



University of Camerino
School of Pharmacy
Gastronomic Science
Degree Course
Student Services Area



University of Camerino 1 - 5 July 2024

Blended intensive programme

THE ROLE OF STAKEHOLDERS IN THE CONSTRUCTION OF THE GASTRONOMIC SCIENCE CURRICULUM: A CASE STUDY

Virtual Part

Monday, **June 24th 2024**

Introduction to the University of Camerino Degree Courses

Introduction to the BIP Program

Directions on how to reach Camerino

Monday, **July 1st 2024** Chemistry Interdisciplinary Project (ChIP)

4:30 pm Institutional Welcome Speech and opening activities

5:00 pm Introduction to Gastronomic Science Degree Course
job opportunities: *Tipicità*

Alberto Monachesi

5:30 pm **Gastronomic Science Degree Course presentation**

Gianni Sagratini

6:00 pm Visit to Chemistry Interdisciplinary Project (ChIP)
laboratories

7:00 pm Welcome Dinner at Enjoy pizzeria

Tuesday, **July 2nd 2024**

9:30 am **Gastronomic Seminar**

*Natural Agrochemical formulations to reduce
the environmental impact*

Filippo Maggi

10:00 am *Verdicchio di Matelica: the Beauty of Ageing*

Eleonora Marconi Winemaker

11:00 am Coffee Break

11:30 am **Gastronomic Seminar**

Sensory and Neuromarketing

Lucia Bailetti

12:00 am Lunch break at ChIP

2:00 pm Transfer to the hotel

3:30 pm Transfer to Matelica

4:00 pm Guided visit to Cantine Belisario

6:30 pm Wine-tasting and dinner

Wednesday, **July 3rd 2024**

9:30 am Guided visit to Pasta di Camerino

11:00 pm Free time in Castelraimondo

1:00 am Lunch break at ChIP

3:00 pm **Gastronomic Seminar**

*Modulating pasta quality by means of formulation
and processing*

Elena Vittadini

3:30 pm **Gastronomic Seminar**

Soil and legumes of Sibillini for high quality pasta

Antonietta La Terza, Martina Coletta

4:00 pm Coffee break

4:30 pm **Gastronomic Seminar**

*Quality of wholemeal pasta made with pigmented
and ancient wheats*

Francesca Pompei

5:00 pm **Gastronomic Seminar**

Sensory and Neuromarketing

Matteo Bonfini

6:00 pm Transfer to the hotel

8:00 pm Dinner at Villa Fornari

Thursday, **July 4th 2024**

9:30 am **Gastronomic Seminar**

*Trend of Aquaculture in the last years: goals achieved
and new challenges to be met*

Alessandra Roncarati

10:30 am Coffee Break

11:00 am **Gastronomic Seminar**

*Agri-fiSh Project: Transforming Aquaculture
for a Sustainable Future*

Sauro Vittori, Germana Borsetta

12:00 am Seminar *Sustainability in Universities: Challenges and
Opportunities for Change - UNICAM experience*

Arianna Bartoletti, Riccardo Pennesi

12:30 am Lunch Break at ChIP

2:30 pm Transfer to the hotel

3:30 pm Transfer to Sefro

4:00 pm Visit to Rossi Trout Farm

8:00 pm Dinner at Nicchia dei Sapori

Friday, **July 5th 2024**

9:00 am Closing Ceremony

11:00 am Aperitivo at Rocca di Camerino



Erasmus+

Area Servizi agli Studenti
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