



UNIVERSITA' DEGLI STUDI DI MILANO
PROGRAMME DESCRIPTION - ACADEMIC YEAR 2020/21
BACHELOR
Foodservice Science and Technology (Classe L-26)
Enrolled from 2017/18 academic year

HEADING

| | |
|----------------------------------------------------------------|----------------------------------------------------------|
| Degree classification - Denomination and code: | L-26 Food industry |
| Degree title: | Dottore |
| Length of course: | 3 years |
| Total number of credits required to complete programme: | 180 |
| Years of course currently available: | 1st , 2nd , 3rd |
| Access procedures: | Cap on student, student selection based on entrance test |
| Course code: | G30 |

PERSONS/ROLES

Head of Study Programme

Prof. Paolo Simonetti

Tutors - Faculty

Tutor per l'orientamento:

A-BE Alberto Giuseppe Barbiroli

BF-BZ Matias Pasquali

C-CL Dimitrios Fessas

CM-DE Gabriella Giovanelli

DF-F Riccardo Guidetti

G-L Sabrina Dallavalle (Responsabile docenti Tutor per l'orientamento)

M-O Maria Grazia Fortina

P-S Daniela Martini

T-Z Monica Laureati (Responsabile Erasmus)

Sara Limbo (Referente DSA)

Degree Course website

<https://scienzeristorazione.cdl.unimi.it/>

Phone 0250316724 Email: presidenza.risto@unimi.it

via Celoria 2 - Milano Città Studi Apertura al pubblico: dal lunedì al venerdì dalle ore 10 alle ore 12 Email: didattica.agraria@unimi.it

via Celoria 18 - Milano Città Studi Phone 0250325032 <https://www.unimi.it/it/node/360> <https://www.unimi.it/it/node/359>

L'abbinamento tra l'iniziale del cognome degli studenti e il docente tutor è consultabile nel Manifesto degli studi:

https://apps.unimi.it/files/manifester/ita_manifesto_G30of2_2021.pdf

CHARACTERISTICS OF DEGREE PROGRAMME

General and specific learning objectives

The bachelor degree in Foodservice Science and Technology aims at preparing graduates with specific professional knowledge and skills for the needs of companies and organizations operating in the catering field.

To meet these demands, training focuses on the safety and quality aspects of food preparation, storage and distribution for communities, and on the management of foodservice and catering companies.

The degree course is provided by the Department of Food, Environmental and Nutritional Sciences (DeFENS) in cooperation with the Department of Agricultural and Environmental Sciences - Production, Landscape, Agroenergy (DISAA).

Expected learning outcomes

Graduates in Foodservice Science and Technology will have acquired knowledge, skills and competences related to:

- food processing, storage and distribution in foodservice companies;
- quality and safety of catering services;
- planning of meals and diet according to the nutritional needs of the target consumers;
- design and layout of foodservice facilities
- economic management and marketing of catering services and companies;
- inspection, planning and control of catering services in public administrations;
- chemical-physical, nutritional, sensorial, microbiological and entomological analyses of foodstuffs;
- development of diagnostic tests to evaluate food quality and safety;
- surveys on food consumption and hygiene of populations and specific segments of the population;
- historical, motivational, sociological and psychological investigations on food consumption and preferences;
- publishing and technical-scientific dissemination on food consumption;
- food legislation and promotion of traditional gastronomic products and the "Mediterranean diet".

At the end of the studies the graduates will have autonomy of judgment which will allow him/her to acquire the information necessary to implement measures to improve the quality and efficiency of catering systems and related activities. In addition, the graduates will be able to communicate effectively, also using an European language, usually English, in the foodservice field.

Professional profile and employment opportunities

Graduates in Foodservice Science and Technology have a good basic training in microbiology, nutrition, chemistry, technology and economy related to foodservice and are familiar with survey, analysis, processing and data management methodologies, aimed at the optimization of processes and products and the minimization of food-related risks.

The multidisciplinary approach of the training, which includes basic knowledge and professional skills, allows to develop a job profile able to cover the requirements of foodservice and related production activities.

The job opportunities for graduates in Foodservice Science and Technology are in catering companies.

Activities will include technical management and control tasks in food and meals production and distribution companies, as well as in public supervisory authorities and offices, in public institutions devoted to planning, control and certification of production activities and in analysis laboratories.

They can also be employed in agro-food companies, in small and large retail activities, in agritourism and in the communication field.

They can collaborate in design and layout of foodservice facilities and in the activities of consulting companies.

According to the ISTAT classification of professions (2011), the most relevant job opportunities are those indicated as professions in the management of the production processes of goods and services (ISTAT code: 3.1.5.4.1 Food preparation technicians - 3.1.5.4.2 Technicians of food production - 3.1.5.5.0 Service production technicians - 3.2.2.3.2 Food product technicians).

For instance, the graduates have skills for: production management and quality control in catering and banqueting companies; development, innovation and research in the area of quality assurance; training and selection of staff involved in collective and commercial foodservice; certification of production processes and food safety control systems applied to collective catering; participation in the management of public procurement for foodservice; management and supervision of food supply and food analysis in large-scale retail; development of processes and products in the foodservice system.

Notes

Computer skills

Students who are supposed to earn 3 credits (CFU) for basic computer skills, as provided by their degree programme, have to attend the "Computer Science Course 3CFU".

It is a blended course with a compulsory final exam.

Students who have already fulfilled an ICT Assessment during their previous studies should submit the related certification to their degree Secretariat, seeking its acknowledgement: it will be evaluated and they will receive a positive or negative feedback.

The "Computer Science Course 3CFU" course is managed by the CTU - Teaching and Learning Innovation and Multimedia Technology Centre.

To obtain the degree, students are required to demonstrate an English language proficiency at level B1 within the Common European Framework of Reference for Languages (CEFR). This level can be assessed in the following ways:

- by submitting the language certificate achieved no more than three years prior to the submission, at level B1 or higher, recognised by the University (the list of recognised language certificates can be found at: <https://www.unimi.it/en/study/language-proficiency/placement-tests-entry-tests-and-english-courses>). The language certificate must be uploaded during the admission process;

- by taking the Placement Test, organised by SLAM exclusively during the first year, from October to December. Students

who fail to reach level B1 or B2 will have to attend an English course organised by SLAM. The Placement Test is compulsory for all students who do not have a valid language certificate.

Students who do not take the Placement Test within the deadline and students who fail the SLAM end-of-course test within six attempts will have to obtain a language certificate within the year in which the language exam is scheduled.

EXPERIENCE OF STUDY ABROAD AS PART OF THE TRAINING PROGRAM

The University of Milan supports international mobility by providing its students with the opportunity to spend study and internship periods abroad. It is a unique chance to enrich your educational path in a new exciting environment.

The agreements entered into by the University with over 300 universities from 30 different countries under the European Erasmus+ programme allow regularly enrolled students to carry out part of their studies at one of the partner universities or to undertake internships at companies, training and research centres and other organizations.

Similar international mobility opportunities are provided outside Europe, through agreements with a number of prestigious institutions.

Study and internships abroad

The chance to study under the Erasmus plus, the rules for participation and the criteria for selecting students are described in a specific call of the Area Food, which provides destinations with 40 partner universities widely distributed in Europe, selected on the basis on their teaching affinity with the course of study and prestige in the specific area.

Areas of study that can be developed abroad include chemistry, biochemistry and food microbiology, consumer needs and nutrition communities, management, logistics and economics of the processes of the catering and selected food chains.

The definition of the curriculum (learning agreement) is done in collaboration with the head of the Erasmus studies, both as regards the choice of tests and the organization of the internship at the partner university. Before the completion of the learning agreement, the student must obtain the formal approval of the examinations to be carried out at the host university, by teachers who hold teaching equivalent or similar at the University of Milan. For the performance of an experimental activity abroad that can be a part or all of placement, prompted a letter of consent from a professor at the University partners and the formal approval of the objectives, the program and the period of the internship by a professor of the course of study that will act as rapporteur.

At the end of the study period abroad, the student delivers the certification activities (transcript of records) released from the host university and it obtains, by resolution of the Board of Teaching, the acknowledgement of credits and their votes on the basis of a scale default conversion.

How to participate in Erasmus mobility programs

How to participate in Erasmus+ mobility programmes

The students of the University of Milan can participate in mobility programmes, which last 3 to 12 months, through a public selection procedure.

Ad hoc commissions will evaluate:

- the candidate's proposed study programme abroad
- his/her foreign language proficiency
- the reasons behind his/her application

Call for applications and informative meetings

The public selection generally begins around February each year with the publication of a call for applications specifying the destinations, with the respective programme duration, requirements and online application deadline.

Every year, before the deadline for the call, the University organizes informative meetings to illustrate opportunities and rules for participation to students.

Erasmus+ scholarship

The European Union grants the winners of the Erasmus+ programme selection a scholarship to contribute to their mobility costs, which is supplemented by the University funding for disadvantaged students.

Language courses

Students who pass the selections for mobility programmes can benefit from intensive foreign language courses offered each year by the University.

Learn more at <https://www.unimi.it/en/international/study-abroad/studying-abroad-erasmus>.

For assistance, please contact:

International Mobility Office

Via Santa Sofia 9 (second floor)

Tel. 02 503 13501-12589-13495-13502

E-mail: mobility.out@unimi.it

Desk opening hours: Monday to Friday 9 am - 12 noon

| 1st COURSE YEAR Core/compulsory courses/activities common | | |
|------------------------------------------------------------------------|-------------|------------------------------------|
| Learning activity | Ects | Sector |
| Calculus | 8 | MAT/05 |
| Elements of physics | 8 | (8) FIS/05, (8) FIS/03 |
| English assessment B1 (3 ECTS) | 3 | ND |
| Fundamentals of chemistry and physical chemistry | 8 | CHIM/02 |
| Introductory economics and statistics | 8 | AGR/01 |
| Organic chemistry | 6 | CHIM/06 |
| Principles of biology | 6 | (6) BIO/10, (6) BIO/05, (6) BIO/01 |
| Total compulsory credits | | 47 |
| 2nd COURSE YEAR Core/compulsory courses/activities common | | |
| Learning activity | Ects | Sector |
| Biochemistry and biochemical analysis of food | 8 | BIO/10 |
| Biotic contamination of food and environments | 8 | (8) AGR/11, (8) VET/04, (8) AGR/12 |
| Catering technology | 8 | AGR/15 |
| Food chemical analysis | 9 | AGR/15 |
| Food of animal and plant origin | 10 | (5) AGR/19, (5) AGR/03 |
| Human nutrition | 8 | (8) BIO/09, (8) MED/49 |
| Microbiology I | 6 | AGR/16 |
| Sensory analysis of food | 6 | (6) M-PSI/05, (6) AGR/15 |
| Total compulsory credits | | 63 |
| 3rd COURSE YEAR Core/compulsory courses/activities common | | |
| Learning activity | Ects | Sector |
| Business economy and elements of food legislation | 8 | (8) IUS/15, (8) IUS/13, (8) AGR/01 |
| Community nutrition | 6 | (6) BIO/09, (6) MED/49 |
| Design, logistic and sustainability for foodservices | 8 | (8) AGR/09, (8) AGR/15 |
| Food microbiology and hygiene | 9 | AGR/16 |
| Quality management systems in food service | 6 | (6) SECS-P/13, (6) AGR/15 |
| Total compulsory credits | | 37 |
| COURSE YEAR UNDEFINED Core/compulsory courses/activities common | | |
| Learning activity | Ects | Sector |
| Computer Science Course | 3 | INF/01 |
| Total compulsory credits | | 3 |
| Further elective courses | | |
| | | |
| End of course requirements | | |
| Final exam | 3 | NA |
| Stage | 14 | NA |
| Total compulsory credits | | 17 |