



Università di Scienze
Gastronomiche di Pollenzo
University of Gastronomic Sciences of Pollenzo

CAREER FAIR 2023 GUIDE

UNISG CAREER CENTER

MAY 24-25-26



Welcome

In the decade since my UNISG graduation I continually observe how the university experience influences students - both personally and professionally.

At the heart of it, we all wind up at UNISG because we value real food. We recognize that it's complex, and that creating traditional foods takes time, training, understanding, and appreciation. Seeking it out is valuable - even if it takes more effort.

Yet somehow when we approach job seeking we defer to the 'fast' culture that we detest when it comes to food. We assume that a single career day can yield meaningful work, we obsess over our CV, or worse, we assume that it is someone else's responsibility to provide us with the perfect work opportunity.

The truth is that the pursuit of worthy food work mirrors the pursuit of worthy food: it takes time, energy, patience, creativity, and curiosity. Engage in the process, enjoy it, make mistakes, learn, and share with others. The whole experience will ultimately be much more rich, in terms of fulfillment and compensation - even if it takes time to end up where you want to go.

This world of food culture still has so much opportunity - there are so many problems to solve, and there are so many ways to contribute. I look forward to seeing what you do with you the experiences and resources at your fingertips.

TAYLOR COCALIS

taylor@goodfoodjobs.com

Co-Founder, Good Food Jobs

Co-Founder, Suarez Family Brewery

Master in Food Culture & Communications, 2006



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(available on PC only)

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CAREER OPPORTUNITIES



May 24

FOOD POLICY

- Meet our Alumni who are currently working in this field
 - What's the role of the Gastronome in the Food Policy sector
-

ENTREPRENEURSHIP

- Get in contact with UNISG Alumni who created their own companies and get to know more about their businesses.
- Show your ideas to a board of experts and get their feedback!

May 25

COMPANY INSIGHTS

- Meet leading global food businesses and organizations;
 - Network with professionals in the food sector;
 - Get to know what kinds of profiles are researched by companies.
-

CV REVIEW & MOCK INTERVIEWS

- Have your resume reviewed by international head-hunters;
- Test yourself with mock interviews and find out how you can improve;
- Get ready for the job market thanks to the advice of real HRs.

May 26

JOB & INTERNSHIP INTERVIEWS

- Attending companies and organisations looking for a **specific candidate to fill a specific position**;
 - 30-minute long interviews.
-

TALENT ACQUISITION SESSIONS

- Attending companies and organisations **looking for talent** to fill positions that do not necessarily exist now;
- 30-minute long interviews.

Food Policy

"For those of you who choose to pursue a career working in associations, non-governmental and nonprofit organizations, I have a piece of advice: prepare yourself for a life full of challenges, to take some poundings, and to experience great satisfaction.

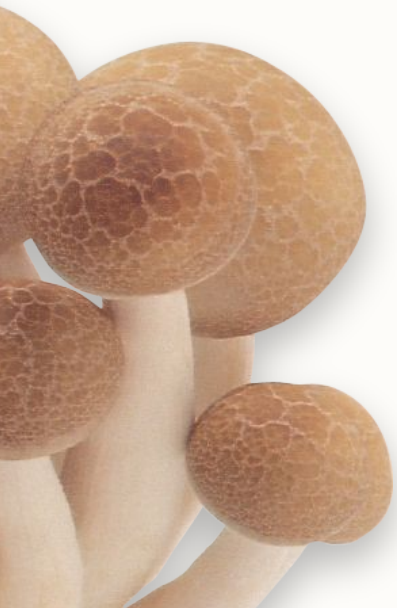
Be ready to deal with objectives that may sound unobtainable and with hurdles that you were not expecting, with doubts and dilemmas for which a solution does not yet exist.

But most importantly, be ready to unleash all the passion, energy and vitality that you have, since the dream of a better, cleaner, fairer and more sustainable food system for all will engage us in many struggles. This sector has an extraordinary need for passion: competence alone is simply not enough.

Be ready to stay focused on the objective - never lose sight of it - and be conscious that you'll need all the "intelligent pessimism" and "optimistic will" that you have in order to get there.

Be inspired by those that recount their experiences in this field – who knows? Perhaps theirs is your path as well."

Carlo Petrini



Food Policy Roundtable

Food Policy has always played an important role at UNISG, and a good number of our Alumni decided to dedicate their professional life to create a better food system for the planet!

On **May 24th in Aula Magna starting at 9:30 PM** you will have the chance to meet some of them, hear their stories, and how they made it to become recognised professionals in this field.

This event will be useful to those of you who want to pursue a career in Food policy, both in International Organizations as well as in NGOs, and more in general to those of you who are interested in knowing more about it.

We will be hosting a roundtable discussion with **four of our Alumni who are currently working in Food Policy.**

The discussion will be managed by **Alessandra Roversi, one of our most iconic Alumni in this field.**

Please find more information on the participants on the following page.



Food Policy Roundtable

Swiss Agency for Development and Cooperation



The Swiss Agency for Development and Cooperation (SDC) is the agency for international cooperation of the Federal Department of Foreign Affairs (FDFA). The SDC is responsible for the overall coordination with other federal authorities of development cooperation and cooperation with Eastern Europe as well as for humanitarian aid delivered by the Swiss Confederation.

Alessandra Roversi - Programme Officer (UNISG Alumna)

Està



Està is an independent, non-profit research, training and consultancy center founded in 2012 that operates locally and internationally as a bridge between scientific knowledge, public and private policies, and active citizenship, promoting innovation in environmental, socio-economic, and cultural systems. Interdisciplinarity is key in Està, where a combination of researchers from different disciplinary areas work with a variety of subjects from local authorities to private companies. Food systems, alternative economies, climate, cities, and governance are some of Està main fields of work.

Bianca Minotti - Junior Researcher (UNISG Alumna)

Slow Food



Slow Food is a global, grassroots organization with supporters in 150 countries around the world who bring together the pleasure of good food with a commitment to their community and the environment.

Ottavia Pieretto - Protein Transition Project Manager (UNISG Alumna)

Bioversity & CIAT Alliance



The Alliance of Bioversity International and the International Center for Tropical Agriculture (CIAT) delivers research-based solutions that harness agricultural biodiversity and sustainably transform food systems to improve people's lives in a climate crisis. The Alliance of Bioversity International and CIAT is a CGIAR Research Centre. CGIAR is a global research partnership for a food-secure future.

Sharon Mendonce - Food and Nutrition Consultant (UNISG Alumna)

EAT



EAT is a non-profit organization committed to catalysing food systems transformation. Our vision is to transform food systems through sound science, impatient disruption and novel partnership by connecting and partnering across science, business, civil society and policy. Our projects focus on health & sustainability, the main one being the EAT-Lancet Commission on Food, Planet, Health, a set of global scientific targets for healthy diets and set forth six environmental boundaries for food production, flagging the disproportionately large impact that food has on planetary boundaries

Francesco Scaglia - Project Lead on Culinary (UNISG Alumnus)

Food Policy World Café

This year we decided to empower the UNISG students by giving them the opportunity to live up a meaningful and real dialogue with the Alumni who are working in the food policy sector, by organizing a **World Café**.

A World Café is a structured conversational process for knowledge sharing in which groups of people discuss a topic at several small tables like those in a café.

We decided that the topic discussed this year is going to be: **“What is the role of the Gastronomer in the global Food Policy?”**

The World Café will be set this way: 5 tables, 6 students and one host (the Alumni) on each table, after 20 minutes everyone apart from the host will change the table and group, this process will be repeated 3 times.

Keep in mind that everyone should be allowed to express themselves, that you can paint, write or draw on the cloth that will be on the tables and that the ultimate goal is to crossbreed ideas and opinions.

At the end of the World Café we will gather together the outcomes of each table which will be presented to all the participants.

The available seats are limited, so please if you wish to participate in the World Café book your place in advance at the following link:



Entrepreneurship Roundtable

Over the years, an increasing number of UNISG graduates have launched their own businesses, and as of now more than 500 alumni around the world are entrepreneurs!

On **May 24th in Aula Magna starting at 2:30 PM** you will have the chance to meet some of them, hear their success stories, and talk over your business ideas.

This event will be useful not only for those who are thinking of starting their own companies, but also for those who want to become managers.

We will be hosting a roundtable discussion this year with **our Alumni who opened their own businesses**.

The discussion will be managed by the **mentors** of Talenti in Corso, a group of managers who decided to invest their time in training future leaders.

Please find more information on the companies participating on the following page.

A



Entrepreneurship Roundtable



Talenti in Corso



TALENTI IN CORSO

Talenti in Corso is a voluntary organization of highly diverse professionals who believe that mentoring is an essential tool (and an ethical obligation) for helping young talents fulfill their potential, find their place in the Italian labor market, and become the next generation of leaders.

Romina Pastorelli - Freelance international communications and relations / Talenti in Corso Communication Manager



TONDO Forno Artigiano

TONDO Forno Artigiano is a craft bakery in Milan focused on researching, producing and telling about a bread that must be healthy, ethic and radical. Their products feature sourdough and organic stone ground flours from artisanal Italian companies. The guiding star? Creating direct contacts with their suppliers and their clients in order to valorize a supply chain that must be respectful of products and people.

Silvia Cancellieri - Co-Founder (UNISG Alumna)
Renato Nassini - Co-Founder (UNISG Alumnus)

Tucci Atelier Gastronomico



Born in 2020, Tucci Atelier Gastronomico is a company based in Saronno, on the outskirts of Milano, made entirely of UNISG Alumni. Together we work in the field of Education, Consulting and Distribution, collaborating with producers, wineries, Michelin star chefs and entrepreneurs thus proving that our vocation as Gastronomes can be an actual Profession. We believe in people: People, not Ingredients!

Paolo Tucci - CEO & Founder (UNISG Alumnus)
Tommaso Piccini - Project Manager (UNISG Alumnus)

De Stads groenteboer

Right on the west edge of Amsterdam, de Stads groenteboeren grow over 60 different vegetables and more than 15 herbs for the local community and the members of their Community Supported Agriculture (CSA). On their 7000m² they produce a considerable amount of food by using bio-intensive techniques. They supply vegetables to about 200 families each week! At the same time they are very conscious about keeping their soil fertile and healthy. They use compost, green manures and other regenerative methods inspired by nature to not only maintain, but actually improve the quality of the land.

Laura Wüthrich - Farm co-owner (UNISG Alumna)
Andres Jara - Farm co-owner (UNISG Alumnus)



PIATTINI Caffé e Vini

PIATTINI Caffé e Vini was born from Chiara and Costanzo's passion for two worlds that are as far apart as they are close: specialty coffees and artisanal wines. From this passion, a small place was born in the heart of Turin, where people can find from breakfast to aperitifs, many plates to pair with specialty coffee or wine.

Chiara Pisano - Founder (UNISG Alumna)
Costanzo Cafaro - Founder (UNISG Alumnus)

Entrepreneurship Elevator Pitch

This year UNISG will host an **Elevator Pitch** during the Career Fair in which the students will have a chance to have their ideas evaluated by a competent panel formed by the guest companies and organizations who will participate in the Entrepreneurship Roundtable and a board of experts and investors.

The Elevator Pitch is going to take place on **Wednesday 24nd May in Aula Magna at 4:00 pm**

An elevator pitch is a short description of an idea, product or company that explains the concept in a way such that any listener can understand it in a short period of time. This description typically explains who the thing is for, what it does, why it is needed, and how it will get done.

If you want to apply you need to **submit your pitch at career@unisg.it by May 13th, at 6:00 am**

The pitch has to be not longer than 10 slides and has to be submitted in PDF.

The pitch has to be in English

Only the best 5 pitches will be selected to participate in the elevator pitch



Entrepreneurship Elevator Pitch - How to

Whether you are trying to raise money for your business or just want to perfect your business strategy, a solid elevator pitch is an essential tool for achieving your goals. An elevator pitch can be delivered either verbally, ideally in 10 minutes or less, or as a ten-page overview of your business. Think of the elevator pitch as an executive summary that provides a quick overview of your business and details why you are going to be successful.

The Problem

Try to distill your customer's problem down to its simplest form. Ideally you should be able to describe the problem you are solving in one or two sentences, or potentially a few bullet points.

Your Team

You should talk about why you and your business partners are the right team to execute on your vision. No matter how freak or unique your solution is, if you don't have the right people on board, you won't be able to see it to fruition.

Your Solution

A clear problem statement will help you focus your solution on solving just one problem. You should be able to describe your solution at high level in just few sentences or bullet points.

Financial Summary

Put together a sales forecast and expense budget. Ensure that you can build a profitable company based on your assumption. A detailed forecast isn't necessarily required. What's more important is that you understand your business model.

Target Market

Talk about the market segments you are targeting, how many people are in each segment, and the total amount they currently spend.

Milestones

Talk about your upcoming goals and when you plan to achieve them. If you have already accomplished notable milestones, you should mention those.

Competition

Describing your key differentiators from your competitors ensures that you are building a unique solution that customers will choose over other alternatives.

Tips & Advices

- Build a narrative sequence.
- Use a rich but friendly vocabulary.
- Use only expressive images, avoid the bland ones.
- Use only graphics that are easy to explain and understand.
- Keep in mind the 10/20/30 Rule (Guy Kawasaki)

May 24 - Timetable

	Events
Time	Aula Magna
9:30 am / 11:00 am	Food Policy Roundtable Swiss Agency for Development and Cooperation Bioversity & CIAT Alliance Eat Forum Està Slow Food
11:00 am / 12:30 pm	Food Policy World Café
2:30 pm / 4:00 pm	Entrepreneurship Roundtable Talenti in Corso De Stadsgroenteboer Piattini, Caffé & Vini Tondo Tucci Atelier Gastronomico
4:00 pm / 5:30 pm	UNISG Students Elevator Pitch

Recruiters insights

An opportunity to attend 45-minute sessions with representatives from leading food-related businesses and organisations. You will have the chance to hear their presentations, understand how they work, and learn about the projects they are carrying out.

Every session is divided into two parts:

- Presentation: about 20-25 minutes;
- Q&A: about 15-20 minutes.

We recommend you to be proactive and ask questions, it's the best way to get noticed!

Aromi	Eatable Adventures	Gustiamo	Reporter Gourmet
Barilla	Eataly	IFAD	Slow Food
Boyne Valley Producers	Està	Lavazza	Slow Wine
De Stadsgroenteboer	FAO	LIDL	Tucci Atelier Gastronomico
Deliveristo	Future Food Institute	Polo del Gusto	UNISG
EAT	Grapl	Reduced	Viani

Click on each company for more information (not available on mobile)



Recruiters insights

Aromi

Aromi has been an "About food" communication agency for over 13 years dealing with strategic marketing & creative communication.

The only reality spread throughout Italy that offers all the necessary skills, from strategy to operations to consultancy, with the aim of communicating and growing customers: restaurateurs, agri-food producers, Ho.Re.Ca and Hospitality professionals.

Aromi relies on an in-house team of professionals specialized in Strategic Consultancy in Food&Beverage field and Communication professionals with specific skills including: Social Media, Digital Marketing, Press Office, Web & Graphic Design, Photography & Video.

Strategic Marketing and Creative Communication "about food&beverage"



Barilla

Barilla is an Italian family-owned food company. Established in 1877, it's now an international Group present in more than 100 countries. A world leader in the markets of pasta and ready-to-use sauces in continental Europe, bakery products in Italy and crispbread in Scandinavia, the Barilla Group is recognized worldwide as a symbol of Italian know-how. "Basically, we are pasta makers and bakers; this is the line of work our family has pursued over the last four generations, with the help of outstanding coworkers. It is the only line of work we can and try to improve every day." - Guido Barilla

Our mission: the Joy of Food for a Better Life



Recruiters insights



Boyne Valley Flavours

The Boyne Valley in Ireland has a rich history and landscape that has led to the growth of a network of over 100 food and drinks businesses in the region called 'Boyne Valley Flavours'. This collaborative group celebrates the local food and drink offering across the region through events like the Boyne Valley Food Series. The vision is for the Boyne Valley to be recognized as the leading national food and craft drinks destination in Ireland's Ancient East. The network has achieved many successes, including being recognized as one of the "World's Best Food Destinations in 2019" by National Geographic Traveller. The next exciting chapter will be the creation of the first national Centre of Food Culture in the Boyne Valley, facilitating education, discussion, enterprise, and advocacy of food culture for current and future generations.

Boyne Valley Ireland – A unique Food and Drinks Destination in Ireland

De Stadsgroenteboer



Right on the west edge of Amsterdam, we, de Stadsgroenteboeren are growing over 60 different vegetables and more than 15 herbs for the local community and the members of our Community Supported Agriculture (CSA). On our 7000m2 we produce a considerable amount of food by using bio-intensive techniques. We supply vegetables to about 200 families each week! At the same time we are very conscious about keeping our soil fertile and healthy. We use compost, green manures and other regenerative methods inspired by nature to not only maintain, but actually improve the quality of the land.

De Stadsgroenteboer - a successful CSA farm in Amsterdam

Recruiters insights



Deliveristo

Deliveristo is an Italian food tech startup that has created the largest European B2B marketplace dedicated to the Ho.re.Ca. (Hôtellerie - Restaurant - Cafe) market where chefs and restaurateurs can order directly from the best suppliers. Orders are made simple thanks to the digital ordering, the single billing point and the dropshipping logistics that allows a potentially endless catalogue. The digital market of Deliveristo has already helped today 350 suppliers to manage their orders and offers to more than 1.500 chefs and restaurateurs over 70.000 products. Launched in 2019 in Milan, Deliveristo has expanded into Italy and is now exporting its model in Spain. The company is among the top 100 most innovative and scalable Italian companies according to Startupitalia and among the top 10 according to EU-Startups.

Deliveristo - The largest online marketplace for chefs and restaurateur

EAT

EAT is a non-profit organization committed to catalysing food systems transformation. Our vision is to transform food systems through sound science, impatient disruption and novel partnership by connecting and partnering across science, business, civil society and policy. Our projects focus on health & sustainability, the main one being the EAT-Lancet Commission on Food, Planet, Health, a set of global scientific targets for healthy diets and set forth six environmental boundaries for food production, flagging the disproportionately large impact that food has on planetary boundaries

EAT Foundation and the EAT-Lancet 2.0



Recruiters insights

EATABLE ADVENTURES

Eatable Adventures

Eatable Adventures, one of the leading food technology accelerators, identifies and supports the most innovative and disruptive food startups in the world, helping them to grow in the global market. With the aim of acting on the food front and promoting the adoption of more sustainable and efficient business models, under the banner of more intelligent use of technology, Eatable Adventures has more than 40 corporate programs annually, a community of more than 25,000 founders, and a deal flow of 3,000 foodtech projects analyzed in 2022. Promoting synergy between innovation, ethics, and sustainability, the company works to promote, develop, and democratize technologies in the agrifood sector, to build tomorrow's food system: sustainable, efficient, healthy, and ensuring food security on a global scale.

Eatable Adventures: Who we are & What we do



Eataly

Eataly is the world's largest artisanal Italian food and beverage marketplace. Founded in 2007 in Turin, Eataly shares "made in Italy" on a global scale through high-quality, authentic products and the stories of their local producers.

Eataly's goal is to make our guests incisive and informed about how to select high-quality and healthy foods. Our marketplace, interspersed with restaurants and counters, is a learning center. At Eataly, you can enjoy a meal in a restaurant, purchase the ingredients, and learn more through classes, tastings and encounters with producers.

The values and philosophy of Eataly are focused on sustainability, sharing and responsibility. Over the years, we have expanded across the globe. Today, you can find us in 16 Italian cities and in countries including: Japan, the United States, Brazil, Germany, Turkey and many others.

Eat Better, Live Better!

Recruiters insights



Està

Està is an independent, non-profit research, training and consultancy center founded in 2012 that operates locally and internationally as a bridge between scientific knowledge, public and private policies, and active citizenship, promoting innovation in environmental, socio-economic, and cultural systems. Interdisciplinarity is key in Està, where a combination of researchers from different disciplinary areas work with a variety of subjects from local authorities to private companies. Food systems, alternative economies, climate, cities, and governance are some of Està main fields of work.

Està: Connecting people and knowledge.

Bianca Minotti - Junior researcher (UNISG Alumna)



FAO

The Food and Agriculture Organization of the United Nations (FAO) is a specialized agency of the United Nations that leads international efforts to defeat hunger. Our goal is to achieve food security for all and make sure that people have regular access to enough high-quality food to lead active, healthy lives. The headquarter is located in Rome, Italy, with representations worldwide over 130 countries.

FAO contributes to the achievement of the 2030 Agenda through the FAO Strategic Framework by supporting the transformation to more efficient, inclusive, resilient and sustainable agrifood systems, for better production, better nutrition, a better environment, and a better life, leaving no one behind.

Harnessing young talent to achieving Zero Hunger

Mami Wada - HR, Talent Outreach, Talent Acquisition

Recruiters insights



Future Food Institute

The Future Food Institute is an international ecosystem that believes climate change is at the end of your fork. By harnessing the power of its global ecosystem of partners, innovators, researchers, educators, and entrepreneurs, FFI aims to sustainably improve life on Earth through transformation of global food systems.

FFI catalyzes progress towards the UN Agenda 2030 of achieving the Sustainable Development Goals (SDGs) by training the next generation of changemakers, empowering communities, and engaging government and industry in actionable impact-driven innovation grounded in integral ecological regeneration.

Future Food Institute and Paideia Campus - Mediterranean Diet as a framework for integral ecological regeneration

Grapl



Grapl is a start up incubated by APOLO start up studio of QoQa.ch. GRAPL allows winemakers to sell directly to private customers, without any technological, logistical or administrative barriers. With GRAPL, winemakers have a personalized e-shop and benefit from our marketing expertise & strategies to generate sales. We support winemakers with specific tools and regular coaching to boost online sales.

Wherever the clients are, we take care of everything: storage, invoicing, VAT, picking, packing, shipping, excises & customs. Winemakers can focus on making great wine, while GRAPL handles the rest.

To sum up, winemakers can easily sell their wines and provide customers with a smooth buying experience

eCommerce, direct sales and new business opportunities

Recruiters insights



Gustiamo

Gustiamo is an independent Italian food importer located in the USA dedicated to helping good Italian farmers and foodmakers. Gustiamo is a fierce advocate for Italian ingredients made honestly. Since 1999, Gustiamo has been independently sourcing foods from real Italian farmers and foodmakers. Gustiamo is an importer-to-table company. Gustiamo sells their food in the USA through their retail program on their e-commerce website www.gustiamo.com as well as through their wholesale program to chefs and food stores. Gustiamo is a feisty and disruptive little company, fiercely dedicated to transparency and paying the right price for food.

Who is Gustiamo - Italy's Best Foods and what is their Mission?



IFAD

The International Fund for Agricultural Development (IFAD) works towards transforming rural economies and food systems, collaborating with other UN agencies and research centers. The presentation will highlight IFAD's differences from other International Financial Institutions (IFI), namely the World Bank, and focus on the role of the Research and Impact Assessment Division of IFAD (RIA) in measuring progress towards doubling the impact of the Fund's projects by 2030. The second part of the presentation will discuss IFAD's focus on food security and nutrition and the role of innovation in the agricultural sector. The main findings of the State of Food Security and Nutrition in the World (SOFI) Report 2022 will be presented, along with opportunities available at IFAD, their key requirements, and application procedures.

Be innovative, your ideas matter!

Recruiters insights



Lavazza

Established in 1895 in Turin, the Italian coffee company has been owned by the Lavazza family for four generations. Among the world's most important roasters, the Group currently operates in more than 90 countries through subsidiaries and distributors, with 63% of revenues coming from markets outside of Italy. Lavazza employs a total of over 4,000 people with a turnover of more than €2.0 billion in 2017. Lavazza created the concept of blending — or in other words the art of combining different types of coffee from different geographic areas — this continues to be a distinctive feature of most of its products. Lavazza is UNISG Strategic Partner

Overview of the Lavazza Group and details of the Graduate Recruitment process

LIDL



Lidl is a leading retail company present in Italy since 1992 with a network of 730 supermarkets and employing a total of over 21.000 employees. 11 warehouses provide all its stores with daily supplies. In recent years, the company has started a renewal process with a complete modernization of its stores, and an increased offer of Italian products. Lidl Italia won the "Top Employers Italia" and "Top Employers Europe". Moreover, we have received awards from graduates: "Most Attractive Employers" from Universum and "Online Talent Communication" from Potential Park.

Discover Lidl Italia

Recruiters insights



Polo del Gusto

Polo del Gusto is the sub-holding of Gruppo Illy that brings together brands of excellence from the world of Food & Beverage.

In the Polo del Gusto project three ideas coexist: a family idea, a business idea, an idea of innovative development.

The companies united under Polo del Gusto flag are: Achillea, Agrimontana, Dammann Frères, Domori and Pintaudi.

The Companies of Polo del Gusto share common values of corporate responsibility and awareness towards resources.

Achillea - How to evolve, Naturally

Dammann Frères - History, Know How, Tea Culture



Reduced

REDUCED ApS was founded in March 2020 with the goal to develop umami-rich ingredients from food production side streams and ecosystems' invasive species. By September of the same year, the company put on the Danish market four organic bouillons developed from second grade vegetables, spent hens, bull calf's and shore crabs. Today, the four initial bouillons and a Umami rich chicken-based concentrate ("Umami Drops") are sold in over 155 supermarkets in Denmark (Irma, Meny, Superbrugsen, Kvickly, Føtex, Bilka, Torvehallerne), as well as on online platforms of Nemlig.com, Aarstiderne, coop.dk.mad, and in food service businesses. In November 2021, the company opened its own factory in Copenhagen for the production of fermented ingredients products from food production side streams. The factory has a capacity of 1.2 million retail units per year corresponding to around 140 tons per year. Currently, REDUCED develops a variety of flavour enhancers with applications within sauces, soups, seasonings.

Taste From Waste

Recruiters insights



REPORTER GOURMET

Reporter Gourmet

Reporter Gourmet is a reference point in the Italian landscape for enogastronomy through a selection of Italian and international excellence in the food industry. RG's goal is to tell stories about food, wine and hospitality thanks to the voices of their actors through high quality articles with a spasmodic research for flavor and all the different sides of it. It is constantly updated and easy-to-read. It's followed by passionate readers, gourmet, food quality seekers, restaurant regulars in addition to specialized journalists and professionals of the Ho.Re.Ca. sector. The founder Pietro Pitzalis is one of the Top Italian Influencers in the Social Index 2016 chart for the F&B sector. In addition, Reporter Gourmet owns one of the best collections of photographs of dishes, recipes and starred chefs.

Reporter Gourmet: the evolution of food&wine journalism



Slow Food®

Slow Food

Slow Food is a global network of local communities which was founded back in 1989. From its very beginnings, Slow Food's aim was to prevent the disappearance of local food cultures and traditions and counteract the rise of fast food culture, and has since gathered millions of supporters passionate about good, clean, and fair food for all. Today, the network is made up of chefs, educators, youth, activists, farmers, fishers, members, consumers and academics, all woven together in many different ways. All around the world, activities and events are being organized by local groups of people organized in convivia/chapters and communities.

Slow Food - How we change the world through food

Recruiters insights



Slow Wine

Slow Food believes that wine, just as with food, must be good, clean, and fair — not just good. The annual Slow Wine guide adopts a new approach to wine criticism, taking into consideration the wine quality, adherence to terroir, value for money and environmental sensitivity.

Slow Wine also takes care every year of the Slow Wine World Tour, international walk around tasting for trade operator in Europe, Asia and USA to support and promote small-scale Italian winemakers

And from 2022 Slow Food organizes in Bologna the Slow Wine Fair: the International Fair dedicated to good, clean and fair wine. Over 10,000 visitors,

The Slow Wine Project



Tucci Atelier Gastronomico

Tucci Atelier Gastronomico is a consultancy firm in the F&B industry that specializes in offering education, distribution, and consulting services. The firm caters to hotels, restaurants, and other Italian Food and Beverage sector businesses. We are founders of:

Meat Japan S.r.l, which focuses on breeding, importing, distributing, and transforming wagyu beef to Europe from Japan.

Acetyca S.r.l, which research on sour taste with a special focus on production technologies in the vinegar sector.

Nippon Food Academy S.r.l is a culinary school focused on teaching Italian and European chefs Japanese cooking techniques, gastronomic culture and refined products.

Tucci Atelier Gastronomico has a holistic approach that focuses on individuals rather than ingredients, establishing a business perspective anchored in multicultural gastronomy.

People, not ingredients!

Recruiters insights



UNISG

There's no need for presentation, you all know the UNISG!

What you probably don't know is that we are periodically looking for UNISG Alumni who want to become our colleagues here in Pollenzo!

During this presentation we are going to tell you more about the most recurring positions for which we mainly target our former students.

Did you ever thought about becoming a tutor? Or a UNISG project manager? Or maybe a UNISG network account?

This is your chance to understand how to do it!

What if your Pollenzo experience could last longer?

Viani



For 5 decades Antonio Viani Importe GmbH as parent company is one of the leading importers and distributors for high quality food in Germany with a focus on Italy. Almost 3,000 customers in the B2B business and just as many delicatessen products from around 250 selected manufactories, mainly from Italy, are looked after by a team of around 80 employees. In 2019, the company expanded with a retail concept - eight stores with a total of around 120 employees in bigger cities that enrich the urban lifestyle with selected delicatessen from Italy. Our direct approach to private customers, food maniacs and Italy fans has also been steadily expanded since 2016 via our online store.

Welcome to our family

May 25 - Timetable

	Company insights			
Time	Aula Magna	Aula Miroglio	Aula 6	Aula 10
10:00 / 10:45 am	Barilla	Reporter Gourmet	De Stadsgroenteboer	Slow Wine
10:50 / 11:35 am	Eataly	Aromi	Deliveristo	EAT
11:40 am / 12:25 pm	Lavazza	Viani	Tucci Atelier Gastronomico	FAO
2:30 / 3:15 pm	Grapl	Future Food Institute	Boyne Valley Flavours	Està
3:20 / 4:05 pm	LIDL	Eatable Adventures	Gustiamo	IFAD
4:10 / 4:55 pm	Polo del Gusto	UNISG	Reduced	Slow Food

CV/Resume review & Mock Interviews

Would you like to get your CV or resume reviewed by professionals?
Do you need to improve your interview performance?

The international head-hunting agency **ProPosition Management Search** will attend the Career Fair providing students and graduates with advice and tips on communicating efficiently your own value proposition.

Book your CV/Resume Review or Mock Interview Session

After booking your session, please send your updated CV to career@unisg.it by **May 18th** so the Career Center can forward it to the head-hunters before your interview.

All the mock interviews will be held in the offices **on May 25th on the 3rd floor of the Cascina Albertina building.**

PROPOSITION 宝思顾问
MANAGEMENT SEARCH

