

Hybrid Master in Local Food Policy



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

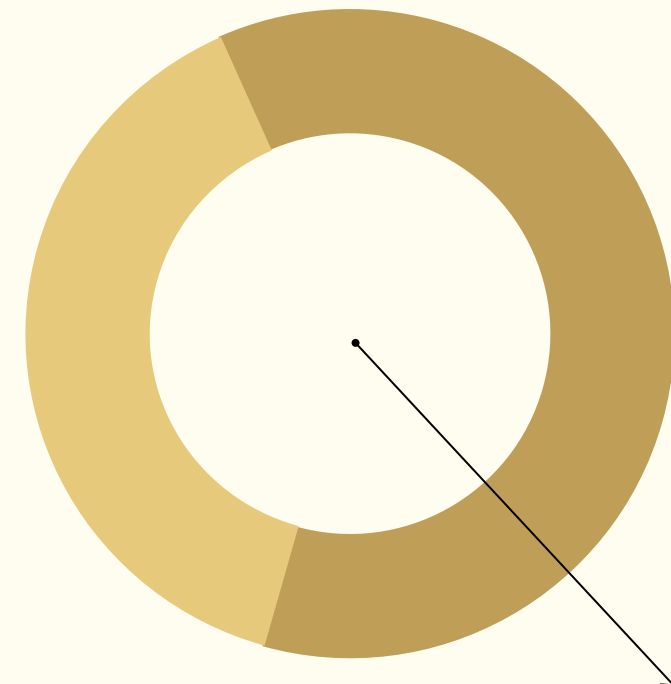


UNISG

Founded by Slow Food International in 2004, UNISG is the first University of Gastronomic Sciences in the world, dedicated to the world of food at 360° through a **interdisciplinary and experiential teaching approach**.

A GLOBAL COMMUNITY:

40%
ITALIAN



60%
INTERNATIONAL

COMING FROM
100 DIFFERENT
COUNTRIES



20 YEARS OF
UNIVERSITY:

2004



3800 GRADUATED STUDENTS



2024

An aerial photograph of a university campus during autumn. The main building is a large, multi-story red brick structure with two prominent towers. It is surrounded by green lawns, trees with vibrant orange and yellow foliage, and a parking lot. In the background, there are rolling hills under a clear sky.

**The
first-ever
university
dedicated
solely to
Gastronomic
Sciences.**

UNISG PARTNERS

The **Strategic Partners Club** is composed of the main entities of the food industry.

Our **Partners** are the preferred contacts for research, education, and innovation projects. To date, the University of Pollenzo is supported by the following Strategic Partners.

Supporting Members contribute to the research and educational activities of the University of Gastronomic Sciences, actively participating in university life.

A network of over **50 different** sectors with more than **150 companies** ranging from production to distribution, from commercial and collective catering to food packaging and equipment.



Empowering Local Food Innovators for Global Challenges

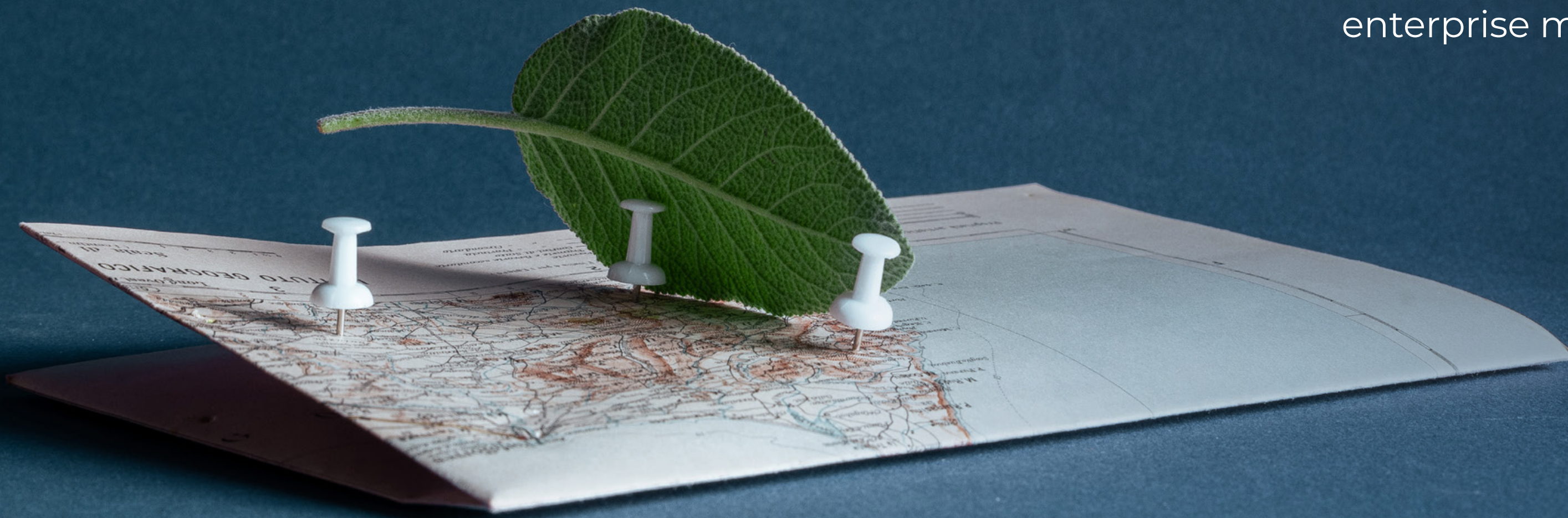


INTRODUCTION

This Master's program, jointly conferred by UNISG and its primary partner, CIHEAM Bari, specializes in cultivating expertise in local food systems and policies.

It equips students with the skills and knowledge to drive significant advancements in food policy analysis, sustainable food management, and advocacy for equitable food practices.

By focusing on local initiatives with global impacts, the course opens pathways to roles in food policy analysis, sustainable food planning, and innovative food enterprise management.



MASTER'S OVERVIEW

1 YEAR 1ST LEVEL MASTER'S DEGREE | **60** EUROPEAN ACADEMIC CREDITS |  ENGLISH

HOURS OF LESSONS:

240 ON-SITE  POLLENZO & BARI **+ 198** ONLINE

1 WEEK OF DAY-TRIPS **+ 1** STUDY TRIP | **100-400** INTERNSHIP HOURS

The course offers a blended learning structure combining online instruction with intensive on-site workshops and classes, balancing academic goals and professional growth. Students specialize in local food policy, gaining practical skills relevant to today's market.

Our approach emphasizes hands-on learning through field trips and classes at our campuses in **Pollenzo** and **Bari**, supplemented by our open innovation lab.

OUR UNIQUE EDGE:

- Hybrid learning
- On-site classes
- Online lessons
- Intensive on-site workshops
- Hands-on learning
- Open innovation lab

DIDACTIC ACTIVITIES

The program's blended format, which merges online with intensive in-person sessions, offers a versatile learning structure designed to cater to a wide array of students, from those just starting their careers to experienced professionals seeking further education.

This methodology not only accommodates working professionals but also enhances learning through diverse delivery modes, fostering a **more enriching educational experience.**

Lessons will be structured as:

PHASE 1

**First online
learning phase**

Jan - Apr

PHASE 2

**Intensive classes
in presence**

May - mid Jul

PHASE 3

**Second online
learning phase**

Mid Jul - Aug

PHASE 4

**Internship or
personal research**

Sep - Dec

PHASE 5

**Thesis or
final report**

Sep - Dec

STUDY PLAN

The program examines the mechanisms of local food systems, offering insights into sustainable management and ethical practices.

Through a blend of theoretical knowledge and practical application, students learn to navigate and influence the **food policy landscape**.

MODULES:

Food Systems Approach

Food, Society and Economy

Food and Public Policy

Local Food Policies

International Cooperation for Sustainable Food System

Open Innovation to Codesign Local Food Policies



SKILLS AND OPPORTUNITIES

Our Master's degree program is designed to prepare students for influential roles in the evolution of global food systems. Graduates emerge as leaders committed to advancing sustainability, health, and equity within the food industry.

This program equips the next generation of leaders with the tools to influence policy, advocate for nutrition and health, and contribute to a sustainable and equitable food landscape in different fields.

- **Consultants:** Specialists advising startups on integrating ethical practices and sustainable growth strategies.
- **Innovation Managers:** Pioneers in driving sustainable solutions and circular economies within the food sector.
- **Researchers:** Scholars delving into the complexity of food systems to generate actionable insights on a global scale.
- **Sustainability Specialists:** Dedicated professionals promoting eco-friendly practices to ensure food security.
- **Educators:** Knowledge bearers enlightening communities on food systems' sustainability and challenges.
- **Policy Analysts:** Experts in developing and analyzing policies to create viable and sustainable food systems.

MASTER'S PARTNERS



SCIENTIFIC COMMITTEE

Donatella Saccone

Scientific Manager, UNISG

Damiano Petruzzella

Didactic Coordinator, CIHEAM Bari

Lorenzo Bairati

Associate Professor of Comparative
Private Law, UNISG

Andrea Calori

President of ESTà
– Economia e Sostenibilità

Roberto Capone

Head of the Sustainable Agriculture,
Food and Rural Development
department at CIHEAM Bari

Egidio Dansero

Full Professor of Political and
Economic Geography at the
University of Turin, Department of
Cultures, Politics, and Society at the
University of Turin

Davide Marino

Co-founder of the Italian Network
of Local Food Policies (Rete Italiana
Politiche Locali del Cibo)

Raoul Tiraboschi

Vice President of the Board
of Directors of Slow Food Italy

Full bios are available on
[the course's information page](#)

PROGRAM OVERVIEW



Convenor:
[Prof. Donatella Saccone](#)

Group	30 students maximum
Language	English
Attendance	mandatory
Early admission	September 2, 2024 – 10% early bird discount
Second admission	November 5, 2024
Start date	January 2025
Conferred certifications at the end of the program	Master's Degree (60 CFU) to those with an undergraduate degree, after preparation and discussion of the final thesis or Certificate of Attendance to the Master's course for participants in possession of other qualifications.

FEE

€ 8.500

The university fee include the following:

- all academic activities, including conferences, tastings, and seminars
- study material (in digital format)
- all study trip and visit expenses as programmed, including travel, food and lodging
- participation in all UNISG and Slow Food events as included in the Master program
- access to Career Center services (food sector job placement)
- enrollment certificates, receipts of payment, official transcripts and international legalization of diploma for non-Italian students, including mailing fees.

ADMISSION STEPS

The Master is open to all graduated students in possession of an undergraduate, bachelor or other postsecondary degree in any field, comprising a minimum of the equivalent of three years of full-time study, and worth university credit. Final-year students may start the Master program as auditors if they are still to obtain their undergraduate degree.

Students without a degree can apply as auditors.

01 Phase of evaluation of qualifications

REGISTER ONLINE AT THE WEB PORTAL

Login into the reserved area
and select the Master in Local
Food Policy

[register here](#)

UPLOAD THE DOCUMENTS FOR THE APPLICATION DOSSIER

- Motivational Test
(downloadable from the online application page)
- Personal essay describing your motivations and reasons for applying to the Master
- Curriculum Vitae (résumé)
- University transcripts and scanned copy of your Bachelor Degree
- Optional letter of recommendation
- Optional certificates of participation in relevant extra-curricular activities

ADMISSION STEPS

All Non-EU candidates are required to pre-enroll through the consulate, a process that must be completed online through the University portal, in order to then apply for a study visa.

02 Phase of selection and admission

Selection and admission are based on the **evaluation of the applicant's dossier**.

Each applicant will be given a score according to his/her dossier, applicants will be ranked according to their scores.

PAYMENT

Admitted students must pay the deposit component of the university fees within 7 days of the online notification of admission and send a payment confirmation via email to:

segreteria@unisg.it

03 Enrollment

GET IN TOUCH!



Recruiter:
Francesco Anastasi

Contact us

f.anastasi@unisg.it

**Find out more
details about
this course**

[Register on the website](#)

**Book a spot for our
Open Day or a visit
to the university**

[Book here](#)

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