



University of Gastronomic Sciences

Erasmus Policy statement (EPS)

The University of Gastronomic Sciences (Pollenzo, Italy), founded in 2004, is the first university in the world offering an inter- and cross-disciplinary approach to the subject of food and gastronomy in an ecological framework.

It is a magisterially recognized, private non-profit institution aiming to create an international education and research center for those working on I. the establishment of an organic relationship between the gastronomy and the sciences related to food production, food transformation and food perception; and on II. The safeguard of the animal, vegetable, and human cultural biodiversity. The resulting professional figure - the gastronome- has an interdisciplinary knowledge and skills in the culture, history, science, politics, and economics of food seen in an ecological framework. The gastronome brings her/his knowledge in the production, the distribution and the consumption of sustainable food. The University of Gastronomic Sciences is a small university (< 250 employees) currently attended by approximately 500 students, with approximately 45% of foreign students from all countries. Since its creation, the University of Gastronomic Sciences has established enduring relationships with academic and non-academic partners in EU and non-EU countries (mainly in North America, South America and Asia) also thanks to the connection with the Slow Food International association (www.slowfood.com) and the Terra Madre Network (www.terramadre.org).

The aims of the University of Gastronomic Sciences are:

- Providing high-quality education in the field of Gastronomic Sciences, i.e. interdisciplinary sciences directly or indirectly related to food;
- Promoting research that benefits the scientific community and civil society, aiming to contribute to the wellbeing of humanity, celebrating the value of diversity and in particular giving equal weighting to scientific knowledge and traditional knowledge held by local communities;
- Contributing to knowledge sharing, with the aim of improving the sustainability and sovereignty of food systems worldwide.

With the participation to the Erasmus+ Program, the University aims at strengthening further its international vocation and mission, both at an academic and student level. It aims at creating stronger relationships with other European and non-European partners. The objective is to enhance the mobility of academic staff and of students enrolled in all degree and master programs for study as well as for traineeships. This would contribute to creating a real sharing of knowledge and critical analysis on the subject of gastronomy, and to promoting the quality of food and the sustainability of food productions.

Moreover, individual staff mobility in Erasmus can contribute towards modernising our institution: I. by increasing knowledge in new methods in didactic techniques (mainly Professors); II. by improving the planning and management of blended didactic offer plans (mainly Professors and administrative staff); III. by increasing technical skills related to the



administration procedures and management of documents flows (mainly administrative staff); IV. by increasing practical skills which can be applied in job-related activities (mainly students); V. by improving language knowledge useful to all participants (all).

Key action 2 activities, especially the creation of Strategic Partnerships for Higher Education, can help in creating international networks of higher education institutions and social communities/territories related to food production and protection useful to learn, explore and exchange knowledge about embedded food systems and best practice of their future development and implementation.

The University of Gastronomic Sciences would like to take part in the following activities and implement them as follows:

- For the Key Action 1 (Learning mobility), the University of Gastronomic Sciences expects to operate individual mobility for students and for staff (including Professors and administrative staff).

For students, the possibility of mobility will be related especially to traineeships, since the learning by-doing criteria is a pillar of the University. Currently, the University does not envisage student mobility outgoing for study, due to the high peculiarity of the didactic plans that foresees many study trips abroad (which may not be equalized in another university) and to the mandatory attendance of all the activities of the program for students. The Career Center of the University, which is the office dealing with traineeships and students job orientation (career.unisg.it/en), will help students in identifying the institute/company which could host the traineeships. All individual mobility and relative documentation will be managed by the Erasmus Office.

Professors and Researchers of the University of Gastronomic Sciences may join individual mobility abroad both for training and teaching purposes. Teaching activities should have a good balance of blended didactic methods, and when possible organize digital lecturers and didactic activities. Such digital activities have been recently successfully experienced during the COVID-19 emergency period through a dedicated platform (Blackboard), on which all didactic activities were carried out. Great care will be reserved to the administrative staff to give them the possibility of increasing and building their knowledge through experiences abroad. The University will host Professors and staff, respectively after the positive evaluation of the Erasmus Office (for Professors) and the Administrative Director (for staff).

- For the Key Action 2 (Cooperation among organisations and institutions) the University expects to join and further expand the possibility of joining activities of Partnerships for Cooperation and exchanges of practices. Those should be mostly related to practices related to long-life learning, social inclusiveness, increase of resilience and the sustainability of food systems embedded in rural communities and territories, in creating values in social contexts through the rediscovery and protection of biodiversity. All the Key Action 2 activities will be managed by the Erasmus Office in cooperation with the Research Office, after the approval of the Director of Research and Third Mission.



Offices involved in procedures related with Erasmus+ Program are shown below:

Office	Members	Tasks	Mail and link
Erasmus Office	<ul style="list-style-type: none">- Coordinator: Pro Rector and Director for Education, Full Professor of Aesthetics, Nicola Perullo, n.perullo@unisg.it- Executive operator: Assistant Professor Maria Piochi, erasmus@unisg.it- 1 member of the administrative staff	Core office. Management of all documents and procedures related to KA1 and KA2	erasmus@unisg.it Link: www.unisg.it/en/administration/programma-erasmus
Research Office	<ul style="list-style-type: none">- Director of Research and Third Mission: Luisa Torri, Associate Professor of Sensory and Consumer Science, ltorri@unisg.it- 3 members of the administrative staff	Supporting the Erasmus Office in KA2 projects writing	ricerca@unisg.it terzamissione@unisg.it Link: www.unisg.it/en/academic-research
Academic and Registrar Office	<ul style="list-style-type: none">- Seven members of the administrative staff	Supporting the Erasmus Office in registering the ECT linked to students' traineeships	segreteria@unisg.it Link: www.unisg.it/en/administration/staff-unisg
Career Center	<ul style="list-style-type: none">- Four members of the administrative staff	Supporting students in identifying the institute/company suited for traineeship	career@unisg.it Link: https://career.unisg.it/en/
Head of Disability Management	<ul style="list-style-type: none">- Assistant Professor Michele Fontefrancesco	Supporting the Erasmus Office in the selection process of students respecting criteria of inclusiveness	m.fontefrancesco@unisg.it Link: www.unisg.it/en/services/disabilities-dsa

The envisaged impact of the participation of the University of Gastronomic Sciences in the Erasmus+ Program could be summarized by the following estimated mobility flows and numbers of activities over the seven years (in brackets):

- 35 staff mobility for teaching (5 participants x 7 years)
- 21 staff mobility for training (3 participants x 7 years)
- 35 student mobility for traineeships (5 participants x 7 years)
- 10-14 cooperation projects (~2 projects x 7 years)

The number of activities is planned to be balanced over the seven years.

The University of Gastronomic Sciences plans a limited and balanced number of individual mobility and activities in order to be able to handle them properly, due to its small size. The University of Gastronomic Sciences will develop specific indicators to monitor the impact of the differentiated activities for KA1 and KA2 in terms of network expansion:

- Example of indicators for KA1: the number of new collaborations established with other universities; the number of confirmed collaborations with other universities, the number of



individual mobilities outgoing separately computed for students, staff for training and staff for teaching; etc.;

- Examples of indicators for KA2: the number of new collaborations established with other universities; the number of confirmed collaborations with other universities; the number of organized workshops organized within the framework of projects; etc.