



UNIVERSITÀ  
CATTOLICA  
del Sacro Cuore

## The 'Italian' foods of the future

PROF. MARTA PIETROBONI

<b>Area of study:</b>	Italian Studies and Culture
<b>Area Code:</b>	CU320
<b>Method of Instruction:</b>	In-person

### Description

Goodness, healthiness, research, innovation and sustainability are the ingredients of a fascinating cocktail: Italian food 4.0. What is that? "New" Italian food products, such as the many exotic fruits that thanks to the climate are becoming "typical" in Italy (avocado, mango...have ever you tasted them?), or the very varied foods created in the laboratory by "copying" nature (bee bread, plant based foods, many special fermented foods); but also food waste that live a second life: pomace which becomes cosmetics of the highest quality, orange fibres that are transformed into fabrics and flour obtained from spent brewer's grain. Together we will discover everything there is behind these products: research and very particular technological innovations. We will taste foods we will understand how to integrate our diets to improve them. We will understand the meaning of the word sustainability.

### Course contents

### Prerequisites

The course "The Italian foods of the future" requires students to have:

- interest and passion in material culture;
- interest and passion in food supply chain;
- being motivated in the project, spending an amount of time for outside class activities.

### Method of instruction

The course is divided into three levels:

- in the classroom: lessons and stories related to the world of agri-food research: universities, research centers, companies or small producers
- on the field: real and virtual visits to companies, laboratories, production areas, etc
- in the kitchen: we will taste the most innovative products together or we will observe and try the processed products obtained from agri-food production waste

### Course requirements

- Students are expected to regularly attend class sessions and to actively take part in class debates;
- Students are expected to take part in outside class proposals;
- Students are expected to cooperate to produce original tales about Italian supply chain.

### Credits

6 ECTS



UNIVERSITÀ  
CATTOLICA  
del Sacro Cuore

## Grading

Attendance and class participation	25% of final grade
Midterm exam	15% of final grade
Final project presentation	30% of final grade
Final exam	30% of final grade

## Course readings and materials

Readings will be handed over by the professor and the guest speakers after each class.

## Instructor bio

**Prof. Marta Pietroboni** born in Milan on May 15th 1978, PhD in Urban Planning and Adjunct Professor at the Politecnico di Milano until 2011, lived for short periods in Portugal, Germany and Colombia, she has been involved in research related to food production since 2013. As a main business she writes informative articles dedicated to the agri-food sector for various university departments, and recently has become a teacher of the Master in Food Marketing and Sustainability organized by Job Farm. As a communicator specialized in the agri-food sector, she collaborated in the dissemination of the VIVA project - Evaluation of the Impact of Viticulture on the Environment - initiated by the Ministry of the Environment and the Protection of the Territory and the Sea in 2011, with the scientific collaboration of the OPERA Research Center and the Competence Center for Innovation in the Agro-environmental Field Agroinnova.

## E-mail address

[marta.pietroboni@cibiexpo.it](mailto:marta.pietroboni@cibiexpo.it)