

The one-year master in Food Culture and Communications takes place in English and is designed for international students seeking an innovative approach to food studies and the new modes of communication. The program includes lessons, exercises and tastings, and study trips in Italy

and abroad in order to deepen knowledge of high-quality products. Through an approach that blends anthropology, history, and the sociology of consumption, students deepen their understanding of the concept of "quality" to develop effective strategies for food promotion and edu-

cation. Study trips take place in Italy and other European countries, and complement in-class learning. A final six-to-eight-week internship, in a food company or organization, concludes the master.

# master program in Food Culture and Communications



The University of Gastronomic Sciences was founded in 2004 by Slow Food, and is a ministerially recognized, private non-profit institution.

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# get into the future of food



# master program in Italian Gastronomy and Tourism

The one-year master in Italian Gastronomy and Tourism takes place in English and provides students with an in-depth understanding of Italian food culture, including production, history, sociology, anthropology and gastronomy. Graduates will be prepared for work in food marketing and communications, as well as Italian food tourism, particularly with regard to high-quality products and sustainability. Language and Italian Studies courses, as

well as study trips to a variety of Italian regions, offer a complete immersion into the local culture. Trips within Italy and abroad focus on pasta, cheese, cured meats, fish, olive oil, tomato and wine. A final six-to-eight-week internship, in a food company or organization, concludes the master.



# the three-year program in Gastronomic Sciences

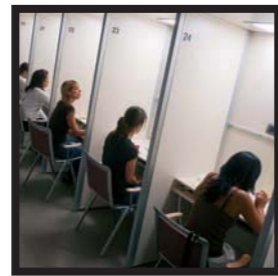
The three-year undergraduate program in Gastronomic Sciences, is designed to develop a new type of food professional, the gastronome, skilled in the production, distribution, promotion, and communication of high-quality foods. Graduates emerge ready to take on roles in food communications, marketing and promotion of food companies, products, and organiza-

tions, as well as tourism operations. Complementary education in the humanities and sciences, sensory training, and hands-on experience in artisanal and industrial food production and processing (during study trips), students acquire numerous skills and a multifaceted approach to the complex world of gastronomy. Over the course of the program, students participate in

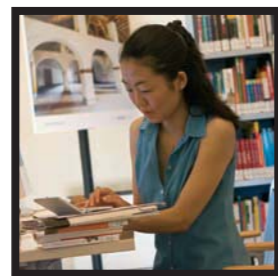
15 study trips within Italy and abroad, focusing either on specific food chains or the broader distinctions of a given region. This unique educational experience allows students to learn with all five senses, to meet experts and producers, and to understand biodiversity and the production chain while tasting and meeting the people who actually make food.



**YEAR I**  
IT and Statistics  
Molecular Science  
Biology  
Human Physiology and the Molecular Aspects of Taste  
Food Microbiology  
History of Food and Agriculture



**YEAR II**  
Food Production  
Viticulture and Enology  
Sensory Analysis  
Food Technology  
History of Cuisine and Wine



**YEAR III**  
Food Policy and Economics  
Environmental Sociology  
Nutrition and Dietetics  
Geography and Tourism  
Food-Service Systems  
Food Philosophy and Semiotics  
Cultural Anthropology

## Thematic Study Trips

**YEAR I**  
Animal and Plant Production  
Coffee  
Pasta

**YEAR II**  
Animal and Plant Production  
Fish  
Rice

**YEAR III**  
Fish  
Olive Oil  
Beer

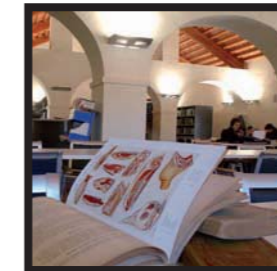
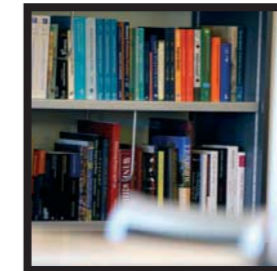
## Regional Study Trips

**YEAR I**  
Italian regions including:  
Campania  
Piemonte  
Puglia  
Trentino

**YEAR II**  
Kenya  
France  
Germany  
U.K.  
South Africa  
Portugal  
Mexico  
Spain

**YEAR III**  
Germany  
Albania  
Crete  
Brazil  
Morocco  
USA  
Ireland  
Korea

Study trip destinations are subject to change.



# the two-year graduate program in Gastronomy and Food Communications

## Course Content

Economics and Policy  
Ethics, Sociology, and Traditions  
Management and Communications  
Food Science and Technology  
Gastronomic Culture  
History of Food Cultures  
History of Territory and Regional Products  
Geography

The two-year graduate program in Gastronomy and Food Communications allows students to pursue one of two distinct streams, specializing in either food communications or food law and policy. The program also comprises a unique nine-month externship, during which students are placed in a high-quality Italian food company or organization. This key program feature gives students professional experience as well as an understanding of organizational dynamics and the reality of

work-environment challenges. The Communications stream is intended for those with an undergraduate degree in humanities or sciences, looking to continue their studies towards a future professional career in gastronomic marketing, promotion and development, as well as in food journalism and media relations. The Food Law and Policy stream is designed for students coming from an economics, legal, or medical background, intending to pursue food-safety and regu-

latory work at the local, national, or international level. This program provides training in economics and law, marketing and food/tourism management, multi-platform communications of food and high-quality production, distribution and consumer science.