

TEACHING UNIT OF SUSTAINABLE FOOD AND WINE TOURISM

BA course in Hospitality Management

Teaching unit

Undergraduate A.A. 2020/2021

Professor: Alfonso Pecoraro Scanio

SSD

CFU

Year (I, II o III)

Semester (I o II)

Eventual pre-requisite (specify the teaching unit): none

Lessons timetable (to click on)

LEARNING OUTCOMES

Knowledge and understanding

The course will start with a theoretical line that will aim to raise awareness and educate the student about environmental sustainability, the new frontiers of sustainable food and will continue with the implementation of knowledge in order to create an eco-tourism itinerary with food&wine characteristics.

Applying knowledge and understanding

The course aims to give the cultural tools to design a sustainable food and wine tourism offer with eco-tourism characteristics in naturalistically important areas.

Any other learning outcomes, considering:

Lessons will be organized in collaboration with manager and professionals from many sectors in important such as hotels, restaurants, food production and more, in order to connect students in direct contact with various realities of the food and wine sector.

SYLLABUS

The lessons will relate to the following topics:

Kyoto Protocol, Stockholm and Rio de Janeiro 1992 and 2012 Conferences, Paris Agreement, COP 21, Plan 20 20 20, Smart Grids, Home automation, energy efficiency, renewable energy, sustainable mobility, green building, GMO-free, agricultural production at 0 km organic food, DOP, Rete Natura 2000, CITS, regulations on parks, innovations in production, food safety, European Green New Deal, Bioeconomic, circular economy and bio-economics, energy transition

REFERENCE BOOKS AND ARTICLES

No text for attending students. Those who do not attend will have to agree in advance with the teacher to arrange the texts to be studied, as well as the itinerary to bring to the exam. There will also be exchanges with experts in the field of eco-tourism, rural tourism and tourism sustainable, associations, green economy and innovative producers.

ASSESSMENT METHODS AND CRITERIA

The final exam consists in the presentation of an project work by the student; the guidelines for which will be illustrated during the lessons.

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EXAM'S STRUCTURE

The final exam is based on	Written and oral	X	Only written		Only oral	
Project work and relative discussion		X				
Other (specify)						
In case of written exam	Multiple choice		Open ended (no more than one page)		Numerical exercises	

NOTES

The course will have an operational character, with the development of project work by students in line with the objectives of the course