



## UNISG WEEKLY NEWSLETTER | MAY 18-24 2015

### Monday 18

SPAIN STUDY TRIP, Food Culture and Communications: Representation, Meaning, and Media.

At the Academic Tables, ZAIYU HASEGAWA, chef at the JIMBOCHO DEN in Tokyo.

At MAT (National Museum of Popular Arts and Traditions) in Rome, today and tomorrow UNISG dean Prof. Piercarlo Grimaldi will take part in an event entitled "Italians from Elsewhere. Meeting with Italy's historic linguistic minorities."

### Tuesday 19

In Milan, Carlo Petrini will take part in the Global Alliance, a meeting of the world's most important foundations.

3pm, Milan Expo. Carlo Petrini will visit the Slow Food pavilion with Jacques Herzog, one of the architects who designed it.

6.30pm, Cookery course on baccalà, or salt cod, with the students on the Master in Quality Italian Popular Cooking. Open only to UNISG students.

### Wednesday 20

At the Tenuta Torrone on the Cascina la Colombara farm in Livorno Ferraris, famous for its production of Acquerello rice, Carlo Petrini will take part in the presentation of the finalists of the "Wednesday Rice" project.

7pm, Pollenzo Cookery School, Course on fresh pasta.

### Thursday 21

Launch of the crowd funding platform for the Terra Madre Youth Network.

5.45pm, Academic Tables and Wine Bank, Team Building for the Tosa Group.

### Friday 22

2pm, Academic Tables, Team Building for Modena Cars.



## **Saturday 23**

Entrance exam Three-year Undergraduate Degree program.

In Milan, at Priceless Milan, the temporary restaurant on the roof of Palazzo Beltrami in Piazza della Scala, dinner prepared by Antonello Colonna and student from the Master in Quality Popular Italian Cooking course.

---

## **General interest**

Visiting professors:

- Master in Food Culture and Communication: Allen Grieco (Medieval and Renaissance Food History) – Corby Kummer (Food Journalism)
  - Master in Wine: Maurizio Gily (Rudiments of Viticulture) – Armando Castagno (History of the Art of Wine Terroirs) – Vittorio Portinari (Controls and Traceability of Wine Production – Eugenio Pomarici (Supply Chain, Politics and Winegrowing)
  - Master in Cooking: Alessandra Buglioni (Cooking Techniques) – Piergiorgio Parini (Vegetables and Herbs)
- 

## **Coming up**

Study trip Lavazza. Food Culture and Communications: High-Quality Products

Study trip Trentino. Food Culture and Communications: Representation, Place and Identity

Italian regional study trip. Degree program first year. Students will be divided into groups: Trentino, Alto Adige, Molise, Abruzzo, Sicily, Campania, Emilia-Romagna.