li>12. L-36 - Political Science and International Relations</li><li>13. L-42 – History</li><li>14. L- GASTR Science, Culture and Gastronomic Policies</li></ol> <p>And the other corresponding Degree classes as indicated in the Ministerial Decree August 4, 2000.</p> <ul style="list-style-type: none"><li>- Candidates in possession of a two-year unified graduate degree obtained as a part of the degree class LMG / 01 Graduate Degree class in Law</li></ul> <p>Candidates who is in possession of a three-year bachelor’s degree or equivalent different from those indicated above, may also be considered for the admission, subject to consideration by the Faculty Council, provided they have obtained at least 40 credits either at Bachelor or Master level, of which:</p> <ul style="list-style-type: none"><li>✓ At least 15 credits in the scientific-disciplinary areas indicated in the Economic, Social and Political Sciences: SECS-P/01 – Political Economy; SECS-P/02 – Economic Policy; SECS-P/06 – Applied Economics; SECS-P/07 – Corporate Economics; SECS-P/08 – Corporate Economics and Management; SECS-P/10 – Corporate Organization; SECS-P/13 -</li></ul> |
|---|--|



|  |  |
|--|--|
|  | <p>Merchandising - SPS/04 – Political Science; SPS/06 – History of International Relations; SPS/07- General Sociology; SPS/08 – Sociology of Cultural and Communication Processes; SPS/09 – Sociology of Economics and Labor Processes; SPS/10 – Regional and Environmental Sociology; M-GGR/02 – Economic-Political Geography</p> <p>✓ the remaining 25 credits in the scientific areas listed below</p> <ul style="list-style-type: none"><li>○ Juridical subjects<ul style="list-style-type: none"><li>▪ IUS/01 – Private Law; IUS/02 – Comparative Private Law; IUS/03 – Agricultural Law; IUS/04 – Commercial Law; IUS/05 – Economic Law; IUS/08 – Constitutional Law; IUS/09 – Public Law IUS/10 – Administrative Law; IUS/12 – Tax Law; IUS/13 – International Law; IUS/14 – European Union Law; IUS/18 – Roman Laws and Ancient Laws;</li></ul></li><li>○ Historic and Philosophical subjects<ul style="list-style-type: none"><li>▪ M-STO/01 – Medieval History; M-STO/02 – Modern History; M-STO/04 – Contemporary History; M-DEA/01 – Disciplines of Demo-ethno-Anthropology; M-FIL/04 - Aesthetics; M-FIL/05 – Philosophy and Theory of Language,</li></ul></li><li>○ Environmental Science Subjects<ul style="list-style-type: none"><li>▪ BIO/01 – General Botany; BIO/03 – Environmental and Applied Botany; BIO/04 – Plant Physiology; BIO/05 - Zoology; BIO/07 - Ecology; BIO/19 - Microbiology; ICAR/15 – Landscape Architecture</li></ul></li></ul> <p>Students who hold academic qualifications obtained abroad which is recognized by the Faculty Council can also take part in the course. All candidates must have a written and oral knowledge of the English language equal to a B2 level. The first year the Graduate Degree program requires compulsory attendance of "preparatory workshops" for at least 4 credits from the students - acquired within the "Other activities - Further training activities" and which belongs to the 120 university credits required for the acquisition of the title - organized in seminars which help the students to standardize their knowledge in the disciplinary areas of the Course.</p> |
| <b>Verification methods of the knowledge required for access</b> | <p>The Admission procedures to the Graduate Degree program are published on the page <a href="https://www.unisg.it/corsi-iscrizioni/laurea-magistrale/iscrizioni/">https://www.unisg.it/corsi-iscrizioni/laurea-magistrale/iscrizioni/</a></p>   |

#### Art. 6 - Admission to the Graduate Degree Program





|   |  |
|---|--|
| <b>Admission to the Graduate Degree Program</b> | <p>Admissions are managed by a commission composed of 2 to 4 full professors appointed by the Faculty Council and chaired by the Director of the Degree Course, supported by the staff of the Student Administrative office. Once the applications for admission to the Course have been received, the commission verifies admission requirements of each candidate and then assigns (by simple majority of voters) specific scores to the three factors subject to evaluation: dossier (consisting of the documents provided by the candidate that allow rebuilding of his curriculum), analytical written test and final interview. The student has the right to produce the dossier in Italian or English. The analytical written test and the interview are conducted in English. For the dossier the following elements provided by the candidate are analyzed: the curriculum of studies, any work experience, the possession of any additional qualifications / certifications of extra-academic activities. The analytical written test is performed using a computerized system where the candidate is given a test with open answers, with predetermined time and response spaces. The interview can take place either in person or through videoconferencing tools. Since the Course is delivered in English, knowledge in the English language is validated through the analysis of the analytical written test and through the oral interview. A proficiency level of B2 in the English language is required. To conduct this assessment, the Director of the Degree Course can seek the advice of tenured professors or native speaker professors on contract. Possession of any certificates and qualifications recognizing linguistic knowledge are considered for the purpose of assessing language skills. There are two admission sessions in total. The final ranking is published after the second session. Italian candidates not yet in possession of a first-level degree (undergraduates) are enrolled in the Graduate Degree Course with reserved seats, which is released only if the degree is obtained by the student within the extraordinary graduation session of the Academic Year 2018/2019.</p> |
|---|--|

**Art. 7 – Lessons and exam schedule**

| <b>Lesson Schedule</b> | <b>Academic Calendar 2019/2020</b>  | <b>start</b> | <b>end</b> |
|------------------------|---|--------------|------------|
|                        | First semester (1st year)   | 16/09/2019   | 24/01/2020 |
|                        | First semester (2nd and 3rd year)   | 24/09/2019   | 24/01/2020 |
|                        | <i>First semester academic activity</i>                                     | 16/09/2019   | 20/12/2019 |
|                        | Christmas vacation  | 23/12/2019   | 06/01/2020 |
|                        | January exams   | 07/01/2020   | 24/01/2020 |
|                        | Graduation session March  | 28/02/2020   |            |
|                        | Second semester   | 27/01/2020   | 12/06/2020 |
|                        | <i>Second semester academic activity (A)</i>                                | 27/01/2020   | 27/03/2020 |
|                        | March/April exams<br><i>(session reserved for previous batch 2019/2020)</i> | 30/03/2020   | 09/04/2020 |
|                        | Easter vacation   | 10/04/2020   | 14/04/2020 |
|                        | Graduation session April  | 24/04/2020   |            |
|                        | <i>Second semester academic activity (B)</i>                                | 15/04/2020   | 12/06/2020 |



|                                |   |            |            |
|--------------------------------|---|------------|------------|
|                                | Graduation session July   | 15/06/2020 | 03/07/2020 |
|                                | Summer vacation   | 10/07/2020 |            |
|                                | September exams   | 13/07/2020 | 04/09/2020 |
|                                | Graduation session Fall   | 07/09/2020 | 18/09/2020 |
|                                | Freshmen start 2020   | 02/10/2020 |            |
|                                | Starting academic activities for all batches  | 16/09/2020 |            |
|                                | Graduation session December   | 21/09/2020 | 18/12/2020 |
|                                | Graduation session July   | 18/12/2020 |            |
| <b>Course Calendar website</b> | <a href="https://unisg.esse3.cineca.it/Start.do">https://unisg.esse3.cineca.it/Start.do</a>                             |            |            |
| <b>Period of exams</b>         | <b>January – April – June - September</b>   |            |            |
| <b>Exam Calendar website</b>   | <a href="https://unisg.esse3.cineca.it/ListaAppelliOfferta.do">https://unisg.esse3.cineca.it/ListaAppelliOfferta.do</a> |            |            |

#### Art. 8 – Result verification of the training activities

|   |  |
|---|--|
| <b>Result verification of the training activities</b> | In the form filled for each course, the professor in charge specifies the methods and procedures of the exam |
|---|--|

#### Art. 9 – Course Program

##### Specific training activities

| Disciplinary Area                          | Subject   | CFU |     | Minimum from D.M. for subject |
|--|---|-----|-----|-------------------------------|
|  |   | min | max |                               |
| Statistic, Economic and Corporate Sciences | SECS-P/01 Political Economics<br>SECS-P/02 Economic Policies<br>SECS-P/06 Applied Economics<br>SECS-P/07 Corporate Economics<br>SECS-P/08 Economics and Business Management<br>SECS-S/01 Statistics<br>SECS-S/03 Economic Statistics<br>SECS-S/04 Demography<br>SECS-S/05 Social Statistics | 14  | 28  | -                             |
| Food and Nutritional Sciences              | AGR/15 Food Sciences and technologies<br>AGR/16 Agricultural Microbiology<br>CHIM/10 Food Chemistry   | 6   | 12  | -                             |
| Juridical Sciences                         | IUS/02 Comparative Private Law<br>IUS/13 International Law<br>IUS/14 European Union Law<br>IUS/18 Roman Law and Ancient Laws;   | 9   | 18  | -                             |
| Environmental and                          | AGR/01 Economy and Rural Valuation  | 12  | 24  | -                             |



|  |   |           |    |                 |
|--|---|-----------|----|-----------------|
| Design Sciences<br>Socio-political Sciences                      | BIO/07 Ecology<br>ICAR/13 Industrial Design<br>M-GGR/01 Geography<br>M-GGR/02 Economic and Political Geography;<br>SPS/04 Political Science<br>SPS/07 General Sociology<br>SPS/08 Sociology of Cultural and Communication Processes<br>SPS/10 Regional and Environmental Sociology          |           |    |                 |
| Artistic, communication and design sciences                      | L-ART/06 Cinema, Photography and Television<br>L-LIN/12 Language and Translation - English<br>M-DEA/01 Demo-ethno-Anthropology<br>M-FIL/04 Aesthetics<br>M-FIL/05 Philosophy and Language Theories<br>M-STO/01 Medieval History<br>M-STO/02 Modern History<br>M-STO/04 Contemporary History | 12        | 24 |                 |
| <b>Minimum of credits reserved by the university by D.M. 48:</b> |   | <b>53</b> |    |                 |
| <b>Total specific activities</b>                                 |   |           |    | <b>53 - 106</b> |

#### Related Activities

| Disciplinal Area                          | Sector   | CFU |     | Minimum from D.M. For subject |
|---|--|-----|-----|-------------------------------|
|   |  | min | max |                               |
| Related or Integrated training activities | AGR/02 - Agronomy and Plant Production Systems<br>BIO/01 – General Botany<br>BIO/03 - Environmental and Applied Botany<br>BIO/05 - Zoology<br>BIO/08 - Anthropology<br>CHIM/06 – Organic Chemistry<br>M-PSI/05 - Social psychology<br>SECS-S/06 - Mathematics of Economics, Finance and Actuarial Science<br>SPS/06 - History of international relations | 12  | 24  | 12                            |
| <b>Total related activity</b>             |  |     |     | <b>12 - 24</b>                |

#### Other Activities

|   |                              | CFU |     |
|---|------------------------------|-----|-----|
|   |                              | min | max |
| By the choice of Student                              |                              | 8   | 12  |
| For the final test                                    |                              | 16  | 22  |
| Other Training activities (art. 10, para.5, letter d) | Further linguistic knowledge | -   | -   |
|   | IT and Telematics skills     | -   | -   |



|  |  |                |    |
|--|--|----------------|----|
|  | Training and orientation apprenticeships               | 16             | 24 |
|  | Other useful knowledge for inclusion in the work place | -              | -  |
| Minimum credit reserved by the university for activities as per art. 10, par. 5 letter. d  |  | 16             |    |
| For internships and placements in companies, public or private bodies, professional orders |  | -              |    |
| <b>Total Other activities</b>  |  | <b>40 - 58</b> |    |

### Art. 10 – Study Plan

| Year      | Courses  | Sector    | ECTS | Educational Activities |
|-----------|--|-----------|------|------------------------|
| <b>I</b>  |  |           |      |                        |
|           | Preparatory Workshops                                |           | 4    | Complementary          |
| 1         | Economics and Development Policy                     | SECS-P/01 | 6    | Specific               |
| 2         | Food Business Management                             | SECS-P/07 | 9    | Specific               |
| 3         | Advanced Data Analysis                               | SECS S/06 | 6    | Similar/Supplementary  |
| 4         | Human Ecology and Gastronomic Heritage               | BIO/08    | 6    | Similar/Supplementary  |
| 5         | Sociology of Culture and Consumer Behaviour Analysis | SPS/08    | 9    | Specific               |
| 6         | Advanced Food and Trade Law                          | IUS/18    | 9    | Specific               |
| 7         | Food Science and Technology                          | AGR/15    | 6    | Specific               |
|           | Field Project  |           | 7    | Complementary          |
|           | Study Trip   |           |      | Complementary          |
|           |  |           |      |                        |
| <b>II</b> |  |           |      |                        |
| 8         | Critical Gastronomy and Languages of Taste           | M-FIL/04  | 8    | Specific               |
| 9         | Systemic Design for Circular Economy                 | ICAR/13   | 6    | Specific               |
| 10        | History of Food Cultures                             | M-STO/04  | 6    | Specific               |
| 11        | Elective Course 1                                    |           | 6    | Elective               |
| 12        | Elective Course 2                                    |           | 6    | Elective               |
|           | Stage  |           | 10   |                        |



|  |   |  |            |               |
|--|---|--|------------|---------------|
|  | Final Thesis                                      |  | 16         |               |
|  | <b>TOTAL ECTS</b>                                 |  | <b>120</b> |               |
| <b>Preparatory Workshops</b>                                   |   |  |            |               |
|  | Introduction to Law and Policy                    |  |            | Complementary |
|  | Introduction to Economics                         |  |            | Complementary |
|  | Introduction to Quantitative Methods              |  |            | Complementary |
|  | Introduction to Sensory and Consumer Sciences     |  |            | Complementary |
|  | Introduction to Food Technology                   |  |            | Complementary |
| <b>Elective Courses: each Focus includes 2 courses</b>         |   |  |            |               |
| <b>Focus - Social and Cultural Innovation for Food Systems</b> |   |  |            |               |
|  | New Frontiers of Gastronomy                       |  | 6          | Elective      |
|  | Applied Anthropology for Sustainable Food Systems |  | 6          | Elective      |
| <b>Focus - Entrepreneurship for Food Business</b>              |   |  |            |               |
|  | Entrepreneurial Strategy                          |  | 6          | Elective      |
|  | Communication for Food Marketing                  |  | 6          | Elective      |

**Art. 11 – Academic activities complementary to lectures and workshops**

|                      |  |
|----------------------|--|
| <b>Field project</b> | Field projects are applied interdisciplinary projects performed by groups of students under the guidance of a lecturer on behalf of companies and / or national or international institutions that confer a formal mandate to the working group to analyze and research for innovative solutions. These projects, which are similar in content to consultancy or applied research projects, usually have duration of five months and are subject to a structured development process that involves periodic progress verification. When completed, these field projects are subject to an evaluation process and allow the students to obtain credits. |
| <b>Study Trips</b>   | During the course of the study program there are two study trips in the first year of the course that consist of a week of visits and teaching activities, to food manufacturers and companies operating in the food & beverage sector and   |



|   |  |
|---|--|
|   | <p>institutions in the agro-food sector. The trips are organized in groups of students, assisted by UNISG tutors, who benefit from a preparatory training and a debriefing activity at the end of the trip. Study trips allow you experience the realities of quality food production and distribution.</p>  |
| <b>Internships and apprenticeships in companies</b> | <p>During the second semester of the second year, students will complete an internship program either in full time or part time lasting at least 250 hours, in Italian and foreign business institutions, preferably chosen from among those with which UNISG has consolidated relationships, in particular the Strategic Partners and UNISG contributing members.</p> <p>In order to make the training experience more informative and to facilitate the placement into the company, the University contributes financially up to a maximum of 5 months.</p> <p>The internship choice is made through a personalized placement service for each student by the Career Center. Through collective training appointments in the classroom and an individual orientation process, the most suitable internship is identified within the disciplinary areas to which the student is most interested and most likely will carry out his/her work thesis.</p> |

#### Art. 12 – Final test

|   |   |
|---|---|
| <b>Features of the final test</b>                                   | <p>The Graduate Degree is achieved by passing a final exam, which includes the preparation of an original paper and in its presentation in front of the Exam committee. The final exam is carried out exclusively in English. The degree thesis is prepared by the student using knowledge acquired in the disciplinary fields developed during the course of studies together with the experiences gained in the study trips and field projects and training internship. The thesis work normally provides a practical direction that can be based on different methodologies, such as, the collection and processing of qualitative and quantitative data, the observation of social phenomena, the comprehension of case studies and ethnographic studies.</p> |
| <b>Link for the preparation and presentation of the final paper</b> | <p><a href="http://ftparea.unisg.it/Regolamenti_Interni/Italiano/Esami_e_Tesi_di_Laurea/">http://ftparea.unisg.it/Regolamenti_Interni/Italiano/Esami_e_Tesi_di_Laurea/</a></p>  |

#### Art. 13 – Prerequisites and Penalties

|                      |   |
|----------------------|---|
| <b>Prerequisites</b> | There are no Prerequisites foreseen for the subjects of the course of study |
| <b>Penalties</b>     | No penalties are foreseen   |

#### Art. 14 – Attendance detection

|  |   |
|--|---|
| <b>Attendance detection of lessons</b> | Starting from September 2017 UNISG uses the software called "Quick Presences", for the detection of the attendance of students based on the use of their mobile devices |
|--|---|

#### Art. 15 – Office hours of Professors

|                                       |   |
|---------------------------------------|---|
| <b>Office hours of teachers /Link</b> | <p>The office hours of each Professor is available at the link:<br/><a href="https://unisg.esse3.cineca.it/Guide/PaginaRicercaDocenti.do?jsessionId=936E1299CC80D7534DB37737591CD048.esse3-unisg-prod-02?statoRicerca=INIZIO">https://unisg.esse3.cineca.it/Guide/PaginaRicercaDocenti.do?jsessionId=936E1299CC80D7534DB37737591CD048.esse3-unisg-prod-02?statoRicerca=INIZIO</a></p> |
|---------------------------------------|---|



**Art. 16 – Career activities**

|   |   |
|---|---|
| <b>Preliminary conditions</b>                           | The student can perform career activities if: <ul style="list-style-type: none"> <li>– regularly registered and, therefore, or up to date with the payment of the university fee, or in possession of a regular residence permit, if he /she is extra-EU student;</li> <li>– has correctly updated his/her career plan within the established deadlines</li> <li>– has not incurred disciplinary actions</li> </ul>   |
| <b>Career plan</b>                                      | The career plan represents a set of training activities that the student has to go through during his/her university career. It is divided between compulsory activities, which are automatically attributed to the student, and activities chosen by the student independently. The student can take the verification tests only for the training activities present in the last approved career plan. The career plans must be updated and confirmed in the terms and conditions communicated by the Student Administrative Office. |
| <b>Booking, conducting and Registering of the exams</b> | Registration for exam sessions is carried out using an online computerized procedure, where the student can access the reserved area of the educational portal <a href="http://unig.esse3.cineca.it/Start.do">http://unig.esse3.cineca.it/Start.do</a> . In accordance with the “Provisions for booking, conducting and registering the exams and other tests to verify the profit”.  |

**Art. 16 - Facilities and services available to the course and to the students**

|                   | <b>Aule a disposizione dei Corsi di Studio attivati dall'Ateneo</b> |                         |                     |                     |
|-------------------|---|-------------------------|---------------------|---------------------|
|                   | <b>Name of classroom</b>  | <b>N.seas available</b> | <b>Equipment</b>    | <b>Location</b>     |
| <b>Classrooms</b> | 1   | 20                      | PC/video-projector  | Agenzia di Pollenzo |
|                   | 2 - Renato e Anna Dominici  | 30                      | PC/video-projector  | Agenzia di Pollenzo |
|                   | 3   | 30                      | PC/video-projector  | Agenzia di Pollenzo |
|                   | 4   | 40                      | PC/video-projector  | Cascina Albertina   |
|                   | 5 - Gabriella Miroglio  | 104                     | PC/video-projector  | Cascina Albertina   |
|                   | 6   | 104                     | PC/video-projector  | Cascina Albertina   |
|                   | 9   | 40                      | PC/video-projector  | Cascina Albertina   |
|                   | 10  | 50                      | PC/video-projector  | Cascina Albertina   |
|                   | Magna   | 148                     | PC/video-projector  | Cascina Albertina   |
|                   | Food Lab  | 28                      | PC/video-proiettore | Corte Albertina     |
|                   | <b>Total seats available in the classroom</b>                       | <b>594</b>              |                     |                     |
| <b>Laboratory</b> | – <b>Sensory analysis laboratory</b>                                |                         |                     |                     |



|                        |  |
|------------------------|--|
|                        | <p>The Sensory Analysis laboratory is a highly specialized and equipped laboratory in which sensory evaluations of food products are carried out for training purposes, academic research and support for business innovation. <a href="https://www.unisg.it/campus/laboratorio-di-analisi-sensoriale/">https://www.unisg.it/campus/laboratorio-di-analisi-sensoriale/</a></p> <p>– <b>The Academic Tables</b><br/>       The Academic Tables are the canteen of the University of Gastronomic Sciences of Pollenzo that combines education, haute cuisine, fair costs and local products. <a href="https://www.unisg.it/campus/tavole-accademiche/">https://www.unisg.it/campus/tavole-accademiche/</a></p> <p>– <b>Agroecology Laboratory - Educational gardens</b><br/>       The gardens of the university have the objective to allow the concrete application of the agroecological principles developed in the classroom and learned even during the study trips. <a href="https://www.unisg.it/campus/orti-ecologici/">https://www.unisg.it/campus/orti-ecologici/</a></p> <p>– <b>Pollenzo Food Lab</b><br/>       It is the laboratory of the University of Gastronomic Sciences designed to carry out studies of gastronomic transformations and related processes; born with the intent to offer a structured space for a complex formation that harmonizes the "sciences" (fundamental, human and social) and the gastronomic "practices" (cooking, bread-making, horticulture, productions) with a focus on prominent issues such as nutrition, wellness, social and environmental sustainability and awareness. <a href="https://www.unisg.it/campus/la-scuola-cucina-pollenzo/">https://www.unisg.it/campus/la-scuola-cucina-pollenzo/</a></p> |
| <p><b>Services</b></p> | <p>– <b>Career Center</b><br/>       The Career Center located at the university aims to facilitate the student's study-work transition process by enhancing his/her studies and taking into account their expectations and motivations, also in order to promote the role of the gastronome in the working world. <a href="https://career.unisg.it/">https://career.unisg.it/</a></p> <p>– <b>Mentoring</b><br/>       The activity of Mentoring has the objective of monitoring the academic career of each student and to collect details of his/her personal needs, by carrying out an action of:</p> <ul style="list-style-type: none"> <li>- acceptance of their uniqueness and individuality, by placing itself as a reference point for the student starting from his/her entry into the university;</li> <li>- listening to his life and student history, helping and empowering him, whenever possible, to find a balance in the phase of possible difficulties and problems;</li> <li>- accompaniment of the student in the discovery of their interests and their potential;</li> <li>- support in the academic career and in the development of professional growth.</li> </ul> <p>Mentoring is characterized as an individual service on voluntary request. However, mentors are tasked with regularly monitoring the careers of their respective students, in order to intervene promptly in cases of evident criticality. <a href="https://www.unisg.it/servizi/mentoraggio/">https://www.unisg.it/servizi/mentoraggio/</a></p>  |

**Art. 17 - Approval of the Graduate Degree Course Regulations**

|   |   |
|---|---|
| <p><b>Approval of the Graduate Degree Course Regulations and Transitional Rules</b></p> | <p>This academic regulation of the Graduate Degree Course, approved by the Faculty Council, is issued by Rectoral Decree.</p> |
|---|---|