



ACADEMIC REGULATIONS

of the

Undergraduate Degree Course

in Gastronomic Sciences and Cultures

pursuant to the rules of DM 22/10/2004, n. 270

Art. 1 – Premise

University	University of GASTRONOMIC SCIENCES
Class	L/GASTR – Science, gastronomic culture and policies
Name of the course in Italian	Scienze e Culture Gastronomiche
Name of the course in English	Gastronomic Sciences and Cultures
Course Language	Italian, English
Date of approval of the academic structure	20/12/2017
Date of approval of academic senate/Administration council	18/01/2018
Date of consultation with the representative organizations at a local level of the production, services and professions	<ul style="list-style-type: none">- 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- 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 degree courses in Gastronomic Sciences and Cultures had been presented.
Date of favorable opinion of the Regional coordination committee	17/01/2018
Modus operandi	Course of conventional study
Website address of the degree course	https://www.unisg.it/corsi-iscrizioni/laurea-triennale/
Faculty of reference for administrative purposes	Gastronomic Sciences
Maximum number of recognizable credits	12 <ul style="list-style-type: none">- DM 16/3/2007, art 4- Nota MIUR 1063 del 29/04/2011
Maximum number of students per year for the course	104

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

Specific training objectives of the course	<p>The training objectives of the course in Gastronomic Sciences and Cultures describe the full range of the Gastronomic sciences and cultures in an interdisciplinary perspective: biosciences, social sciences and human sciences together cross the themes of food and food production in their relations with ecosystems.</p> <p>In particular, the graduate in Gastronomic Sciences and Cultures must contemplate the following among his / her specific training objectives:</p>
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- The possession of basic knowledge (theoretical, methodological and applicative along the entire food production chain) for the analysis of the gastronomic systems constituted by the production processes, transformation and consumption of food. Such objective includes the knowledge of agro-food productions with particular in-depth analysis in the field of high quality productions, in the agro-industrial and artisanal sectors. In this way, the graduate in Gastronomic Sciences and Cultures acquires the ability to finalize his knowledge for problem solving in the field of safety, quality and innovation.
- The possession of knowledge of the gastronomic systems is based not only on the theoretical elements and classroom teaching, but also on experiential training, through study trips to national and international destinations, field experiences, laboratory teaching and meetings with the world leaders in food and gastronomy sector. Thanks to these elements, with which the graduate develops a diverse and integrated training, and is motivated to develop innovative projects in a broad sense that combine a solid theoretical training with aspects of a practical and applicative nature.
- The acquisition of the capacity to critically analyze past, present and future food systems on a global scale in their evolution and interaction with cultural, social, political and environmental contexts. A graduate in Gastronomic Sciences and Cultures is able to analyze the phenomena related to food production and consumption, as well as to the promotion and communication of food systems, in a synchronic and diachronic sense, to evaluate its implications and to develop proposals to positively influence sustainability and appropriateness with respect to ecological, cultural and consumer characteristics.
- Acquiring the ability to process information related to the gastronomic sciences, in order to contribute to the processes of knowledge, education and representation of social, economic and political development related to food systems. Graduates in Gastronomic Sciences and Cultures are well-versed in the use of humanistic and social research tools to be able to function in the field of food criticism, food communication and dissemination about the evolution of such systems and the interaction with the contexts in which they are located. Hence he/she is able to communicate, also through multimedia communication tools and using a language different from their own (usually English), about the content related to safety, quality, sustainability, sovereignty and innovation in the gastronomic field. These specific training objectives are immediately reflected in the training process, which is divided into courses and training activities distributed in semesters, intend to provide first the basic knowledge and introduction to the gastronomic Sciences and Cultures and advanced knowledge later in the second part of the course.

That being said, the teachings are composed of interconnected elements of certain aspects which has to be comprehended not in chronological but in a circular sense, since they constitute study trips, field research, and a diverse, integrated and complex training together with experimental teaching. In other words, the placement in years and in semesters responds to the need to integrate and connect the different perspectives and disciplinary areas



	<p>according to a dual order. On one hand, there is a methodical progression that migrates from teachings (given in the course of the first year) of an introductory nature, which aims at providing knowledge and methods that sets the basis of the gastronomic sciences and cultures, to develop more advanced knowledge and specifications related to different areas and perspectives in the later years. On the other hand, within each year of the course, an organized string of training activities is foreseen, which are interconnected thanks to the constant work of coordination between the teachers and the moments of more evident transdisciplinarity (composed of study trips and from the chosen courses, in which cross-cutting themes are tackled with in the different areas). Consider also that every semester is designed in such a way to concatenate classroom teaching, study trips and examinations according to constant monitoring, so that there is consequentiality between classroom training activities, field research activities and subsequent verification of the learning.</p> <p>This type of dual approach is common in this three years during which the Degree Course is developed, which includes teachings that are not merely in sequential interdependence and which is completed with other training activities, draws on advanced computer support, uses dialogic methods and continuous interaction between teachers - students and encourages the constant intervention and presentation of proposals and projects by the students. The training process ends with a final thesis, in which the student, with a public demonstration of his/ her own work, exploits the experience that he/she acquired during three years of the Degree Course, during which he/she had the opportunity to refine the methods of collecting information and data assimilated through direct lectures and study trips, in order to proceed to their critical re-elaboration and drafting of written papers on the subjects studied and on direct experience that he/she had.</p>
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Art. 3 – Expected learning results (expressed through the European qualification descriptors)

<p>Knowledge and ability to understand</p>	<p>Graduates in Gastronomic Sciences and Cultures must develop knowledge and understanding skills to analyze food systems in their relationships with ecosystems, and to develop proficiency and sensitivities useful for creating links between the different branches and perspectives.</p> <p>The founding core of Degree course consists of</p> <ul style="list-style-type: none">- Knowledge related to main groups of substances constituting the ingredients and food products (with particular reference to traditional cuisines) and understanding of the changes which occur to the food in the different conditions of its production, conservation and processing and of food biodiversity.- . Knowledge on raw materials of plant and animal origin, on production technologies, processing and preservation of main foods, on gastronomic design and on the sensory element.- Knowledge to utilize the dynamics of taste formation within processes and contexts, to acquire the contents for a narration of the gastronomy and the agro-food system and to critically elaborate the related concepts.- Knowledge aimed at critical understanding of the gastronomic sciences in the perspective of both the governance of food systems, both empirical-regulatory, strategic analysis, and understanding the related
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	<p>social phenomena and communication. These objectives are pursued through a series of training activities, which combine classroom activities, experiential teaching and field research. In particular, for the purpose of ongoing accomplishment evaluation of these objectives, some educational tools are provided, such as:</p> <ul style="list-style-type: none">- Frontal lessons of a dialogic and interactive nature- Discussion activities on case studies and readings which is previously selected and indicated or provided by the teacher- Projection and discussion of images, graphic material and videos- Elective teaching activities carried out in small groups- Round table seminars- Active participation in Debates, Meetings and Conferences <p>The verification of these objectives will be carried out through individual examinations (written or oral case by case), reports and laboratory activities that will take into account the student's continuous and proactive participation during the teaching activities.</p>
<p>Ability to apply knowledge and understanding</p>	<p>Ability to apply knowledge and understanding</p> <p>Graduates in Gastronomic Sciences and Cultures must develop the ability to apply their knowledge and understanding in order to operate in food systems by making a positive impact on innovation, quality and durability within wider socio-ecological systems and appropriateness with respect to specific ecological, cultural and social characteristics</p> <p>As a consequence, the Degree Course is aimed at developing:</p> <ul style="list-style-type: none">- Ability to apply knowledge on food biodiversity and on the main types of compounds that make up food, and on food ingredients and finished products.- Ability to apply agro-ecological concepts and principles to agro-food production systems, creating beneficial biological interactions and synergies between the components of the agro-ecosystem and engineering and managing sustainable agro-food production systems.- Ability to apply the technological knowledge related to the food production processes to the various product contexts examined and to carry out and coordinate the sensory evaluations of food products.- Ability to identify and valorize virtuous production models of historical, environmental, cultural interest, to draft articles for the promotion and enhancement of the gastronomic heritage, to carry out education and training activities on the subject of gastronomic culture and food systems.- Ability to construct strategic management analysis with a specific focus on companies in the agro-food sector, to apply primary interpretative keys in the field of systems and supply chains, to independently carry out legal research to address issues related to food safety and quality, and to analyze the related social phenomena, reconstructing causal links and making hypotheses and predictions about possible future developments.- Ability to act in the fields of communication and food promotion, as an element of cultural mediation between the production chain and the final consumer. <p>These objectives are pursued through following educational tools:</p> <ul style="list-style-type: none">- Simulation and discussion of practical cases which is to be carried out



	<p>individually and in groups under the supervision of the teacher;</p> <ul style="list-style-type: none"> -Laboratory activities and field research aimed at combining the theoretical element and the practical-applicative element; - Lectures and meetings with professionals and operators in the food sector; -Limited seminar activities aimed at acquiring research capabilities pertaining to specialized databases for the resolution of practical cases; <p>These objectives are pursued and verified through educational tools such as:</p> <ul style="list-style-type: none"> - Elaboration and oral presentation of individual and group projects; - Elaboration and presentation of individual and group written reports; - Substantial verification activities in resolution of practical cases which requires analysis and research on specialized databases.
<p>Autonomy of judgements</p>	<p>The training plan allows the graduate to acquire: an awareness and autonomy of judgment that permits him to identify the necessary information and to evaluate its implications in a productive and market context to implement actions aimed at improving the quality and efficiency of the agro-food production and any other related activity, and sustainability; a critical capacity sufficient to interpret diverse values of technical and ideological communication related to food; an ability to take decisions responsibly and aptly or provide authoritative consultation during the planning of business lines in the agro-food sector.</p> <p>The autonomy of judgment is a result achieved through various training instruments such as the debate on case studies which requires the processing of original individual opinions and the related arguments by suffrage and the submission, of verification tests that attest not only acquisition of notions but also their critical elaboration by the student even in itinere. The design and implementation of the Degree Program ensure that the student is exposed to a sufficient number of experiences of this type.</p> <p>Such elements are also taken into consideration for the purposes of evaluations related to individual teachings, as well as in the discussion concerning the final thesis.</p>
<p>Communication skills</p>	<p>The training plan (with the presence of partial teaching of some disciplines in English and with the recurrence of trips to an international destination) enables the graduate to communicate effectively, orally and in writing, with people of equal or inferior skills in the specific disciplinary area using a language of the European Union other than its own, usually English. The frequency of academic assessments in the form of essays or multimedia presentations allows the graduate to be familiar with the most advanced communication technologies. The knowledge that one has of the world of gastronomy and of the lexicon of food sciences, of marketing, of communication and the critique of food makes it particularly suitable for these activities.</p> <p>The design of the Degree Course ensures that the communication skills are obtained through specific training tools such as the individual or group presentation, oral or written, of the contents of each training activity, and are subject to verification in the classroom and evaluation at the end of each teaching.</p>
<p>Learning skills</p>	<p>The Degree Course provides indispensable tools for the continuous knowledge updates of the specific sector, offers students structured moments of complementary training (scheduled conferences, meetings and seminars, courses of their choice), with the aim of finalizing their knowledge</p>



in order to bring solutions to the many structural and application problems throughout the entire food supply chain starting from production to consumption. This training which, starting from the study, is directed more and more precisely towards the field experience, makes the updating and the versatility of the skills a priority requirement.

The Degree Course Director ensures that there is constant monitoring of such skills through examinations, essays and assessments of thematic and regional trips. These with the final thesis will function together to verify the different stages of the training path in the teaching section and will offer a method to monitor the aptitude of learning in view of a further professional destination.

Art. 4 - Employment and professional opportunities for graduates

Profile 1. Expert in communication and enhancement of agro-food quality

Function in a work context:

The Graduate in Gastronomic Sciences and Cultures, who works as an expert in communication and enhancement of agro-food quality, performs functions related to the promotion and enhancement of food in connection with different production and consumption contexts.

In particular, he/she performs the following specific functions:

- Develops communication strategies for the promotion of agro-food quality;
- Works in publishing and communication in the context of the enhancement of the gastronomic heritage;
- Creates and elaborates the contents of social platforms for the promotion of food culture.

Functional Skills:

- Skills related to the identification of virtuous models of quality production for the purpose of drafting articles and press releases and the content processing of websites and social platforms;
- Skills related to the analysis of food systems and the interpretation of related social phenomena, for the purpose of developing communication strategies, brand identity and marketing;
- Skills in communication and food promotion, for the conception and conceptual elaboration of events and conferences.

Employment opportunities:

In companies that operate for the production, processing, conservation and distribution of food products, specialized websites, communication agencies, event management agencies, publishing houses, consortiums and cooperatives in the agro-food sector, or continuation of studies (Master's Degree or Masters).

Profile 2. Operator and educator in food system governance

Function in a work context

The Graduate in Gastronomic Sciences and Cultures, in the role of operator and educator in food system governance environment, carries out functions concerning consultation, education and training in the field of food policies, with particular attention to food sovereignty and related topics.

In particular, he / she performs the following specific functions:

- Performs consultancy, education and training activities in institutions and private sectors in the fields of gastronomic sciences, cultures and policies.
- Collects processes and organizes information and data to identify strategic lines and to make



decisions in the context of public and private entities in an international vocation.

Functional Skills:

- Skills to analyze the appropriateness of the food systems with respect to the socio-ecological contexts in which they are located, for the purposes of implementing the decisions in the organization in which it operates;
- Skills in matters of sustainability and food sovereignty aimed at analysis and research activities for the purpose of preparing studies, newsletters and specialized reports, and for consultancy and training in the agro-food sector.

Employment opportunities:

In Non-Governmental Organizations, Public Bodies and Private Social Organizations, International Organizations, Private Companies (in particular Corporate Social Responsibility Sector), Public and Private Bodies that conduct analysis, surveys, certification and investigation for the protection and enhancement of food production , or in continuation of studies (Master's Degree or Masters).

Profile 3. Expert area of sales and purchases in the agro-food sector

Function in a work context:

The Graduate in Gastronomic Sciences and Cultures, who works as an expert in the area of sales and purchases in the agro-food sector, evaluates the quality and appropriateness of food products with respect to specific ecological, cultural and social characteristics.

In particular, he /she performs the following specific functions:

- Selects and purchases raw materials, semi-finished and processed materials;
- Analyzes the markets by identifying and monitoring the targets;
- Manages sales strategies in the B2B and B2C fields.

Functional Skills:

- Skills in the collection, processing and organization of data and selection of raw materials and processed products in order to evaluate the quality of food products and the appropriateness of production methods;
- Skills in strategic analysis of agro-food markets, skills in defining competitive strategies and development of innovative business models.

Employment opportunities:

In companies that operate in the production, transformation and conservation of food products, Companies and societies with small and large food distribution chain, E-commerce companies, in hospitality businesses and commercial and collective catering, in consortiums and cooperatives in the agro-food sector, or in continuation of studies (Master's degree or Master).

Profile 4. Agro-food production expert, Ho.Re.Ca. and retail

Function in a work context

The Graduate in Gastronomic Sciences and Cultures works as an expert in agro-food production activities, in receptive and restaurant activities and in retail sales.

In particular, he/she performs the following specific functions:

- Works in the recipes and products development;
- Carries out strategic planning activities for catering services;
- Manages assortments and logistics and commercial relationships for agro-food companies.

Functional skills

- Skills on the food composition and their nutritional and sensory relevance for the development



<p>of highly innovative recipes and products, as well as the nutritional analysis;</p> <ul style="list-style-type: none"> - Design skills for sustainable gastronomic planning and restaurant systems planning; - Skills in strategic analysis for the purposes of purchasing management and budget verification. <p>Employment opportunities: In companies and societies of small and large food distribution chain, companies operating for the production, processing and conservation of food products, companies operating in the areas of commercial and collective catering, hospitality and ecotourism. Or in continuation of studies (Master's Degree or Masters).</p>

Art. 5 – Knowledge required for access and verification methods

<p>Knowledge required for access</p>	<p>The course has a scheduled access with an admission test aimed at selecting the most deserving candidates on the basis of the following criteria:</p> <ul style="list-style-type: none"> - Basic scientific and cultural knowledge aimed at demonstrating a vocation to gastronomic studies and ability to plot coherent logical links between the scholastic or work path and the studies that the candidate intends to pursue. - Knowledge of the rules and methods of correct oral expression, for the purpose of mastering methods of reflection and argumentation. - Knowledge of the rules and regulations, knowledge of methods and forms of written expression with particular attention to reflection, argumentation and exposure in a clear, brief and coherent manner. - Linguistic knowledge which can be applied for the purpose of discussion of topics related to the gastronomic sciences and cultures in a multidisciplinary manner both in Italian and in English. - Cultural education derived from the quality of the scholastic experience and the wealth of extracurricular experiences of the candidate (such as consistent work experiences with the gastronomic sciences and cultures, volunteering experiences, periods of study / work abroad, and language certifications). <p>To be admitted to the selection test, applicants must have a second-level secondary school diploma or other identical qualification obtained abroad and recognized as suitable.</p> <p>The Regulation of the Degree Course establishes the evaluation system related to different tests, with the respective thresholds. In the event that the outcome of the verification is sufficient but still below the minimum threshold established by the University regulations, the candidate will be assigned additional training obligations (OFA) such as reading of texts or assignments exercises to improve his/her communication and expressive abilities in Italian and English, to satisfy the requirements in the first year of the course and aimed at rectifying the remarks highlighted during the test.</p>
<p>Knowledge verification procedures for the access</p>	<p>The procedures for admission to the Degree Course are published on the webpage https://www.unisg.it/assets/Modalita%CC%80_Preiscrizione-LT_2019.05.28.pdf</p>

Art. 6 - Admission to the Degree Course

<p>Admission to the Degree</p>	<p>The enrollment to the Degree Course in Gastronomic Sciences and Cultures requires the following steps from the student:</p>
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course	<p>1) registration of personal data on the UNISG portal;</p> <p>2) uploading of the dossier (in which, in addition to the information requested, the student is required to attach any certifications in his/her possession that can validate the acquisition of knowledge in the gastronomic, technological-food, tourism, economic, communication, linguistic and environmental fields);</p> <p>3) the successful passing of the admission test which is aimed at the selection of Italian and international candidates is composed of the following phases: dossier, Language test (English), Interview in Italian/English.</p> <p>The dossier consists of the self-attestation of the matriculation title obtained and the relative mark sheet or the average of the marks obtained in the third and fourth year of secondary school attendance, in the case of a title not yet achieved. (or Declaration of recognition for foreign academic titles), presentation letter from the candidate or any other certificates in possession.</p> <p>The English test is aimed at evaluating the expressive and argumentative abilities of the candidate both in written and oral form equal to level B2 (for non-English mother-tongue candidates). For non-Italian native speakers, an Italian oral language proficiency check is required (during the interview with UNISG teachers) equal to A1/A2. Possession of any recognized certificates and attestations confirming linguistic knowledge of the candidate does not in any way exonerate the candidate from these tests. However, these certificates may become subject to evaluation as an integral part of the dossier.</p> <p>The interview, which each candidate will undergo before a commission of at least two UNISG professors, is aimed at ascertaining the possession of: 1) basic scientific and cultural knowledge designed to demonstrate a vocation to gastronomic studies and ability to draw coherent logical links between the previous scholastic or professional experience and the studies that the candidate intends to pursue;</p> <p>2) knowledge of the rules and methods of correct oral expression, in order to master the methods of reflection and argumentation and to discuss topics related to science and gastronomic cultures in a multidisciplinary approach;</p> <p>3) cultural training deriving from the quality of the educational experiences and the wealth of extracurricular experiences of the candidate (such as work experiences consistent with gastronomic sciences and cultures, volunteering experiences, periods of study / work abroad, language certifications).</p> <p>The entire admission process is coordinated by a Commission, appointed by the Rector, which methodically creates the ranking list based on the scores assigned to the three tests. In the event that the outcome of the verification is sufficient (following the exceeding of the overall minimum threshold) but still lower than the minimum threshold established for this purpose by the Degree Program Academic Regulations, the candidate will be assigned additional training obligations. These training obligations will be established by the Director of the Degree Course on a case-by-case basis and will be designed to rectify the remarks highlighted during the course of the test. In particular, these obligations may consist of reading texts that are preparatory to the course of study, with particular reference to the improvement of language skills and expressive skills in Italian and English. The fulfillment of such training obligations will be verified according to precise deadlines during the first year of the course, so as to allow the candidate to rectify the remarks highlighted in the admission test by the beginning of the second year of the course.</p>
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Art. 7 – Lessons and Exam Schedule

Lessons Schedule	Academic Calendar 2019/2020	Start	End
	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 <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
	June exams	15/06/2020	03/07/2020
	Graduation session July	10/07/2020	
	Summer vacation	13/07/2020	04/09/2020
	September exams	07/09/2020	18/09/2020
	Graduation session Fall	02/10/2020	
	Freshmen start 2020	16/09/2020	
	Starting academic activities for all batches	21/09/2020	18/12/2020
Graduation session December	18/12/2020		
Link for Timetable	https://unisg.esse3.cineca.it/Start.do		
Period of Exams	January – April – June - September		
Link Exam calendar	https://unisg.esse3.cineca.it/ListaAppelliOfferta.do		

Art. 8 – Verification of the results of the training activities

Verification of the results of the training activities	In the form compiled for each course, the professor in charge specifies the methods for carrying out the exam.
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Art. 9 – Course Program

Basic training activities

Disciplinary area	Sector	CFU		Minimum from D.M.
		min	max	



				for subject
Mathematical, statistical and chemical sciences	CHIM/02 Physical Chemistry CHIM/03 General and inorganic chemistry CHIM/06 Organic Chemistry SECS-S/01 Statistics SECS-S/02 Statistics for experimental and technological research	10	16	8
Territorial and historical sciences	M-DEA/01 Demo-ethno-Anthropology M-GGR/01 Geography M-GGR/02 Economic-political geography M-STO/01 Medieval history	14	24	8
Biodiversity sciences	BIO/03 Environmental and Applied Botany BIO/05 Zoology BIO/07 Ecology BIO/08 Antropology BIO/19 Microbiology	12	24	8
Minimum of credits reserved by the university by D.M. 32:		36		
Total Basic Activity				36 - 64

Specific training activities

Disciplinary area	Sector	CFU		Minimum From D.M. for subject
		min	max	
Production sciences and food technologies	AGR/15 Food sciences and technologies AGR/16 Agricultural Microbiology AGR/17 General animal husbandry and genetic improvement AGR/19 Special Animal husbandry CHIM/10 Food Chemistry VET/04 Food inspection of animal origin	16	30	-
Historical, philosophical and linguistic sciences	M-FIL/04 Aesthetics M-FIL/05 Philosophy and theory of languages M-PED/01 General and social pedagogy M-STO/01 Medieval history M-STO/02 Modern history M-STO/04 Contemporary history	12	24	-
Artistic, communication and design sciences	ICAR/13 Industrial design L-ART/02 History of modern art L-ART/03 History of contemporary art L-ART/05 Theatrical disciplines L-ART/06 Cinema, photography and television M-FIL/02 Logic and philosophy of science	6	12	-
Economic and legal sciences, Socio- political sciences	IUS/02 Comparative private law IUS/03 Agricultural law IUS/13 International law IUS/14 Law of the European Union IUS/18 Roman law and Ancient Law	20	36	-



	SECS-P/01 Political Economy SECS-P/02 Political Economy SECS-P/07 Industrial Economy SECS-P/08 Economics and Business Management SPS/07 General sociology SPS/08 Sociology of cultural and communicative processes SPS/10 Environmental and Territorial Sociology			
Biomedical, psychological and nutrition sciences	BIO/09 Physiology BIO/10 Biochemistry BIO/11 Molecular Biology M-PSI/01 General psychology M-PSI/02 Psychobiology and physiological psychology M-PSI/08 Clinical psychology MED/49 Applied dietary technical sciences	6	12	-
Minimum credit reserved by the university from D.M. 60:		60		
Total specific activities				60 - 114

Affiliate or integrative activity

Group of sectors		CFU		Minimum from D.M. for subject
		min	max	
A11	AGR/13 - Agricultural chemistry AGR/15 - Food sciences and technologies AGR/16 - Agricultural microbiology BIO/01 - General botany CHIM/01 - Analytical chemistry ICAR/15 - Landscape architecture M-PED/04 - Experimental pedagogy M-PSI/01 - General psychology M-PSI/08 - Clinical psychology	5	18	
A12	AGR/01 - Economy and rural valuation L-ART/06 - Cinema, Photography and television L-LIN/04 - Language and translation - French L-LIN/12 - Language and translation – English L-OR/09 - Languages and literature of Africa L-OR/18 - Indology and Tibetology M-FIL/05 - Philosophy and theory of languages M-STO/05 - History of sciences and techniques SECS-P/07 – Industrial Economy SECS-P/13 – Commodity Sciences SPS/07 – General Sociology SPS/08 - Sociology of cultural and communicative processes	5	18	
Total similar or integrative activities		18 - 36		



Other activities

		CFU	
		min	max
Chosen by the student		12	18
For the final test and foreign language (art. 10, par. 5, letter C)	For the final test	5	8
	For the knowledge of at least one foreign language	5	8
Minimum credits reserved by the University for Activities art. 10, par.5 letter. C		10	
Other training activities (art. 10, par. 5, letter D)	Further linguistic knowledge	-	-
	IT and telematics skills	-	-
	Training and orientation apprenticeships	15	30
	Other useful knowledge for inclusion in the work place	-	-
Minimum credits reserved by the University for Activities art. 10, par. 5 letter. D		15	
For internships and placements in companies, public or private bodies, professional orders		-	
Total Other Activities		37 – 64	

Art. 10 – Study Plan

Year	Courses	Modules	Sector	ECT S	Educational Activities
I					
1	Food Biodiversity and Human Ecology		BIO/05	7	Basic
2	Molecular and Taste Sciences		CHIM/06	10	Basic
3	Economic Policy and Food Sustainability		SECS-P/01	6	Specific
4	Food Microbiology		AGR/16	5	Similar/Supplementary
5	Food Anthropology		M-DEA/01	7	Basic
6	Ecology of Law and Historic Models of Sovereignty		IUS/18	6	Specific
7	Gastronomic Lab I			4	Elective courses
	Italian Language			5	Complementary
	English Language				
	Study Trips, Fieldwork Experience and Film Techniques			6	Complementary



II					
8	Agroecosystems and Sustainability		AGR/02	11	Specific
9	Travel Sciences, Society and Environments	Travel Cultures and Social Dynamics	SPS/07	6	Specific
		Historical Ecology and Local Productions	M-GGR/01	6	Basic
10	Food History from Prehistory to the Middle Ages		M-STO/01	6	Basic
11	Science of Food Products	Food Technology	AGR/15	6	Specific
		Sensory Analysis and Consumer Science	AGR/15	6	Specific
12	Science of Gastronomic Design		ICAR/13	7	Specific
13	Food History in the Modern and Contemporary Ages		M-STO/04	6	Specific
14	Gastronomic Lab II			4	Elective courses
	Study Trips and Fieldwork Experience			6	Complementary
III					
15	Food and Health		BIO/09	7	Specific
16	Global food Governance		IUS/02	8	Specific
17	Food Business Economics		SECS-P/07	8	Similar/Supplementary
18	Philosophy and Languages of Food.	Food Philosophy	M-FIL/04	7	Specific
		Food Languages	M-FIL/05	5	Similar/Supplementary
19	Ethnobiology and Food Scouting		BIO/03	6	Basic
20	Gastronomic Lab III			4	Elective courses
	Study Trips and Fieldwork Experience			6	Complementary
	Final Thesis			5	Complementary
	Meetings and Conferences			4	
	Total ECTS			180	

Art. 11 – Educational activities complementary to lectures and workshops

Study Trips	<p>The Study Trips are forms of experiential teaching that allows students to learn in the field, using the five senses by following the production chains and understanding the biodiversity. Study trips provide students with a deep understanding of global food systems, both artisanal and industrial, visiting remote destinations and accessing the background of food production. The study trips as a whole include very different activities among them, such as; academic lectures with local teachers, kitchen historians and experts in the field; visits to producers, companies, restaurateurs and other companies in the food and wine sector; cooking shows with chefs and restaurateurs;</p>
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	<p>cultural visits to discover and explore the territory; visits to traditional markets, producers of Slow Food Presidia and food communities.</p> <table border="1"> <thead> <tr> <th></th> <th>Regional study trips</th> <th>Thematic study trips</th> </tr> </thead> <tbody> <tr> <td>1st year</td> <td>Deepens the knowledge of the gastronomic culture of different Italian regions</td> <td>Deals with basic products such as coffee, beer, cured meats and cheeses</td> </tr> <tr> <td>2nd year</td> <td>Deepens the knowledge of the gastronomic culture of European regions and other continents</td> <td>Deals with basic products such as oil, vinegar and pasta and come into contact with unconventional production companies</td> </tr> <tr> <td>3rd year</td> <td>Deepens the knowledge of the gastronomic culture of European regions and other continents</td> <td>Deals with basic products such as fish, beverages and spirits, and with the topic of organized large-scale retail trade and collective catering</td> </tr> </tbody> </table>		Regional study trips	Thematic study trips	1st year	Deepens the knowledge of the gastronomic culture of different Italian regions	Deals with basic products such as coffee, beer, cured meats and cheeses	2nd year	Deepens the knowledge of the gastronomic culture of European regions and other continents	Deals with basic products such as oil, vinegar and pasta and come into contact with unconventional production companies	3rd year	Deepens the knowledge of the gastronomic culture of European regions and other continents	Deals with basic products such as fish, beverages and spirits, and with the topic of organized large-scale retail trade and collective catering
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Agroecology laboratory	<p>The Laboratory of Agroecology includes 4 gardens, a sustainability model with ecological scopes (biodiversity, soil fertility, water and air quality, renewable energy and animal welfare), economic (self-production of vegetables for the canteen and variety of local seeds) and socio / cultural (educational, creation of a community, physical movement, consumption of organic, local, seasonal and fresh food).</p> <p>The university gardens represent an ideal laboratory for the concrete application of the Agroecological principles developed in the classroom and learned also during the study trips.</p> <p>The main objective of the UNISG gardens is to contribute to the training of conscious, well informed and critical gastronomes towards the different methods of food production, in order to make them capable to effectively communicate with the players of the agricultural sector, to manage a sustainable food production, transformation and sales and consumption relationships, to develop a social / educational project connected to a garden.</p>												
Seminars and conferences	Teaching activity consisting of weekly meeting with intellectuals, experts and producers with specific skills related to the gastronomic sciences.												

Art. 12 – Final test

Features of the final test	<p>The Degree in Gastronomic Sciences is achieved by successful passing of a final test, consisting of a written essay, prepared by the student under the guidance of a professor in charge, before a commission composed of at least 3 professors. The essay concerns a subject related to one or more disciplines of the course of studies. Considering the interdisciplinary nature of the university, the methodologies applied in the essay can be different and may cause different results. In particular, they may concern:</p> <ul style="list-style-type: none"> - experimental activities concerning the acquisition of technical skills and / or the validation of methods and procedures on one or more products; - monitoring or documentation of a process or production activity by collection of information, data and processing; - documentation (written or composed with multimedia tools) of cultural issues related to food and gastronomy;
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	<ul style="list-style-type: none"> - in-depth research of critical aspects on topics related to human, historical and philosophical sciences with reference to food and taste - product analysis from an economic, consumer or media perspective; - in-depth bibliographic and documentary investigations related to a specific topic. <p>The student, with the public exposure of his own work, exploits the experience gained in the three years of the Degree Course, during which he had the opportunity to refine the methods for collecting information and data assimilated during the frontal lessons and during the study trips, to proceed to their critical re-elaboration and to the drafting of written essays on the subjects studied and on the direct experiences they had. The gathering of information, the field research of what has been studied, the critical analysis of the results obtained and the written presentation of the entire work together act as a qualifying element of the training offered to the students, which is essential to allow them to pass the final test.</p>
Link for the preparation and presentation of the final paper	http://ftparea.unisg.it/Regolamenti Interni/Italiano/Esami e Tesi di Laurea/

Art. 13 – Prerequisites and Penalties

Prerequisites	There are no Prerequisites foreseen for the subjects of the course of study
Penalties	<ul style="list-style-type: none"> - In case of assignment of training obligations during admission to the Degree Course, the student is required to complete them within the first year of the course. - Successful passing of an exam related to language teaching within the first year of the course is a condition for taking the second year exams.

Art. 14 – Attendance detection

Attendance detection of lessons	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
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Art. 15 – Office hours of teachers

Office hours of teachers /Link	The office hours of each teacher is available at the link: https://unisg.esse3.cineca.it/Guide/PaginaRicercaDocenti.do?jsessionid=936E1299CC80D7534DB37737591CD048.esse3-unisg-prod-02?statoRicerca=INIZIO
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Art. 16 – Career activities

Preliminary conditions	<p>The student can perform career activities if:</p> <ul style="list-style-type: none"> - 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; - has correctly updated his/her career plan within the established deadlines - has not incurred disciplinary actions
Career plan	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.
Booking, conducting and Registering of the exams	Registration for exam sessions is carried out using an online computerized procedure, where the student can access the reserved area of the educational portal http://unisg.esse3.cineca.it/Start.do . 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

	Classrooms made available by the University for study courses			
	Name of classroom	N. seats available	Equipment	Location
Classrooms	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
	Total seats available in the classroom	594		
Laboratory	<p>– Sensory analysis laboratory 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. https://www.unisg.it/campus/laboratorio-di-analisi-sensoriale/</p> <p>– The Academic Tables The Academic Tables are the canteen of the University of Gastronomic Sciences of Pollenzo that combines education, haute cuisine, fair costs and local products. https://www.unisg.it/campus/tavole-accademiche/</p> <p>– Agroecology Laboratory - Educational gardens 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.</p>			



	<p>https://www.unisg.it/campus/orti-ecologici/</p> <p>– Pollenzo Food Lab</p> <p>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.</p> <p>https://www.unisg.it/campus/la-scuola-cucina-pollenzo/</p>
<p>Services</p>	<p>– Career Center</p> <p>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.</p> <p>https://career.unisg.it/</p> <p>– Mentoring</p> <p>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"> - acceptance of their uniqueness and individuality, by placing itself as a reference point for the student starting from his/her entry into the university; - 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; - accompaniment of the student in the discovery of their interests and their potential; - support in the academic career and in the development of professional growth. <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. https://www.unisg.it/servizi/mentoraggio/</p>

Art. 17 - Approval of the Degree Course Regulations

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