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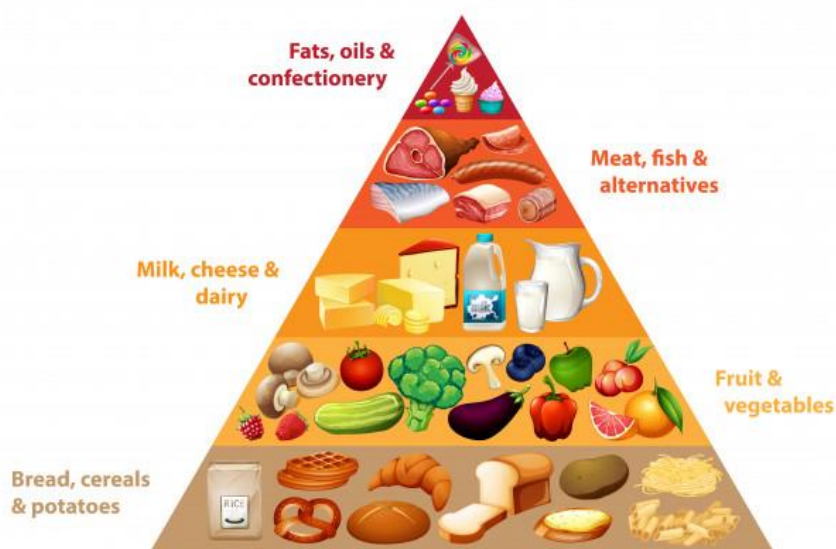
DEPARTMENT
OF AGRICULTURAL, FOOD
AND ENVIRONMENTAL SCIENCES

DEGREE IN FOOD ECONOMICS AND CULTURE

Duration
3 years

3

ECTS
180



Healthy Food Pyramid

Course Coordinator
Prof. Alessandro Dal Bosco

Tel. +39 075 585 7110

e-mail:

alessandro.dalbosco@unipg.it

Quality Manager
Dott.ssa Mara Quaglia

Tel. +39 075 585 6461

e-mail: mara.quaglia@unipg.it

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Teaching goals

The degree course in FOOD ECONOMICS AND CULTURE, offers an interdisciplinary training that embraces the agricultural, economic, medical, nutritional and historical-anthropological fields, training a figure with useful skills to interpret and manage the complex system of human nutrition, to autonomously carry out management activities of food production, distribution and provision companies and to collaborate in the organization and management of nutritional interventions and food education and communication.

The graduates can continue their studies by enrolling, without educational debts, in the Master's Degree Course in Food Sciences and Human Nutrition or, with educational debts, in Food Technologies and Biotechnologies.

The course collaborates with the University of Flavours - National School of Food.

Teaching activities and ECTS		Educational objectives
Chemistry	9	<p>The training acquired allows you to have scientific knowledge and professional skills inherent to the processes of food production and nutrition in order to be able to design, manage and control them independently, with particular reference to:</p> <ul style="list-style-type: none"> the nature and quality of food products and the influence on them exerted by production processes; the main phases of the technological processes of conservation, transformation and distribution of food; the basic principles and methods for controlling the fresh and processed food quality and hygiene; the basic principles of food biochemistry, cell biology, nutrition sciences, physiology and pathophysiology of the human body and endocrine structure to guide the correct use of food choices and evaluate a correct human diet; the structural and socio-economic configuration of the food system; the economic management of companies producing, marketing and distributing agro-food and catering products; methods and procedures for the commercial promotion and innovation of food products; the historical and cultural roots of the great Italian food tradition. <p>The training course includes, in addition to lectures, seminars, practical exercises in laboratories, study visits, internships and stages. The training will be completed with knowledge of a foreign language and information technology; furthermore, there is the possibility to carry out study periods at European universities and to personalize the preparation with free choice courses.</p>
Mathematics	6	
Plant biology and applied botany	12	
History of agriculture and food	8	
Physics	6	
Principles of Economics	6	
Supply and quality of plant products	12	
Food biochemistry	6	
Genetic biotechnology and nutrition	6	
Agro-food economy	9	
Human nutrition and metabolic diseases	8	
Supply and quality of livestock and fish products	6	
Basis of dietology	6	
Nutrition Sciences	9	
		Skills and career opportunities
Nutrition anthropology	6	<p>The training acquired allows entry into the labour market with solid foundations in economic and managerial fields, supported by multidisciplinary knowledge useful for understanding and interpreting the needs of the food sector and for:</p> <ul style="list-style-type: none"> profitably operate in the field of agro-food communication, food education and the organization of food and wine events; undertake business activities along the food supply chains; operate, with different roles, in companies producing, marketing, and distributing of food products, catering and food service, work with producer associations, commercial and protection consortia, public and private companies.
Crop defence principles	6	
Processes of food technology	6	
Food hygiene and microbiology	12	
Agri-food marketing	6	
Further training activities	5	
English language level B1	4	
Elective	12	
Internship	8	
Final exam	6	