

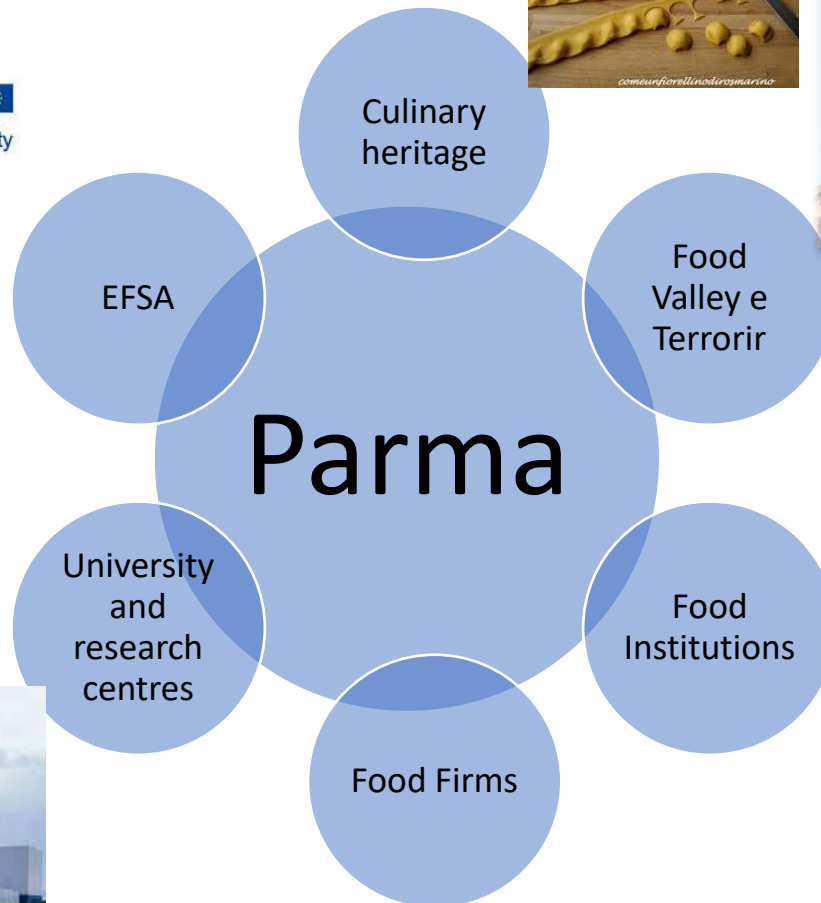


**UNIVERSITÀ DI PARMA**  
**CORSO DI LAUREA MAGISTRALE**  
**INTERCLASSE IN**  
**GESTIONE DEI SISTEMI ALIMENTARI DI**  
**QUALITÀ E DELLA GASTRONOMIA**  
*(MASTER in food quality)*

# Why courses in food science in Parma?



UNIVERSITÀ  
DI PARMA



1993

- Unipr establishes the Bachelor Course and the Master's in: **Food Science and Technology**

2004

- Unipr establishes the Bachelor Course in: **Gastronomic Sciences**

2016

- Unipr establishes the Bachelor Course in : **Sustainability management and technology (Bioeconomy)**

2018

- Unipr establishes the Inter-class Master's Degree in **Food Quality and Gastronomy Management**

2019

- Unipr establishes the Inter-class Master's Degree in: **Food Safety and Risk Management**

# Bachelor and Master's course strictly food oriented

Department of Food & Drugs

Department  
of Economic  
Science and  
Management

Food  
Technology  
(Bachelor)

Gastronomic  
science  
(Bachelor)

Food  
Sciences For  
Innovation  
And  
Authenticity  
(Master in  
cooperation  
with UNI-  
Bolzano)

LM - Food  
Technology  
(Master)

LM-Food  
Safety and  
Risk  
Management  
(Master in  
cooperation  
with UNIBO,  
UNIMORE,  
UNICATT)

Food System  
(Bachelor)

Management  
of Food  
Quality and  
Gastronomy  
(Master in  
cooperation  
with Dep. of  
Food&Drugs)

# Others Bachelor and Master's course concerning food

Department of Veterinary

Department of Chemical Sciences, Life and Environmental Sustainability

Department of Engineering and Architecture

Animal Production  
(Bachelor)

Innovative and sustainable animal productions  
(Master)

Biotechnology  
(Bachelor)

Sciences of Nature and Environment  
(Bachelor)

Ecology and Ethology for Nature Preservation  
(Master)

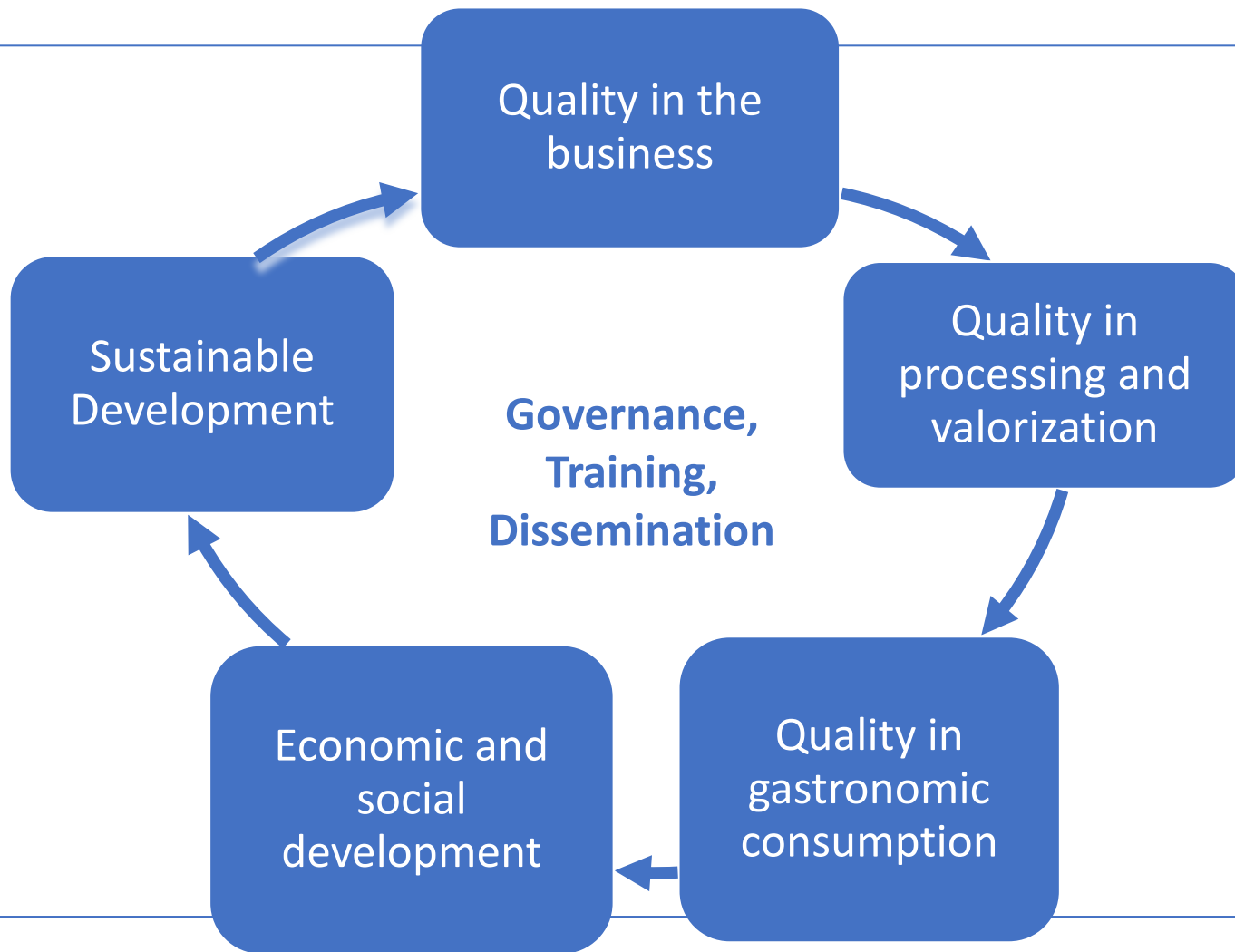
Biology and Biomedical Applications - Curricula In Biology of Nutrition  
(Master)

Plant Engineering And Food Industry Machinery  
(Master)

# Why a course about Food quality and Gastronomy management?



# *The Quality Circle*





# *The role of quality:*

Quality is a multidimensional concept :



technological



economic



social



juridical



gastronomical

Quality needs to be:

- Planned
- Implemented
- Managed
- Communicated
- Acknowledged
- Protected





# Educational objectives



## The Food-quality management

The graduate's profile is **economically integrated with gastronomic skills**. He is a manager of agri-food quality, who knows how to recognize, manage, safeguard, communicate, promote and enhance the quality of food along the value chain and in the territory.

## The Gastro-economist

The graduate's profile is of an **integrated gastronomist with economic skills** aimed at the **promotion and socio-cultural enhancement of quality food**. He is an expert on food culture able to combine it with nutritional needs with an attention to costs and the environment

# Contents

## Economic track

Economic and management: 72 Credits

Biology and food science: 16 credits

English: 3 Credits

Elective class: 9 Credits

Internship and final test : 20 Credits

## Gastronomic track

Economic and management: 62 Credits

Food science: 26 Credits

English: 3 Credits

Elective class: 9 Credits

Internship and final test : 20 Credits



Master Science in FOOD QUALITY



# *Which educational approach will be used?*



Theoretical

Practical



Knowing  
and  
knowing  
how to  
do !!!

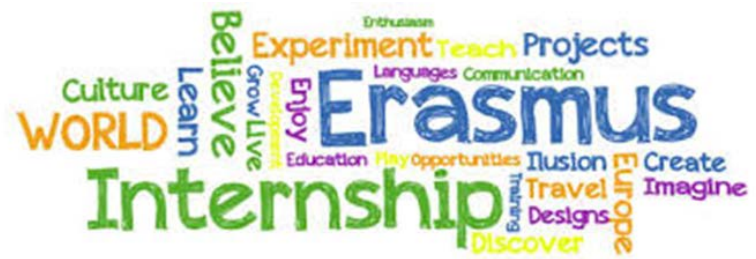


Applicable

# *Training internships*

They have the task of:

- Transforming theoretical knowledge into empirical experience
- Approach to the work
- Understanding the work dynamics and characteristics of professional outlets
- Building the thesis





## *Our supporter*

Credit Agricole

Consorzio  
Prosciutto di  
Parma

Consorzio  
Parmigiano  
Reggiano

Consorzio Aceto  
Balsamico IGP

Isola D'Oro  
Conserve

Unione Parmense  
Industriali

Granarolo-  
Gennari

Terre Ducali San  
Michele

Azienda  
sperimentale  
Stuard

Regione Emilia  
Romagna

Strada dei  
Prosciutto dei vini  
dei colli di Parma

Lega Coop

EmiliaLab

Barilla

Alma  
scuola di cucina

Comune di Parma



# Contacts



- Master in Food Science and Gastronomy  
<https://cdlm-gsaqg.unipr.it/it>
- **Filippo Arfini**  
[\(filippo.arfini@unipr.it\)](mailto:filippo.arfini@unipr.it)



UNIVERSITÀ DI PARMA

[www.unipr.it](http://www.unipr.it)