

CORSO DI STUDIO	Scienze Antropologiche e Geografiche per i Patrimoni Culturali e la Valorizzazione dei Territori (SAGE)
INSEGNAMENTO/MODULO	<u>PERCORSI ENOGASTRONOMICI</u>
ANNO ACCADEMICO:	2019-2020

TIPOLOGIA DI ATTIVITA' FORMATIVA: RELATIVE
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DOCENTE: <u>Vitale NUZZO</u>	
e-mail: vitale.nuzzo@unibas.it	sito web:
telefono: 0835 351403	cell. di servizio: not available personal mobile phone: +39 329 3606254
Lingua di insegnamento: Italian	

N° CFU	6	N° ORE	30
di cui		di cui	
Lezioni frontali	4	Lezioni frontali	18
Esercitazioni	2	Esercitazioni	12
Laboratorio		Laboratorio	

SEDE: Matera – via Lanera, 20	DIPARTIMENTO: DICEM
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PERIODO DI SVOLGIMENTO DELLE LEZIONI: Il semester

<p>OBIETTIVI FORMATIVI E RISULTATI DI APPRENDIMENTO</p> <p>Lectures and practical experiences are combined, to provide knowledge and skills on regional food and wine excellence in relation to the physical and cultural environment of reference.</p> <p>Conoscenza e capacità di comprensione: the student should be able to elaborate and / or to apply original ideas starting from: (i) elements of analysis of the environment bond - variety / local product - food use; (ii) regional branded food and wine products and critical analysis of their production rules and protocols; (iii) food and wine tourism and tourism development of the territories with branded products; (iv) elements of analysis of the demand / supply of food and wine tourism in Basilicata; (v) Examples of valorisation of territories and products of regional and extra-regional excellence.</p> <p>Capacità di applicare conoscenza e comprensione: The student should be able to solve problems in new or unfamiliar areas, inserted in broader (or interdisciplinary) contexts for: (i) proposing methods of study of the environment bond - variety / local product - food use; (ii) design regional branded food and wine products and related production regulations; (iii) developing tourist routes for food and wine; (iv) carry out studies to assess the demand / supply of food and wine tourism; (v) to create enhancement paths for territories and products of excellence.</p> <p>Autonomia di giudizio: the student will have to integrate the knowledge and manage the complexity, and formulate judgments even with incomplete data about the processes and the main methodologies for the study of food and wine products, territory and possible ways of tourist enhancement.</p> <p>Abilità comunicative: the student must have the ability to draw conclusions and their knowledge and the rationale underlying them, to specialist and non-specialist interlocutors to explain, in a simple, clear and comprehensive way also to non-expert people the acquired knowledge; must be able to present a paper (thesis, internship report) correctly using scientific language and data representation (tables, graphs, photos, reports, etc.).</p> <p>Capacità di apprendimento: The student must be able to keep up to date, by consulting texts and publications in specialized magazines in order to acquire the capacity for critical analysis and further in-depth skills to follow courses, specialized seminars and participate in competitive selections such as for example the research doctorate.</p>

PREREQUISITI

It is necessary to acquire the following knowledge provided by the courses of "Culture and Development of the Territory", "Geography of Tourism and Cultural Heritage", "History of Popular Traditions", "Anthropology of Cultural Heritage":

- concepts of cultural tourism and territory; meaning and functions of popular tradition;
- knowledge of the fundamental concepts of geography of tourism and territory;

CONTENUTI DEL CORSO

Basic knowledge of main environmental characteristics, local varieties and their use in the local culinary arts, (6h lessons + 4h laboratory):

MEDITERRANEAN ENVIRONMENTAL: Pedo-climatic characteristics; Seasonality in the agricultural products.

MAIN SPECIES: Olive (*Olea Europaea* L.), Grapevine (*Vitis vinifera* L.), Fig (*Ficus carica* L.); Apple (*Malus domestica* Borkh.), Pear (*Pyrus communis* L.), Peach (*Prunus persica* (L.) Batsch), Apricot (*Prunus armeniaca* L.), other annual species (Cereals, Tomato, Pepper, Zucchini, ecc.);

Scientific nomenclature, Technical and Market classification of vegetables and fruits.

LOCAL VARIETY: definition, identification, evaluation, conservation.

EDIBLE PARTS OF THE PLANTES: Flower, Fruits, Leaves, Roots. Main food uses in the Basilicata tradition.

Food and wines brand products (6h lessons + 4h laboratory):

IGP, DOP, STP - brand

Matera bread IGP, DOC and DOCG Basilicata wines, Senise pepper IGP, Sarconi bean's IGP, Rotonda white beans DOP; Rotonda red Eggplant DOP; "Canestrato" cheeses of Moliterno, "Pecorino" of Filiano, Olive Oil of Vulture DOP;

Other Basilicata food products (art. 12, comma 1, legge 1/12/2016, n 238).

Other Brands (Presidio Slow Food, ecc.)

Production rules.

Food and wine tourism (6h lessons + 4h laboratory):

Food and wines itinerary, territory, seasonality, promotion methods of territories and excellence products.

METODI DIDATTICI

The course includes 30 hours of teaching between lessons and classroom laboratories. In particular, 18 hours of classroom lectures are scheduled and 12 hours of guided exercises in the classroom with the preparation of electronic presentations and papers written in the form of a report. Lectures or exercises can be attended by seminars held by experts in the field

MODALITA' DI VERIFICA DELL'APPRENDIMENTO

The verification of the learning results will be carried out by an oral examination at the end of the course.

During the test, which lasts about 30-45 minutes, the student must demonstrate that he has acquired knowledge and learning skills by proposing and developing a research hypothesis on the topics proposed during the course, to be able to apply this knowledge to concrete cases of food and wine products. The degree of independence of judgment and the ability to learn will be assessed on the basis of additional knowledge learned from sources other than those provided by the teacher. While the use of appropriate terminology and language properties will be taken into account to evaluate communication skills.

The final evaluation (exam grade): the mark will be expressed in thirtieths.

The exam will be evaluated positively starting from the vote of 18/30, awarded when the knowledge / skills of the subject are just sufficient, up to the grade of 30/30 with possible praise, when the knowledge is excellent.

MATERIALE DIDATTICO

Reference texts:

Erica Croce, Giovanni Perri. Il Turismo Enogastronomico. Franco Angeli, 28,00 €.*

*The use of this text is not sufficient to pass the examination

Lecture notes provided by the teacher

METODI E MODALITA' DI GESTIONE DEI RAPPORTI CON GLI STUDENTI

At the beginning of the course, after describing aims, program and verification methods, the teacher share teaching material with the students (website, etc.). At the same time, the list of students intending to enroll in the course is collected, complete with name, surname, registration number, e-mail and telephone number.

Relations with students will be managed through institutional e-mail and telephone

Office hours:

day	Hour	Address
All day after appointment		Via Lanera, 20 Office A312

e-mail: vitale.nuzzo@unibas.it or personal e-mail: nuzzo.vitale@gmail.com

DATE ESAMI PREVISTE ¹

*16/09/2019, 14/09/2019, 11/11/2019, 09/12/2019, 14/01/2020, 11/02/2020, 11/03/2020, 15/04/2020, 13/05/2020;
10/06/2020; 15/07/2020; 16/09/2020; 14/09/2020; 11/11/2020; 09/12/2020*

SEMINARI DI ESTERNI: SI **NO**

¹ Potrebbero subire variazioni: consultare la pagina web del docente o del Dipartimento/Scuola per eventuali aggiornamenti