

Course structure

120 ECTS – 2 years

12 course units

to be chosen among the following:

Plant biodiversity and food

Animal biodiversity and food

Quality, processing and sensorial analysis of Italian food

Quality, processing and sensorial analysis of Italian wine

Food microbiology and quality

Food safety and hygiene

Food traceability for food quality

Food, wine and nutrition

Value adding quality schemes and consumer demand

Food and Wine-based territorial valorization and rural development

Quality-oriented Food and Wine management and governance

Consumer behavior

Food, wine and society

Food and Wine history and anthropology

Food and wine: perspectives from abroad

Foreign language (Italian or English)

www.unipd.it

The **University of Padova**, founded in 1222, is one of Europe's oldest and most prestigious seats of learning; it is a multi-disciplinary university that aims to provide its students with both professional training and a solid cultural background.

The University of Padova ranked first among leading Italian universities for the quality of its research (2004-2010 Italian Research Assessment).

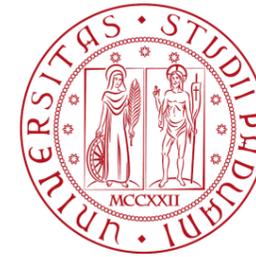


A qualification from the University of Padova is a symbol of having achieved an ambitious objective, one that is recognized and coveted by both students and employers alike.



www.unipd.it/en/italian-food-and-wine

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UNIVERSITÀ
DEGLI STUDI
DI PADOVA

DAFNAE
Department of Agronomy Food
Natural resources Animals Environment

SCHOOL OF
AGRICULTURAL SCIENCES
AND VETERINARY
MEDICINE

Master Degree in
ITALIAN FOOD AND WINE
Second Cycle Degree



Course description

Starting in the 2015-2016 academic year, the University of offers a new second cycle degree (MSc) entitled "Italian Food and Wine", completely taught in English.

The "Italian Food and Wine" MSc degree will focus on the understanding, management, promotion and protection of high-value food products including wine. The internationally-recognised Italian food production system will be analysed as a model for defining and characterising the individual elements that contribute to the unique value of food products that are inextricably linked to place (terroir) through historic, social and cultural ties. These elements also include more recent developments in technology, nutrition, food safety, diet and health, and sensory science that are at the heart of a growing international demand for terroir-related high-value foods. The specific learning outcome for graduates of this programme will be a deep understanding of the multi-faceted characteristics that distinguish these foods from others in the marketplace and that can be exploited in products' valorisation and consumer information strategies. The ultimate objective of this multi-disciplinary program is to train professionals who are well-versed in the complex system of producing high-value foods and wines whose quality is profoundly linked to traditions and place of origins.

The programme is open to Italian and foreign students interested in learning and implementing effective value-added practices for the production of high-quality food products in both the EU and international markets. Teaching will include lectures, laboratory and field activities, practical exercises, and seminars by outside experts that feature a rich variety of relevant case studies. Opportunities for intensive tutoring and for master thesis-related stages of at least six months duration will be available with outstanding companies in this sector of the food industry or with other relevant organisations in the private or public sphere.

Professional opportunities

The "Italian Food and Wine" MSs graduate will be able to operate in the technical and economical management, valorisation and protection of high quality agro-food products - in an export and territorial development-oriented perspective - by using the Italian system as the reference model. He/she will find employment opportunities in quality-oriented agro-food companies, in producers' organizations, and in public and private consultancy companies involved in the protection, valorisation, marketing, consulting, training and communication activities for high-quality agro-food products.

The most relevant positions concern: ii) marketing of high-quality foods and wines, on both the EU and international market; ii) design and implementation of promotion and protection strategies for these products; iii) management of the GI producers' organizations; iv) 'off-trade' and 'on-trade' buying activities, mainly in the international market; v) information on high-quality foods and wines management; vi) planning and management of territorial development strategies based on 'terroir-related' quality agro-food products.

Access requirements

-three year university degree (BSc) or equivalent

- English knowledge: minimum B2 level (CEFR)

Specific curriculum requirements are detailed in the Admission Notice:

www.unipd.it/en/italian-food-and-wine

Places available

There is no limited number for EU citizens and non-EU citizens resident in Italy, who meet the access requirements;

30 positions are reserved for non-European Union citizens, resident abroad

Application deadline

See the Admission Notice at www.unipd.it/en/italian-food-and-wine