



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

UNISG Training & Experience Lab

Food Experiences and training
2025-2026

Format, services & costs



The first university
entirely dedicated to
the study of food
from a scientific and
cultural point of
view, and with a
multidisciplinary
approach



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

unisg.it



@ UNISG



@unisg_official

Piazza Vittorio Emanuele 9, Pollenzo – 12042 Bra (Cn)

- The location: Pollenzo & surroundings

We are in the heart of one of the most important gastronomic heritages in Italy, between Langhe and Roero

The university campus is located within the neo-Gothic village of Pollenzo and is part of the Carlo-Albertine complex of the Pollenzo Agency, a UNESCO World Heritage Site since 1997. At the beginning of the 2000s it was redeveloped as a center of excellence for gastronomic study and practices, with the birth, in 2004, of the University of Gastronomic Sciences.

The Wine Bank, the Agency Hotel and the Garden Restaurant are also part of the Agency, structures that make an immersive residential experience possible within the university campus



- UNISG Training&Experiences Lab

Here we develop experiences where FOOD is the object and tool to transfer competences and knowledge. We involve university professors, gastronomes and experts to create memorable and enriching experiences

Our activities help develop new thoughts and perspectives on the key role of food in relation to contemporary issues and sustainable development

We train soft skills such as teamworking, problem solving, creative thinking, effective communication and more.



- Our Labs

Pollenzo Food Lab



The Food Lab was born with the aim of harmonizing science with gastronomic practices. Training activities take place between the classroom and the kitchen, combining theory and practice

Sensory, behaviour and cognitive Lab



This Lab is dedicated to learning and experimenting the main techniques for evaluating sensory characteristics of foods and understanding what influences our perception

The Wine Bank



The Wine Bank used to be the historic wine cellar of the royal Savoy family. It is now a sort of museum with the aim of preserving and promoting the historical memory of great Italian wines.

Academic Tables



This is the UNISG restaurant as well as a place where we invite chefs from around the world to share their knowledge and dishes. This is an ideal location for cooking, teambuilding and corporate events

● ● ● Le attività



GUIDED TOURS of UNISG

Discover the history, values and mission of the university and its ecosystem



LABS AND TEAM BUILDING ACTIVITIES

Group activities where food is a tool and opportunity to develop the spirit of belonging to a work group and improve relational dynamics



MASTERCLASSES

These classes are held by UNISG professors and opinion Leaders discussing the most current issues related to the Food & Beverage sector

- Format & contents



Visit of the University of Gastronomic Sciences

Guided tour of the university with the history of the structure, the values, the philosophy on which the vision of the university is based and its Slow Food roots.

What does "Gastronomy" mean to us? And how can the holistic approach be of value for the future of the food system worldwide?

Visit to the Sensory Analysis Laboratory, the Wine Bank, the Pollenzo Food Lab and the Academic Tables.

Duration: 1h

Participants: from 8 - 25

Cost: 15€ per person

- Format & contents



Gastronomic Tour of Bra

Accompanied by a gastronome from the University of Gastronomic Sciences of Pollenzo, the group will explore the streets and squares of Bra, visit the home of the Slow Food movement and learn about the famous “Bra sausage”.

During the journey, participants will meet local producers, listen to the stories behind their specialties and taste authentic local excellence.

A unique experience to get to know the gastronomic culture of Bra up close

Duration: 1h30

Participants: from 8 - 25

Cost: 400€ total for groups from 8 – 14 people

600€ total for groups from 15 – 25 people

WORKSHOPS & TEAM BUILDING ACTIVITIES



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

- Format & contents



Circular Cuisine: from waste to taste!

Cooking Team building at the Food Lab

The activity is based on research conducted at the university on the application of the principles of circular economy in the kitchen.

After a brief introduction on the topic of sustainability and the basic principles of circular cooking, the group, divided into subgroups and facilitated in the technical implementation of the recipe by the UNISG trainer/chef, is asked to transform 3 types of waste (common in the home kitchen such as stale bread, vegetable peels, etc.) into healthy, tasty and unusual dishes.

All participants will get their hands dirty, with plenty of room for creativity!

Duration: 2h

Participants: from 10 - 25

Cost: 1.900€ for the whole group

- Format & contents



From farm to fork

Cooking Team building at the Food Lab

The activity is based on research conducted at the university on the value of transformation techniques as a connection between the field and the table and is aimed at developing awareness on the issues of seasonality and biodiversity.

In the Pollenzo Educational Garden, participants will be able to select some of the ingredients they want to use in the kitchen. A brief demonstration of simple transformation techniques will be the starting point for sharing the creative matrix for the construction of the dish. Each of the subgroups will then be able to design and create their own version of the proposed recipe. The sharing and tasting planned at the end of the cooking activity will be an opportunity to reflect on the concepts of competition and cooperation and to define a good recipe for oneself and for others.

Duration: 2h

Participants: from 10 - 25

Cost: 1.900€ for the whole group

- Format & contents



The Pollenzo Aperitif!

Cooking Teambuilding at the Food Lab

This activity is an opportunity and inspiration to get to know the Piedmontese area in which the university is located and to delve deeper into a tradition of conviviality that has always strengthened the community around food.

After a brief introduction to the proposed recipes, the participants will work on creating some typical Piedmontese dishes, then enjoy them paired with a wine proposed by the Wine Bank; a true Pollenzo experience!

Duration: 2h

Participants: from 10 - 25

For groups over 25 people, the activity can be held at the Academic Tables venue

Cost: 1.900€ for the whole group

- Format & contents



Cooking together at the Academic Tables

Cooking Team building to create connections

At the Restaurant of the University of Gastronomic Sciences of Pollenzo - a space where food becomes a cultural, educational and convivial experience - we offer team building cooking activities which are tailor-made for each group.

Through cooking, a universal and inclusive language, participants strengthen relationships, collaborate and rediscover the pleasure of working together towards a common goal. Each experience is led by UNISG chefs and gastronomes, who accompany participants on a journey that goes beyond simple team building: an opportunity to reflect on the value of the food we choose, its impact and how, even in the kitchen, everyone can contribute to generating change

Duration: 2/3h

Participants: from 25 – 80 participants

Cost: 90€ per person

- Format & contents



Training our senses with chocolate!

Teambuilding at the Sensory Lab

The group will simulate the procedure of becoming a professional chocolate taster in just over an hour! The activity in the Sensory Analysis Laboratory will be an experience to discover the sensory characteristics of chocolate and learn to recognise some taste and olfactory sensations. A unique and dynamic experience that will develop through black glasses, coloured lights and a specific coding system.

The activity is divided into 2 phases. The first, in teams, is a challenge to recognize the elements that define the sensorial profile of chocolate using black glasses. The second, in the sensory cabins, brings the sense of taste into play, through tests on 3 chocolates which will be tasted and evaluated individually under the colored lights of the booths.

Duration: 1h15

Participants: from 10 - 24

Cost: 1.900€ for the whole group

- Format & contents



Experience: “Could you be a Supertaster?”:

A brief tasty experience

Each participant is given 6 coded glasses of water-based solutions with a card with the corresponding codes. The task is to guess and place the fundamental tastes on an intensity scale (+ the PROP, the perception of which is linked to a genetic predisposition). At the end of the activity everyone will find out if they are considered no tasters, medium tasters or supertasters!

Duration: 45 mins

Participants: 6 - 24

Cost: €600 for the whole group



The cocoa journey

An exploration laboratory of the cocoa supply chain, from the discovery of its origins to the chocolate to taste!

An interactive workshop held by a UNISG gastronome which becomes a journey within the cocoa supply chain, from the chocolate plantation right to the tasting, moving from international dynamics to the marketing of one of the longest, most complex and sensorially extraordinary supply chains. This workshop includes moments of dissemination of technical knowledge, curiosities and scenarios, 3 types of quality chocolate will be tasted

Duration: 1h-1h30

Participants: 10 - 40

Cost: €900 for the whole group

MASTERCLASSES



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

- Masterclasses

Conducted by UNISG teachers and Opinion Leaders to:

Disseminate the values and culture of food according to the UNISG approach

Update on Trends & Scenarios of the Food & Beverage sector

PROVIDE WAYS to **interpret** contemporary issues

Inspire and **raise awareness** of our responsibility in the relationship with food



- Masterclasses

Artisanal Intelligence

In an era dominated by the myth of technological innovation and continuous acceleration, the Dean of the university Prof. Nicola Perullo invites us to rediscover the value of quality as the key to understand the present and imagine new forms of the future. The masterclass explores the theme of artificial intelligence through the prism of artisanship, opening a space for dialogue between technique, culture and experience and offering new perspectives to interpret our time and stimulate critical thinking.

Duration: 1h30

Participants: up to 50 participants

Cost: €1000 for the whole group



- Masterclasses

Food Psychology

Participants will learn the basics of food psychology and how to apply them in everyday life. The masterclass will provide the fundamental theoretical knowledge of neuroscience and psychology to understand the biological bases of eating behaviors and choices at the table. During the lesson, the most interesting and curious results of the sector will also be presented, analyzed from a critical point of view. Topics will be explored from an evolutionary perspective, which will help participants better understand our relationship with food and the ability of foods to influence mood, cognition and memory.

Duration: 1h30

Participants: up to 50 participants

Cost: €750 for the whole group



- Masterclasses

The F&B sector: The future of food: trends and scenarios

The economic, social and cultural dimensions that influence the evolution of the sector and new business models; sustainability and innovation as competitiveness accelerators; The relationship between innovation and tradition.

These are some of the topics that will be addressed to provide keys to the interpretation of current issues, to face contemporary challenges, to share best practices and food for thought.

Duration: 1h30

Participants: up to 50 participants

Cost: €750 for the whole group



- Masterclasses

Circular Economy for Food

The course provides an introduction to the basic theoretical knowledge of Circular Economy for Food. It offers guidelines and tools to analyze a business reality and identify opportunities for improvement. The goal is to activate innovative projects that reduce waste and enhance the eco-effectiveness and efficiency of products, services, and processes in the food system.

The first part of the seminar is dedicated to the transfer of the theoretical bases of the Circular Economy and some analysis and design methods and tools.

The second part consists of sharing cases and examples of case histories - examples of successful projects, also taken from the experience of the UNISG Sustainability Lab

Duration: 1,5 h

Partecipanti: up to 50 participants

Cost: 750€



-
- Masterclasses
-

The sense of taste: its scientific basis and the role of taste in human evolution

Taste is a chemical sense that allows us to analyze the molecules contained in the food we come into contact with, allowing us to identify the nutrients we need, but also recognise potentially toxic substances. For humans this means recognizing and distinguishing different flavors. Recent scientific discoveries on the presence of taste sensors in other parts of the body as well as in the oral cavity restore value to the taste of food.

The class explores the chemistry of taste, the interplay between health, biodiversity, and pleasure in shaping our sense of taste, and the various factors that influence our sensory perception.

Duration: 1,5 h

Partecipanti: up to 50 participants

Cost: 750€



OTHER EXPERIENCES



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

- Other experiences



Team Building: Sensory Dinner

A dinner at the Garden Restaurant in Pollenzo is hosted by a UNISG gastronome who, through a quiz format, encourages the group to concentrate and consciously use their sense of taste, sight and smell, to discover flavors and raw materials used in the dishes, as well as to learn about the culture of the traditional dishes that the restaurant offers.

Duration: approximately 2h30

Participants: 8 - 35

Cost: €650 for the whole group (+ approx. 55€ per person for the 3-course meal)

Team Building: The Language of Wine

A fun, tasty and educational activity, to acquire new knowledge on the concept of quality wine.

In small groups, participants will be challenged to a series of tests to discover curiosities about Italian wine, trying to detect wine defects, ideal food and wine pairings and guessing the age of old vintages.

Duration: 1h

Participants: 8 - 30

Cost: €55 per person



- Altre esperienze



An exclusive evening at the Academic Tables

The Academic Tables open their doors, exclusively, even in the evening, offering companies a unique space for private dinners. With the light of the sunset and the evening lighting, the spaces take on an intimate and intimate atmosphere, ideal for occasions carefully curated and accompanied by the gastronomic offer of the University of Gastronomic Sciences.

Participants: up to 110

Costs:

- Seated dinner: menu starting from €40/person
- Buffet dinner: menu starting from €30/person

Cost of exclusive use of the location: €1,500 + VAT 22%

- Outdoor visits and tours



Visits to producers

Thanks to the University's ideal location in the heart of gastronomic excellence, groups can visit producers of wine, cheese, fruit, vegetables, meat, chocolate, coffee, beer and more. At the end of the visits, the group will participate in a tasting of the products to understand their sensory profile.

Duration: approximately 1h30/2h per visit

Participants: 8 - 20

Cost: from €40 – €50 per person (depending on the type of visit), tasting included

Truffle hunting

During this activity, the group will have the opportunity to experience an authentic truffle hunt. The experience will take the group on a walk with a truffle hunter and her dog in search of black and white truffles in the splendid Roero woods. The experience will end with a tasting of traditional Piedmontese products paired with truffles.

Duration: approximately 2 hours

Participants: 8 - 30

Cost: €50 per person, tasting included



EXTRA FACILITIES



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

- Extra facilities



The Academic Tables

This is the name of the UNISG canteen that combines education, fair costs and local products. In addition to the UNISG chef team; every year 15 chefs from all over the world come to Pollenzo to cook dishes that respect the principles of "good, clean and fair" food.

Lunches and coffee breaks can be organized for guest groups

Lunch: 3 dishes, water and coffee: €25 per person
Coffee break options: from €5 - €8 per person

- Use of UNISG classrooms for meetings



Main Hall: 150 seats (fixed)
Half day: **350€**
Full day: **600€**



Miroglio Classroom: 100 seats (fixed)
Half day: **280€**
Full day: **450€**



Blue Room: 30 seats (mobile)
Half day: **225€**
Full day: **400€**

- Use of the Pollenzo Food Lab



Exclusive use of the Pollenzo Food Lab with own chef and ingredients:

Half day (up to 4 hours): €800
Full day (up to 8 hours): €1,300

INCLUDES:

- Use of the kitchen and equipment
- Use of the classroom and projector
- Basic ingredients for cooking (oil, vinegar, flour, salt, herbs)
- Technical assistance on behalf of a UNISG chef for the activity
- Cleaning of the kitchen and equipment after the activity

Opening time:

From Monday to Friday, from 9:00 am - 6:00 pm
Group size: 24 people maximum



• Contact info



For further information, contact:

Email: executivetraining@unisg.it

Julia When j.wheen@unisg.it

Chiara Monge c.monge@unisg.it

Phone: +39 0172 458 529

Address: Piazza Vittorio Emanuele II, 9, Pollenzo



Università di Scienze
Gastronomiche di Pollenzo

University of Gastronomic Sciences of Pollenzo