



COURSE DETAILS

"SUSTAINABLE FOOD AND WINE TOURISM "

SSD DEA/01 *

* In case of an integrated course, the SSD (scientific disciplinary sector) should be written above only if all modules of the course belong to the same SSD, otherwise the SSD is to be written alongside the MODULE (see below).

DEGREE PROGRAMME:

ACADEMIC YEAR 2021-2022

GENERAL INFORMATION – TEACHER REFERENCES

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GENERAL INFORMATION ABOUT THE COURSE

INTEGRATED COURSE (IF APPLICABLE):

MODULE (IF APPLICABLE):

CHANNEL (IF APPLICABLE):

YEAR OF THE DEGREE PROGRAMME (I, II, III): I

SEMESTER (I, II): II

CFU: 6

REQUIRED PRELIMINARY COURSES (IF MENTIONED IN THE COURSE STRUCTURE “ORDINAMENTO”)

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PREREQUISITES (IF APPLICABLE)

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LEARNING GOALS

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.

EXPECTED LEARNING OUTCOMES (DUBLIN DESCRIPTORS)

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.

COURSE CONTENT/SYLLABUS

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

READINGS/BIBLIOGRAPHY

-*Turismo sostenibile. Retoriche e pratiche. A cura di Alfonso Pecoraro Scanio. Aracne Editrice*
-*Bon voyage. Per una geografia critica del turismo. Elena Dell’Agnese. UTET Università.*

TEACHING METHODS

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.

EXAMINATION/EVALUATION CRITERIA

a) Exam type:

Exam type	
written and oral	
only written	
only oral	
project discussion	x
other	

In case of a written exam, questions refer to: (*)	Multiple choice answers	
	Open answers	
	Numerical exercises	

b) Evaluation pattern:

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