



The University of Gastronomic Sciences of Pollenzo (Italy)

Introduction

Founded in 2004 by Slow Food, in collaboration with the regions of Piedmont and Emilia-Romagna, the University of Gastronomic Sciences (UNISG) in Pollenzo is a private institution with legal recognition from the Italian government.

A dynamic, innovative university with a strong international flavor, UNISG is characterized by a diverse student body, with alumni and current students from over *85 countries*. This diversity of experiences, opportunities, origins, and encounters is one of the distinctive features that contributes to the uniqueness of UNISG within the academic landscape in Italy and beyond.

Its original educational formula brings together study and practice, books and life stories, science and rural artisanal knowledge, enriched by study trips that encourage exchanges with food producers across the globe. This methodological and pedagogical approach provides students with a *holistic vision* of food production systems both past and present and teaches them how to develop scenarios for the future of food in the world.

The university trains *gastronomes*, professional figures fully integrated into the contemporary socio-economic panorama. Gastronomes have knowledge and skills relating to the agricultural and food sector and work to guide food production, distribution, and consumption in a direction that will create a sustainable future for the planet.

Graduates work in the artisanal and industrial food production sectors, in small-, medium-, and large-scale distribution, in tourism, in food education, and for public agencies and non-governmental organizations. Many also go on to launch their own projects and enterprises.

Another of UNISG's distinctive features is its innovative meal service project, **Academic Tables**, which brings together education, haute cuisine, fair prices, and local products. Famous chefs, many with Michelin stars, visit from around the world. Supported by a team of UNISG cooks, they serve dishes that respect the Slow Food principles of "*good, clean, and fair*" with a low food cost and the use of as many locally sourced ingredients as possible.

The Contributing Members of the **Association of Friends of the University** provide support for UNISG's activities.

UNISG's **Strategic Partners Club** is formed of leading businesses in the food sector and other institutions and organizations. The club plays an active role in the life of the university, supporting its research activities and sharing its commitment and strategies for constructing new sustainable scenarios for food production and consumption at a national and international level.

Programs

Two Degree Programs

Three-year undergraduate degree in **Gastronomic Sciences** (in Italian and English)

Two-year graduate degree in **Gastronomic and touristic heritage management** (in Italian)

Four Masters

Master in *Food Culture, Communication & Marketing* (in English)

Master of Gastronomy: *Food in the World* (Food Cultures and Mobility) (in English)

Master of Gastronomy: *Food in the World* (Food Ecologies and Sovereignty) (in English)

Master in *Wine Culture, Communication & Management* (in English)

Professional Training

Master in Cucina Slow: Teoria e Pratiche della Sostenibilità Gastronomica (in Italian)

Master in Slow Cuisine: Theory and Practice of Gastronomic Sustainability (in English)



Additional Services:

The **ASSG – Associazione Studenti di Scienze Gastronomiche** (Gastronomic Sciences Student Association) aims to facilitate and improve the quality of life for UNISG students through events and a range of other activities.

The **Slow Food University of Gastronomic Sciences Convivium** organizes initiatives for all Slow Food members at the university.

The **GAS – La Credenza** is a food-buying group that organizes the collective purchase of local food products for its members.

The **Società Gastronomica** (Gastronomic Society) is a meeting place run by UNISG students as a venue for sharing visions, opinions, and good food.

The **UNISG Eco Gardens** are a model of sustainability with an ecological, economic, and social scope. They also serve as the open-air classroom for the elective course in Ecological Horticulture and Sustainable Agriculture and for experimentation in the course on vegetable production. They serve as the ideal laboratory for testing in the field the theoretical agronomic and ecological principles taught in the classroom.

The **UNISG Library** has a rich collection of books and journals, available for students and researchers looking to delve further into subjects linked to gastronomic culture.

The **Career Office** facilitates the integration of UNISG's students and graduates into employment, smoothing the transition from the university to the working world.

The **Sensory Analysis Lab** is used for sensory analysis courses and practical exercises. Here students learn the principal techniques for sensory evaluation as applied to different food products, with the aim of comparing and judging their quality and changes that take place over time.

Local – Bottega Alimentare is a UNISG-inspired project that aims to develop a new model of small-scale food distribution. The shop, located in Bra, sells quality, locally sourced foods, but is also an academic space and a place for tasting and meeting. The shop will be run by UNISG graduates, gastronomes who have received specific training.

Research at UNISG

The University of Gastronomic Sciences boasts a research specialization focused on the multidisciplinary that characterizes the gastronomic context.

The methodological approach springs from the university's founding principles, and is therefore based on the issues of sustainable food as a form of sustenance and of improvement of the planet's human and natural conditions.

With reference to the distinctive nature of its branch of studies and its by-now internationally recognized expertise in the world of gastronomic science and its multi-faceted sphere of influence, UNISG promotes research projects linked to both the academic sector and the sector connected to innovation in businesses and productive and cultural activities.

UNISG's lecturers and researchers concentrate their academic research on the following thematic areas:

Internationality and Consumption Styles

Studies focus on food consumption styles from an international perspective, through processes of contemporary and historical analysis of populations in terms of customs and traditions, demographic categories, and migratory phenomena.



Production and New Technologies

This field analyzes food production—cultivation and harvest, livestock farming, storage, packaging, and logistics—through the application of new technological solutions able to guarantee authenticity, quality, and complete sustainability.

Memory and Landscape

Memory, tradition, and landscape are the focus for discovering and analyzing the link food has with the natural environment, myths, rituals, and historic processes of the populations and places of which it is an essential part, with the intention of defining food as a tangible and intangible cultural heritage of humanity.

Environment and Health

The effects of food production and consumption on the environment and health are studied, analyzing the solutions that can reduce the impact on the environment that surrounds us and guarantee the gastronomic quality of a healthy diet.

Economics and Food Policy

Food production and trade trends, support for small-scale production, the valuing of the rural workforce, and statutory and operational regulations for guaranteeing quality, genuinity (traceability), and storage are all put under the magnifying glass.

Additionally, through **Pollenzo Innovazione**, UNISG develops specific projects for individual businesses on themes relating to food service, food production, and sustainable packaging.

UNISG Business Services

Based on the experience of its teaching body and staff, the University of Gastronomic Sciences in Pollenzo offers the following services to businesses:

At the **Sensory Analysis Lab**, companies can use scientific methods to study the sensory properties of their products, obtaining valuable evaluations and comparisons in regards to their quality, including a final written report of the results.

The **Food Industry Monitor** is a long-term scientific research project developed by the University of Gastronomic Sciences with the support of BSI Europe SA. The observatory has two main objectives:

- to provide a mapping that highlights the evolution of the economic and financial performance of a representative sample of businesses in the sector over a sufficiently lengthy time period.
- to identify the top performers in each area of the sector in order to analyze the distinctive characteristics of their business models.

The **Career Office** oversees the integration of UNISG graduates into the working world, facilitating their transition from studying to employment and encouraging contact between these new gastronomes and employers seeking innovative and highly skilled professionals.

The **Sociology Lab** manages and coordinates activities relating to sociology within the university. It designs and realizes social research studies based on qualitative and quantitative methods, socio-organizational consultancies, training courses, conferences, seminars, publications, and the communication of research results (via traditional media, web, social networks, etc.).

The **Communications Lab** is designed for students on the three-year undergraduate and two-year graduate programs and offers a space for audiovisual experimentation and teaching. It also serves as a multimedia archive.



UNISG in Numbers

- Year of founding: 2004
 - Students who have attended UNISG courses since 2004: over 2,100
 - International students since 2004: over 900
 - Study trips organized in Italy and the rest of the world since 2004: over 1,100
 - Nationalities represented in the student body to date: over 85
- 170 businesses and institutions who have supported the Association of Friends of the University
35 companies who have become Strategic Partners

For more information:

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