





## Introduction

#### **WHAT:**

Training experiences, created by UNISG and held by our professors, researchers and food experts, on topics and values that are in line with the University's multidisciplinary approach

#### WHO:

Companies in the food sector: production, distribution, catering and food packaging.

#### WHY:

- To immerse oneself in a rich food culture which embraces the Slow Food «Good, Clean and Fair» values
- To acquire knowledge and technical competences in various branches of the gastronomic sciences
- To improve a team's soft skills through practical and sensory experiences around food





## **Approach**

### **UNISG VALUES AND LEARNING**

- SUSTAINABILITY
- BIODIVERSITY
- MULTIDISCIPLINARY APPROACH



### **TECHNICAL COMPETENCES**

#### **Vocational Training:**

Specific training on themes and objectives relavant to the company: raw materials, quality, sensory analysis etc

#### **SOFT SKILLS**

#### **Management Training**

Team working, Change management, innovation, Leadership, Communication, etc.







### **Theory and Practice**

Seminars MULTIDISCIPLINARY / Experiences
GASTRONOMIC
AND SENSORY













# SUBJECT AREAS AND EXPERIENCES

NUTRITION & WELLBEING

TASTE & SENSORY ANALYSIS

MARKET TRENDS & CONSUMER SOCIOLOGY

SYSTEMIC DESIGN & FOOD PACKAGING

**SUSTAINABILITY** & BIODIVERSITY

RAW MATERIALS AND PRODUCTS

HISTORY, CULTURE & VALUES



SENSORY ANALYSIS LAB



POLLENZO FOOD LAB



**WINE BANK** 





# ADDITIONAL SERVICES OFFERED TO COMPANIES

Organization of meals and coffee breaks at the Academic Tables
Booking of hotel rooms and meeting rooms
Photographic coverage of the event
Organization of external visits to wineries or food producers
Involvement of International UNISG students for dinners or activities





# A TASTE OF POLLENZO video







