



COURSE: [Wine and Food Itinerary](#)

ACADEMIC YEAR: 2018-2019

TYPE OF EDUCATIONAL ACTIVITY: [Alike](#)

TEACHER: [Vitale Nuzzo](#)

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website:

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mobile (optional): 329 3606254

Language: [Italian](#)

ECTS: (lessons e
tutorials/practice)
6

n. of hours: (lessons e
tutorials/practice)
30

Campus: Matera
Dept./School: DiCEM
Program:

Semester: II

EDUCATIONAL GOALS AND EXPECTED LEARNING OUTCOMES

The teaching aims to provide students with knowledge and skills about excellent local wine and food products, through a process that combines lectures and field experience.

The course also aims to develop:

- *the scientific method adopted for food and wine tourism;*
- *autonomy of judgment by setting direct data collection and ability to analyze and comment the acquired data;*
- *ability to communicate through discussion groups.*
- *ability to learn at a sufficient level to carry on studying with a high degree of autonomy, maintaining an adequate update.*

PRE-REQUIREMENTS

It is necessary to have basilar knowledge of local geography, local varieties, local food, tourism

SYLLABUS

The course aims to offer some knowledge in the local food and wine excellence that will allow students to develop effective communication plans in order to enhance and complete the different food and wine products.

The teaching of Food and Wine Itinerary responds to a need expressed by the professionalism of local production that has to deal with a fast changing market

The course aims at developing knowledge and understanding skills regarding:

- *Physical, organic and nutritional elements of regional products of excellence(ex: Matera's bread IGP, DOC and DOCG Basilicata's wines, Senise Pepper, Bean's Sarconi, Canestrato di Moliterno, Pecorino di Filiano, and other);*
- *New excellence products in recognition phase.*
- *Brief introduction on other products of national excellence.*
- *Examples of product enhancement regional and extra-regional*

TEACHING METHODS

[Theoretical lessons](#), [Classroom tutorials](#), [Laboratory tutorials](#), [Project works](#), [Technical visits](#)

EVALUATION METHODS

[Discussion of a project work](#), [Oral examination](#).

TEXTBOOKS AND ON-LINE EDUCATIONAL MATERIAL

[Erica Croce, Giovanni Perri. Wine and Food Tourism. Cabi bookshop, 40,50 €.](#)

[on-line Educational Material.](#)

INTERACTION WITH STUDENTS

The interaction with students will be by mail, telephone or meeting

Welcome timetable:

Day	Hours	place
All the day, after appointment		Via Castello office



Tutorship timetable:

Day	orario	sede
All the days, after appointment		Via Castello office

The teacher is available to meet the student in other days or hours by appointment: vitale.nuzzo@unibas.it o personale: nuzzo.vitale@gmail.com

EXAMINATION SESSIONS (FORECAST)¹

10/09/2018, 15/10/2018, 12/11/2018, 10/12/2018, 14/01/2019, 11/02/2019, 11/03/2019, 15/04/2019, 13/05/2019, 10/06/2019, 15/07/2019; 16/09/2019; 14/09/2019; 11/11/2019; 9/12/2019

SEMINARS BY EXTERNAL EXPERTS YES NO

FURTHER INFORMATION

¹ Subject to possible changes: check the web site of the Teacher or the Department/School for updates.