

# Hybrid Master in Local Food Policy



University of Gastronomic  
Sciences of Pollenzo  
Università di Scienze Gastronomiche di Pollenzo



IN PARTNERSHIP  
WITH

  
Slow Food® Italia





# Empowering Local Food Innovators for Global Challenges



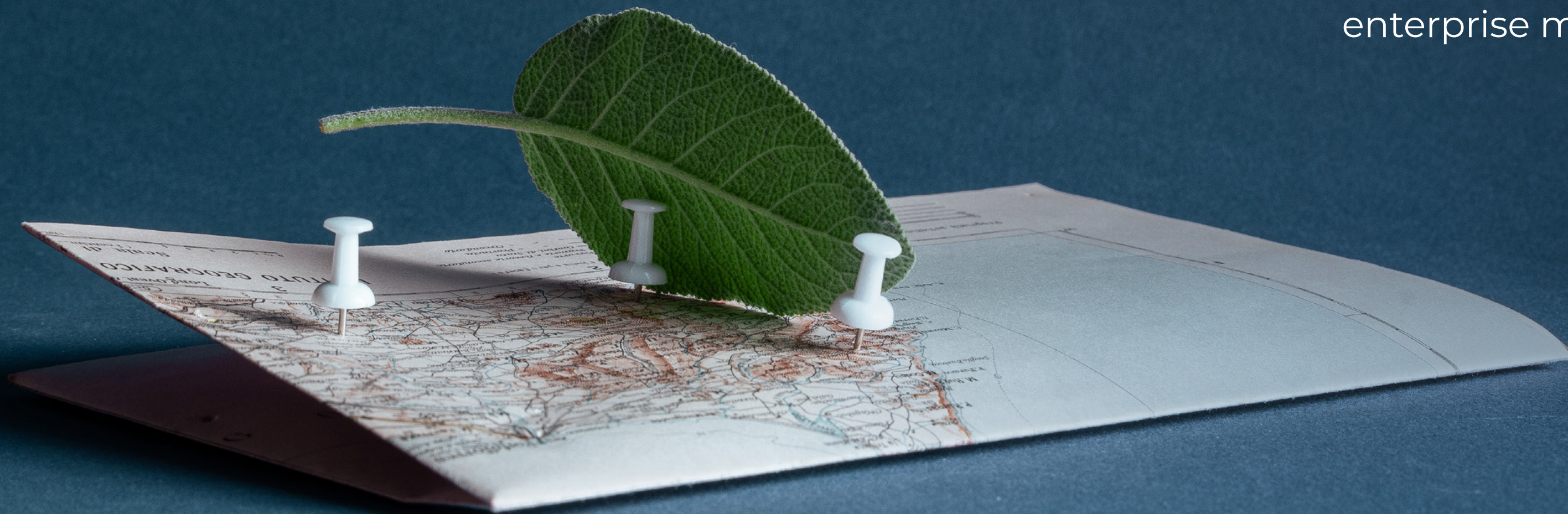


# INTRODUCTION

**This Master's program, jointly conferred by UNISG and its primary partner, CIHEAM Bari, specializes in cultivating expertise in local food systems and policies.**

It equips students with the skills and knowledge to drive significant advancements in food policy analysis, sustainable food management, and advocacy for equitable food practices.

By focusing on local initiatives with global impacts, the course opens pathways to roles in food policy analysis, sustainable food planning, and innovative food enterprise management.





# MASTER'S OVERVIEW

<b>1</b> YEAR 1ST LEVEL MASTER'S DEGREE	<b>60</b> EUROPEAN ACADEMIC CREDITS	 ENGLISH
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HOURS OF LESSONS:

<b>240</b> ON-SITE	 BARI	<b>+ 198</b> ONLINE
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CASE  
STUDIES

**100-400** INTERNSHIP  
HOURS

The course offers a blended learning structure combining online instruction with intensive on-site workshops and classes, balancing academic goals and professional growth. Students specialize in local food policy, gaining practical skills relevant to today's market.

Our approach emphasizes experiential learning through applied activities and classes, supported by our open innovation lab.

## OUR UNIQUE EDGE:

- Hybrid learning
- On-site classes
- Online lessons
- Intensive on-site workshops
- Hands-on learning
- Open innovation lab



# DIDACTIC ACTIVITIES

**The program's blended format, which merges online with intensive in-person sessions, offers a versatile learning structure designed to cater to a wide array of students, from those just starting their careers to experienced professionals seeking further education.**

This methodology not only accommodates working professionals but also enhances learning through diverse delivery modes, fostering a **more enriching educational experience.**

Lessons will be structured as:

## PHASE 1

**First online  
learning phase**

Jan - Apr

## PHASE 2

**Intensive classes  
in presence**

May - mid Jul

## PHASE 3

**Second online  
learning phase**

Mid Jul - Aug

## PHASE 4

**Internship or  
personal research**

Sep - Dec

## PHASE 5

**Thesis or  
final report**

Sep -Dec



# STUDY PLAN

**The program examines the mechanisms of local food systems, offering insights into sustainable management and ethical practices.**

Through a blend of theoretical knowledge and practical application, students learn to navigate and influence the **food policy landscape**.

## MODULES:

Food Systems  
Approach

Local food  
policies in  
action

Food, Society  
and Economy

From local food  
policy to international  
cooperation for  
sustainable food  
system

Local  
Food Policies

Codesign local food  
policies with open  
innovation approach





# SKILLS AND OPPORTUNITIES

**Our Master's degree program is designed to prepare students for influential roles in the evolution of global food systems. Graduates emerge as leaders committed to advancing sustainability, health, and equity within the food industry.**

This program equips the next generation of leaders with the tools to influence policy, advocate for nutrition and health, and contribute to a sustainable and equitable food landscape in different fields.

- **Consultants:** Specialists advising startups on integrating ethical practices and sustainable growth strategies.
- **Innovation Managers:** Pioneers in driving sustainable solutions and circular economies within the food sector.
- **Researchers:** Scholars delving into the complexity of food systems to generate actionable insights on a global scale.
- **Sustainability Specialists:** Dedicated professionals promoting eco-friendly practices to ensure food security.
- **Educators:** Knowledge bearers enlightening communities on food systems' sustainability and challenges.
- **Policy Analysts:** Experts in developing and analyzing policies to create viable and sustainable food systems.



# MASTER'S PARTNERS

CO-ORGANIZED WITH



KEY PARTNERS



TECHNICAL  
AND SCIENTIFIC  
SUPPORTERS





# FEE

**€ 7000  
and € 4000\***

\*The total cost of the program is €7.000 for students from high-income and upper-middle-income countries or €4.000 for students from lower-middle-income or low-income countries as determined by the [World Bank](#).

The university fee include the following:

- all academic activities, including conferences, tastings, and seminars;
- study material (in digital format);
- participation in all UNISG and Slow Food events as included in the Master program;
- enrollment certificates, receipts of payment, official transcripts and international legalization of diploma for non-Italian students, including mailing fees.



# ADMISSION STEPS

**The Master is open to all graduated students in possession of an undergraduate, bachelor or other postsecondary degree in any field, comprising a minimum of the equivalent of three years of full-time study, and worth university credit.**

**Final-year students may start the Master program as auditors if they are still to obtain their undergraduate degree.**

Students without a degree can apply as auditors.

**APPLY NOW**