

FIRST LEVEL INTERNATIONAL MASTER IN FOOD CITY DESIGN (FCD)

Academic Year 2020/2021

Established under the D.M. 22/10/2004 n. 270, made pursuant to art. 8 of the Academic Regulations of the University and of the Regulations for University Masters and Finalized and Permanent Training (published at the link <https://www.unipr.it/node/23955>) on the basis of the resolution of the Academic Senate 26-05-2020 / 55 and of the Board of Directors 05-28-2020 / 190

Didactic informations:	Proposing department: FOOD AND DRUGS Name of President: Prof.ssa Francesca Scazzina Contacts for didactic informations: francesca.scazzina@unipr.it
Duration	Annual
Beginning of frontal teaching	February 2021
Teaching venue	THE TEACHING ACTIVITIES WILL BE CARRIED OUT COMPLETELY AT A DISTANCE
Website of the course	www.advancedstudies.unipr.it/food-city-design/
University ECTS provided	60
Attendance mode and minimum percentage required	
6 intensive weeks from Monday to Friday (February – March 2021) 70% frontal teaching and 100% work project/stage.	
Access mode: Selection test based on qualifications and interview	
Professional figure that the course aims to train:	
The course aims at training experts in the management of urban regeneration projects able to regenerate territories and urban areas by enhancing cultural assets and identities related to the agri-food sector. The professional formed by the course conceives and promotes the culture of food as a stimulus for sustainable development.	
Description of contents and modules of the course	
<ul style="list-style-type: none">• Food procurement• Gastronomic Tourism and Local Sustainability• Culture and Creativity as resources for sustainable regional development• Food Environment• Lifestyle Education and Sustainability. The lessons will be taught in English.	

Teaching methods of the course:	
The activities will be provided face to face, but could also be accessed remotely in both synchronous and asynchronous modality, guaranteeing the same possibilities in terms of accessibility and quality of teaching to both face-to-face and distance students.	
Access requirements	
Admission to the Course is subordinated to a selection open to applicants who hold, on the date of the selection, at least a bachelor's degree. If the degree has been granted outside of Italy, it has to be officially recognized by the Italian Ministry of Education.	
POSITIONS	
Minimum	5
Maximum	20
Opening time of applications for registration to the online application	07/09/2020 12 am CET
Deadline for registration and for payment of the admission fee (30€, non refundable)	22/01/2021 12 am CET (*)
COSTS <i>(Including 16 euros for virtual tax)</i>	
The Master is free of charge.	
The master has obtained the contribution of the Emilia Romagna region in the framework of the the project "Food sustainability: from global problem to regional socio-economic development opportunities".	
QUALIFICATIONS VALID FOR THE ADMISSION TO THE APPLICATION	
<ul style="list-style-type: none"> • Self-certification of the admission qualification downloaded from the university website. • Curriculum vitae • Motivational Letter 	
TESTS CALENDAR	
TEST On-line interview, in English	TEST DATE: 28-29/01/2021 (*) TIME: 14.00 pm CET
<p>The online interview will take place using the Microsoft TEAMS platform. To access it, candidates must upload the appropriate form during the registration procedure for the selection.</p> <p>A video call for the on-line interview will be activated on the date of the admission test. Candidates must have an audio and video connection and proceed with identification by showing a valid identity document.</p>	

ENROLMENT CALENDAR
PUBLICATION OF THE RANKINGS AND OPENINGS OF THE ENROLMENT: 05/02/2021 (*)
CLOSURE OF THE ENROLMENT AND TRANSMISSION OF THE DOCUMENTS: 12/02/2021 (*)
For administrative, technical and operative informations: master.formazionepermanente@unipr.it
NOTES: Online registration: https://en.unipr.it/node/3219

(*) data modified by Executive Committee on 30/11/2020



SCUOLA DI STUDI SUPERIORI IN ALIMENTI E NUTRIZIONE

FIRST LEVEL INTERNATIONAL MASTER IN FOOD CITY DESIGN (FCD)

AIMS

The 1st Level Master in Food City Design (FCD) aims at forming a manager in food culture, able to keep connections among city municipality, SME, local agricultural food systems, food tourism and citizens, with a peculiar focus on the concepts of food quality and sustainability in terms of production, processing, distribution and any other stage of the food chain that may be relevant for sustainable local food value chains. These managers will be particularly able in the framework of urban regeneration, with a specific competence on food-related issues. The formed figure would work in the public or private sector, including, but not limited to, city municipality, public institutions involved in food procurement, local food production associations, companies involved in food productions and distribution.

VENUE

The FCD master will be held at the School of Advanced Studies on Food and Nutrition of the University of Parma, in Italy. Professors and expert from the Mid Sweden University (Sweden), the University of Alicante (Spain) and the University of Bergen (Norway) will be involved in teaching and training activities. These Universities collaborate with the University of Parma and are all located in cities that are part, together with Parma, of the UNESCO Creative Cities of Gastronomy network (<http://creativegastronomy.com/ccn/gastronomy-cities/>).

The total amount of ECTS provided by this course is 60.

Admissions:

Candidates holding at least a 3-years degree equivalent to what is imparted by a qualified Italian academic institution can apply for registration to courses. Registration is, however, subject to the evaluation of title of equivalence by the academic bodies for the sole purpose of registration, as well as the successful completion of an interview with the admission committee, which will be held on 28 and 29 January 2021, at 2 PM. The interview will be

carried out through the Microsoft TEAMS platform and the details will be provided to the applicants before the colloquium date.

EU students must submit the Diploma Supplement. NON-EU students, and EU students who do not have the Diploma Supplement, must have their documents **translated and legalized** and obtain the **Declaration of Value** from the Italian Diplomatic Representation in the country issuing the qualification.

The maximum number of admitted student to the FCD Master is 20.

Activities:

The learning activities will include the following courses, clustered in 5 main areas:

AREA	Course
Food procurement	The Parma Bio-District
Food procurement	Industrializing and de-industrializing food
Food procurement	Food and local development
Food Tourism and Local Development	The food museums 1
Food Tourism and Local Development	The food museums 2
Food Tourism and Local Development	Turism & gastronomy
Food Tourism and Local Development	Fish production and changing fish consumption
Food Tourism and Local Development	Gastronomy Landscape and Food Cities
Culture and Creativity (as resources for sustainable regional development)	The case of Parma City of Gastronomy
Culture and Creativity (as resources for sustainable regional development)	The case of Östersund City of Gastronomy
Culture and Creativity (as resources for sustainable regional development)	Cider production in the Hardanger region
Culture and Creativity (as resources for sustainable regional development)	Biodiversity, agriculture and traditional foods
Food Environment	The concept of “ethical purchasing group” (Gruppo di acquisto solidale)
Food Environment	The Jämtland-Östersund Foodscape

Food Environment	Primary food production and formation of landscape in coastal areas
Lifestyle Education and Sustainability	The GIOCAMPUS Project experience
Lifestyle Education and Sustainability	The Mid Sweden University Craft Beer Laboratory
Lifestyle Education and Sustainability	Local food plants and the Bergen University's Botanical Garden
Lifestyle Education and Sustainability	Food and education policies

The frontal teaching will be carried out in an intense 1.5 months period (beginning of February to mid-March) in Parma, in the prestigious Council hall of the Gastronomy Hub, in the very center of Parma (see picture below). During these 6 weeks, the students will follow all the courses, for a total of approximately 240 hours, and, at the end of each short cycle, will be evaluated for their knowledge with exams. At least the 70% of the frontal teaching activity has to be in presence (therefore, presence to the lectures will be formally recorded).

If the COVID-19 pandemic will not guarantee adequate safety in the specified period, all the courses will be provided using an on-line platform and all the material will be made digitally available off-line.



Project work:

The students will then carry out, individually or in small groups depending on the activity, a project work. This activity will be carried out in one of the four cities involved in the FCD Master (Parma, Denia, Ostersund and Bergen), under the direct supervision of one of the

professors and lecturers involved in the frontal teaching. These project works will be directly related to the contents learned during the 1.5 months in Parma and will generate a final report and presentation, that will be held in Parma, at the end of November or early December 2021, where the title will be conferred. The final presentation of each candidate will be carried out during an event organized by the University of Parma, at the presence of many authorities, academics, and companies interested in the field, representing therefore a spectacular opportunity to showcase one's work and communication skills.

Costs:

The FCD Master is FREE of charge for the 20 students that will be admitted, thanks to the contribution of the Emilia Romagna Region, granted to the School of Advanced Studies on Food and Nutrition after a competitive call. Travel and accommodation for the students will not be covered, but a number of rooms at a reasonable cost in University residences will be booked for the Master for the six weeks of residency.

Practical information:

All requests for information on the FCD Master should be addressed to: advancedstudies@unipr.it

Applications:

Candidates may apply at the following link: <https://www.unipr.it/bandi/didattica/food-city-design-master-internazionale-20202021> (this is the Italian page, completely written in Italian; an English version of the application form and of the call description will be available by mid September; the registration is open until 22 January 2021 at 12.00 (CET)).