



PEGASO

Università Telematica

D.M. 20 04 2006 G.U. n° 118 del 23 05 2006

MASTER LEVEL I

MADE IN ITALY - Italian Food and Wine

1ST Edition

1500 hours 60 ECTS

Academic Year 2020/2021

MA1191



Title	MADE IN ITALY - Italian Food and Wine
Edition	1 ST Edition
Area	Made in Italy
Category	MASTER
Level	Level I
Academic Year	2020/2021
Duration	One year, 1500 hours, 60 ECTS
Objectives	<p>Made in Italy is an expression that recalls the image of high-quality Italian products throughout the world.</p> <p>The <i>Enogastronomy</i> traditions are an authentic brand that may symbolise the excellence and uniqueness of the Made in Italy products.</p> <p>The course aims to let international students know how Made in Italy Food&Wine is born and which are the main products certified according to European rules, also through company case histories basing on interviews with experts in the field, that shall give students a unique opportunity to turn the passion for the product into a path of professional growth.</p> <p>In addition, students shall learn the principles of ethics and sustainability and product communication and marketing, with references to the Italian food and wine products</p>
Target audience	<p>The course is aimed to all those interested in:</p> <ul style="list-style-type: none"> • starting a managerial career in the Food and Wine industry; • becoming expert in hospitality services; • becoming expert in communication in the Food&Wine sector or in retailing and tourism sector.

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<p>Activities</p>	<p>The Master Course will be delivered online in distance mode, through the didactic platform accessible 24/7.</p> <p>The distance learning system model adopted provides for assisted learning along a predetermined educational path, with access to didactic materials developed specifically and usable online and to a repertoire of interactive didactic individual and group activities, mediated by the computer and guided by tutors / technology and content experts, able to interact with the students and answer their enquiries.</p> <p>The study of the digital (video lessons of the lecturers with graphic animations) and printed (lecture notes and / or texts) didactic materials usually takes place according to the times and availability of the individual student.</p> <p>Video lessons for theoretical study also through the provision of bibliographies and sitographies etc. in addition to notes and documents for the acquisition of practical skills.</p>																														
<p>Access Qualifications</p>	<p>The following access qualifications are required:</p> <ul style="list-style-type: none"> • Bachelor's Degree qualification (EQF level 6) 																														
<p>Enrolment terms</p>	<p>Enrolment always open</p>																														
<p>Terms and Conditions</p>	<p>L'amministrazione si riserva l'attivazione del Corso Postlaurea.</p> <p>L'iscrizione comporta l'accettazione del Regolamento sulle condizioni d'utilizzo.</p>																														

Enrolment fees

€ 3000,00

to which are added € 116 for service contribution

To be paid upon enrolment in a single instalment or divided in two instalments, as follows:

	Instalment	Deadline
1	1500€ + € 116 per spese di bollo	at the time of registration
2	1500€	after 1 st month of the enrolment

€ 3000,00

to which are added € 116 for service contribution

convenzione "Vodafone Turkey"
payable in 8 installments divided as follows

	Instalment	Deadline
1	375€ + € 116 per spese di bollo	at the time of registration
2	375€	after 1 st month of the enrolment
3	375€	after 2 nd month of the enrolment
4	375€	after 3 rd month of the enrolment
5	375€	after 4 th month of the enrolment
6	375€	after 5 th month of the enrolment
7	375€	after 6 th month of the enrolment
8	375€	after 7 th month of the enrolment

Payment modalities

The payment of the total amount/first instalment can be made by bank transfer, effected from the applicant only, at the following bank account details.

Please, indicate your Name and Surname in the reason for the payment alongside with the course code: MA1191.