

Get into
the future
of food



University of Gastronomic Sciences
Università degli Studi
di Scienze Gastronomiche

Two-Year Graduate Degree (Laurea Magistrale) in

Food Innovation & Management

Objectives

Prepare graduates who are able to

Analytical Knowledge, Creativity & Management

1. Provide advanced tools for **quantitative and qualitative analysis** of markets as well as socio-geopolitical contexts
2. To deliver the **unique UNISG knowledge in the field of food studies** in order to stimulate and feed the creative process
3. To provide specialized **analytical and management skills for the food industry** and **advanced communication skills**

Structure of the Program

Courses: 10 compulsory

+ 2 elective courses within two thematic focuses

120 CFU

Mandatory attendance

Taught in English

Start Date: September 17, 2018



Study Plan | Year 1

- *Preparatory workshops*
 - *Sensory Analysis*
 - *Wine tasting*
 - *Introduction to Food Technology*
 - *Introduction to Quantitative Methods for Economic Analysis*
 - *Introduction to Economics and Management*

First semester

1. Economics and Development Policy - 6 CFU
 2. Sociology and Consumer Behavior - 8 CFU
 3. Advanced Data Analysis and Simulation - 6 CFU
 4. Ecology and Terroir- 6 CFU
- **First Study Trip**

Study Plan | Year 1

- **Second semester**
- Food Industry Management - 9 CFU
- Advanced Food and Trade Law - 9 CFU
- Applied Gastronomic Science: Food transformation and cooking - 6 CFU
- **Field Project** (applied project with companies / institutions) - 8 CFU
- **Second Study Trip**

Study Plan | Year 2

First semester

8. Critical Gastronomy and Communication - 6 CFU

9. Systemic Food Design - 6 CFU

10. Food Culture - 8 CFU

2 Focuses to choose from, each comprising 2 courses:

FOCUS 1. Innovation, Creativity and Culture of Food

11. New Frontiers of Gastronomy - 6 CFU

12. Anthropology and Multiculturalism - 6 CFU

FOCUS 2. Entrepreneurship in the Food Industry

11. Entrepreneurial Strategy - 6 CFU

12. Communication for Food Marketing - 6 CFU

Study Plan | Year 2

Second semester

- Internship - 10 CFU
- Final Thesis - 20 CFU

Points of Strength

1. Strong link to the **scientific and applied research** activities of the University
2. **Advanced interactive teaching:** group work, presentations, database use, state-of-the art e-learning, social networks
3. **Workshops** with manufacturers, entrepreneurs and managers of food and wine companies
4. **Study trips** to discover agri-food enterprises and institutions related to the world of food
5. **Field project** in companies and institutions
6. **4- to 6-month curricular internship** at companies in the **UNISG network**
7. Student access to the **UNISG institutional and industry network**

The labor market for UNISG Two-Year Master Graduates

Employment Sectors

- Food Companies
- Distribution and Specialized Large-Scale Retail
- Wine & Spirits
- Food & Packaging Equipment
- National and International Institutions
- Communication and Publishing
- Strategic Consulting
- Specialized Finance Industry

Roles

- Research, Development and Innovation
- Marketing & Communication
- Strategic Analysis and Planning
- Sales
- Purchasing /*Buyers*
- Production

The labor market for UNISG graduates

Two-Year Graduate Degree in "Gestione del Patrimonio Gastronomico e Turistico" (Italian Edition)

**Students who
find work within
a year after
graduation**

92%
UNISG



53.7%
National Average

Admission Process

- Online Pre-Enrollment: January, 22 2018 – July, 2018
- To be eligible, you must meet the admission requirements (in particular as regards the minimum academic requirements), available on unisg.it
- 40 students max. may be admitted
- The admission process includes a three-step evaluation that allows for a maximum of 100 points:
 - Evaluation of CV, qualifications and motivational test (40 points)
 - Written Test Online (30 points)
 - Online Interview (30 points)
- Two admission sessions with the following deadlines:
 - **May 24, 2018, first round admission list published by May 28, 2018**
 - **July 26, 2017, final admission list published by July 31, 2018**
- Direct admission in the first admission session for obtaining a score equal or greater than 80; otherwise candidates are placed on the final admission list until all available spots are filled
- Candidates with fewer than 60 points may not be admitted.

Costs and Services

University fees for the 2018 / 2019 academic year total 14,500 € for the first year and 9,200 € for the second, and include:

- all educational activities including lectures, tastings and seminars
- textbooks (books, handouts)
- participation in all events promoted by the University of Gastronomic Sciences and Slow Food
- private insurance policy covering urgent healthcare for non-EU students
- 4'000 credits (corresponds to 400 €) for the first year and 2000 credits (corresponds to 200 €) for the second year loaded onto the UNISG Academic Tables lunch cards
- access to Career Office services (food sector job placement)

Scholarship Opportunities

- Students may request to be awarded **partial exemptions from the payment of university fees, totaling 4,500 €** for each year of study. **Partial exemptions are available for 40% of total enrollment.**
- **Graduating or graduated UNISG students** (who will be awarded their Bachelor's Degree in the 2017-2018 a.y.) with a score of at least 105/110 and who have received a first year **university fee reduction** for the first year of the program equal to 4,000 € (which will be applied on the second installment).
- The income and merit requirements necessary for requesting a university fee exemption are specified in the relevant scholarship announcements published on the University's website.
- Italian students, whether recipients of the fee exceptions mentioned above or not, may request subsidized loans from the following affiliated banks: Banca Intesa San Paolo, Banca Sella.