



Procedure for applying to the Double Degree program (DD) activated by the Master of Science in Food Industry Management program of the University of Gastronomic Sciences (UNISG) and the Master in International Tourism of the University of Italian Switzerland (USI)

Last Update: October 30, 2024

The process: how to apply for the double degree

During the first semester of the first year of the course, students enrolled in the Master's Degree program are provided with the procedures and deadlines for participation in the selection process. According to the agreement signed between UNISG and USI, will be admitted to the program up to 10 students enrolled in the Master's Degree Program and up to 10 students enrolled in the Master's degree.

By **February 1** of the first year of the program, students send an email requesting to be admitted to selection for the double degree program. The request should be sent to the Registrar Office (segreteria@unisg.it) and in copy to the course coordinator.

By **March 1** of the first year of the course, the Student Office announces the outcome of the selection, with the ranking of students admitted to the program.

By **March 15** of the first year of the course, selected students are asked to confirm by email (by writing to: segreteria@unisg.it) their intention to join the double degree program.

The selection criteria:

The ranking is made on the basis of a score ranging from 0 to 200 points. The score is calculated as follows:

0-100 points:

- ✓ For students coming from non-UNISG Bachelor's degree program is considered the score obtained in the admission to the Master's Degree Course (expressed on a base of 100)
- ✓ For students coming from UNISG Bachelor's Degree Course is calculated on the basis of 100 the arithmetic average of the examinations obtained in the Bachelor's Degree Course **up to February 1** of the year for which the application for admission to the double degree is submitted.

0-100 points

- ✓ calculated on the basis of the arithmetic average of the first semester examinations taken in the Master's Degree Program, relating the average of exams to 100.

To be admitted to the Double Degree admission procedure, students must have passed at least three exams among those in the first session scheduled at the end of the first semester (January examination session) of the first year of the course.

In the event of a tie for placement, a selection interview may be conducted with the coordinator of the Master's Degree Course.

So-called “matriculated in hypothesis,” i.e., students who have yet to graduate with a Bachelor's degree, they can participate in the selection according to the same procedure applied for students regularly enrolled in the Master's Degree Program.

This procedure may be subject to periodic revision at the direction of the Academic Board.

Requirements to obtain the Double Degree

According to the agreement signed between UNISG and USI, UNISG Double Degree students must complete within the partner institution (USI) courses a for a total of 30 ECTS. The courses must be selected among the following:

Courses offered at USI	ECTS	Year and semester (SA: 1st semester, September-December)
Consumer Behaviour in Tourism	3	1., SA
Communicating Heritage in Tourism	6	1., SA
Intercultural Communication in Tourism	3	1., SA
Digital Transformation in Tourism	4.5	1., SA
E-Tourism Technology Lab	3	1., SA
Cultural History of Tourism	4.5	1., SA
Tourism Service Management	3	2., SA
International Tourism Marketing	3	2., SA
Event Management	3	2., SA
Crisis Communication	3	2., SA

For further information on course contents at USI please visit:
<https://www.usi.ch/en/education/master/international-tourism>

Please read carefully the examination rules and exam session schedule at USI:
<https://www.desk.usi.ch/en/examination-rules-com-sessions-format-misconduct-time-limits>

Study trip for UNISG Double Degree Students

UNISG Double Degree students that are spending the semester at USI will not participate to the UNISG class study trip, that will be organized during the 1st semester of the 2nd year.