



Viaggio Didattico Olanda Netherlands Study Trip

Data / Dates:

22/06/2026 - 28/06/2026

A.A / A.Y:

2025/2026

Tutor:

Graglia Martina

Monday, June 22, 2026

3:00

Meeting at Bra Movicentro

3:10

Departure from Bra Movicentro to Torino Caselle Airport

06:05 - 07:55

KL1638 KLM flight from Torino to Amsterdam

Free breakfast at the airport (reimbursed according to university policy). Once we have collected our luggage, we will take the train into Amsterdam and make a quick stop at Generator Amsterdam to leave our bags. Please note that rooms will not be ready yet, so this is simply a luggage drop before heading into the city

11:00

Departure from Generator towards Albert Cuyp Market, one of the most famous street markets in Amsterdam. Here we will meet Fusina Verloop, who works with food experiences in the city, combining markets, tastings and storytelling around Dutch food culture. Together with her we will walk through the area, with stops for small bites and tastings, while observing how food is presented and experienced in an urban context, as well as how these kinds of food tours are organised in practice

<https://www.instagram.com/dutchfoodlover/>

14:15

Return to Generator Amsterdam for check-in, followed by some free time in the afternoon. This will be a moment to rest or take some time to walk around the city after the travel day. We will then meet again directly for dinner

18:30

Dinner at Indrapura, an Indonesian restaurant in Amsterdam. Indonesian food is very present in the Netherlands because of historical links with Indonesia through colonial history and migration

<https://indrapura.nl/>

End of the didactic activities

Overnight: Generator, Amsterdam

Tuesday, June 23, 2026

07:30 - 08:00

Breakfast at Generator (please make sure to respect the assigned time slot)

8:15

Departure from Generator towards Amsterdam Noord. We will head to the Wakuli warehouse, a coffee project founded by Yorick Bruins, a former UNISG student. Wakuli is a coffee company focused on specialty coffee, with a strong emphasis on sourcing and transparency, and has recently expanded with several coffee shops in Amsterdam and beyond. Yorick will give us an introduction to the project, followed by a visit to the warehouse to see how part of the operation works in practice. Later in the course, you will also reconnect with him in Pollenzo for a more classroom-based session focusing on the business side of the project

<https://www.wakuli.com/>

After the visit, lunch at Café de Ceuvel, a sustainable waterfront café in Amsterdam Noord known for its focus on circularity and plant-based food, set in a former industrial area that has been turned into a creative and ecological hub

<https://deceuvel.nl/en/>

In the afternoon we will meet Dyveke Kok, who works on projects related to hemp and its different applications. The session will explore hemp not only from the perspective people usually associate it with, but more broadly as an agricultural and food-related product. In the Dutch context, it is discussed both in terms of regulation and economy, but also for its multiple uses, including food applications such as ingredients, herbal infusions and other derivatives. The aim is to move beyond common stereotypes and look at how this ingredient is perceived, communicated and positioned within different systems. Here, we will also meet chef André Schneider from Berlin, who works with hemp in culinary applications, and we will include a small tasting moment as part of the discussion

19:00

Dinner at Café Sonneveld, offering a taste of traditional Dutch cuisine

<https://cafesonneveld.nl/en>

End of didactic activities for the day

Overnight: Generator, Amsterdam

Wednesday, June 24, 2026

07:30 - 08:00

Breakfast at Generator (please make sure to respect the assigned time slot)

09:00

Check-out and departure from Generator by private vans towards Ede, where we will meet the team behind the FoodX project. FoodX is a startup-oriented initiative focused on food innovation and entrepreneurship within the Dutch ecosystem. During the visit we will meet part of the team and get an introduction to the project, with a focus on how they work with startups, food innovation and applied research in practice, and how these elements connect within the wider food ecosystem. Lunch on-site

<https://www.food-x.nl/>

After the visit we will move towards The Hague and check in at easyHotel. The afternoon and evening will be free time, and dinner will be reimbursed according to university policy

End of didactic activities for the day

Overnight stay: easyHotel, The Hague

Thursday, June 25, 2026

Free breakfast in the Hague (reimbursed according to university policy) and check-out with luggage

10:00

Departure towards the World Horti Center, an international hub for innovation and research in greenhouse horticulture, located in the Westland region near The Hague. The area is one of the most important centres for horticultural production and export in the Netherlands. The visit will give an overview of how modern greenhouses operate today, focusing on sustainable growing techniques, the use of advanced technologies and the role of international collaboration in shaping innovation within the sector

<https://www.worldhorticenter.nl/en/>

After the visit we will continue to Koppert Cress, a company well known for its role in professional kitchens and fine dining. Koppert Cress specializes in fresh edible plants, cresses and micro-ingredients that are widely used by chefs to add flavour, texture and visual elements to dishes. Lunch at the company canteen, followed by a conversation with the team and a visit of the facilities to better understand their approach and different ongoing projects

<https://www.koppertcress.com/en>

In the afternoon we will leave towards Rotterdam to check in at Numa Rotterdam Coolsingel

19:00

Dinner TBC

End of didactic activities for the day
Overnight stay: Numa Rotterdam Coolsingel

Friday, June 26, 2026

Free breakfast in Rotterdam (reimbursed as per university policy)

9:30

Departure on foot from the accommodation. Self-guided visit at the Port Pavilion, introducing Rotterdam as a global port city and supply-chain hub, setting the scene for later discussions on food systems, trade and sustainability. In general, today's theme will be circular food systems, planetary boundaries and global food transitions

To prepare for the day, it's recommend watching: "[The tipping points of climate change — and where we stand](#)" – Johan Rockström

We will then have an early lunch in the city and afterwards we will go to BlueCity, a circular economy hub. It hosts a range of startups and initiatives working on circular business models, resource reuse and urban sustainability

<https://bluecity.nl/en>

13:00

Meeting with One Planet Port, an initiative exploring how global maritime systems and ports function as key nodes in international supply chains, shaping patterns of extraction, production and distribution that contribute to crossing planetary boundaries. We will discuss how the current food system is responsible for a significant share of planetary boundary overshoot (climate, biodiversity, land use, freshwater and biogeochemical flows) and how transforming food systems could reduce a large part of this impact

https://www.oneplanetport.org/en_gb/

After this session we will also meet Valentina Gritti (UNISG alumna, involved with SFYN and Apapacho). Her startup project Apapacho is a cacao-focused initiative working directly at origin in Mexico, aimed at creating value for local cacao farmers through more direct and transparent supply chains. We will have a chat around the project as a case study of how a food brand can be built from scratch while working closely with producers and local communities

<https://www.salychocolate.nl/en/>

End of didactic activities

After the meetings there will be the possibility, for those who want, to join drinks at a nearby brewery/beer garden with our local contacts. This is an optional free-time moment Alternatively, if you prefer, you are free to organize your own afternoon and dinner in Rotterdam as you wish (reimbursed according to university policy)

Overnight stay: Numa Rotterdam Coolsingel

Saturday, June 27, 2026

Breakfast will be delivered to your room as a breakfast box between 7:00 and 7:30

7:45

Check-out and walk to Rotterdam train station (about a 15-minute walk) to take the train to Amsterdam. Upon arrival, we will go directly to Mattmo Creative. Mattmo is a strategic branding and design agency working on communication, branding and creative strategy projects for different clients, including food-related organizations. During the session we will talk about their work and some of the projects they are currently developing. A key part of the meeting will focus on branding: how meaning is built around food, how narratives influence perception and behaviour, and how design helps translate values into something tangible and relevant

<https://mattmo.nl/>

Lunch on site, with catering from Thull's Deli, and then we will go back to the Generator for check-in

<https://thullsdeli.nl/>

Free afternoon and free dinner in Amsterdam, reimbursed according to university policy

Overnight stay: Generator, Amsterdam

Sunday, June 28, 2026

Breakfast boxes pick-up at the reception at 6:40 and leave immediately after for the airport

09:35 - 11:15

KL1639 KLM flight from Amsterdam to Torino Caselle

Free lunch reimbursed according to university policy

13:00 - 14:29

Train from Turin Caselle to Bra Movicentro

End of the didactic study trip