

### ALLEGATO B) MODULO TRASVERSALE

BANDO FORTHEM CAMPUS "FOOD & FOODING" A.A. 2021/2022  
 UNIVERSITÀ DI BOURGOGNE – DIJON (FRANCIA)  
 ERASMUS+ KA 131 MOBILITÀ STUDENTI A FINI DI STUDIO

Areas of interest relating to food and fooding	Scientific field	Type of activity	Activity Code *	Name of activity	Activity duration	ECTS
<b>Communication about food, gastronomy, wines</b>	Intercultural communication applied to gastronomy	Workshops	1	The cultures of food: representations of food and fooding from around the world	4h	0,5
	Intercultural communication applied to gastronomy	Exchanges with communication students	2	Food advertising around the world	2h	0,5
	Food communication	Webconference	3	Food communication	4h	0,5
	Wine Sciences - a cross between history and chemistry	Seminar and tasting	4	A wine journey through the past: views of history and chemistry	1h30	0,5
	Food sciences	Seminar and Discussion	28	The typical products of French gastronomy as seen from the industrial processes	2h	0,5
	Food sciences	Seminar and Discussion	5	Food in music (link between pop culture and food)	1h30	0,5
	Food Sciences	Webconference, Seminar and 2 sessions of workshops	6	Some Basics in Food Sciences (part1)	16h	2,5
	Culture and communication	Seminar	33	Food Representation in the Arts	6h	1
<b>Some basics in Food Sciences</b>	Food Sciences	Webconference	7	Some Basics in Food Sciences (part2)	16h	2,5
	Food Sciences (U. Palerme)		31	Beverages productions and innovations, beer and wine	10h	1,5
	Food Sciences (U. Palerme)		32	Sustainable marine food products and processing, valorization of marine waste industries	5h	0,5
	Biology/Health	Seminar	8 and 9	Feeding behaviour	14h	2

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<b>Nutrition and Dietary habits</b>	Psychology	Seminar	10	Food conceptual development	3h	0,5
	Psychology	Workshop	11	The study of food mental representations	2h	0,5
	Philosophy	Seminar, Testimonials, Discussion	12	"Is it possible to discover the singularity of our body through food?"	1h30 - 2h	0,5
	Food sciences	Seminar	13	Scientific basis for a nutrition claim	2h	0,5
	Food sciences	Seminar	14	"Old" food- Interests and Risks	2h	0,5
	Food sciences	Seminar	15	Phytosterols- lipids-lowering products	2h	0,5
	Food sciences	Seminar	16	Lycopene and oxydative stress	2h	0,5
<b>Children and Food</b>	Child psychology and nutritional psychology	Seminar	17	Food rejection in young children and how it can be mitigated	2h	0,5
	Child psychology and nutritional psychology	Workshops	18	Food education interventions for young children	2h	0,5
	Child psychology and nutritional psychology	Round-table meeting	19	Designing educational interventions to tackle food rejection	2h	0,5
	Child psychology and nutritional psychology	Seminar	20	Children's knowledge about foods: how they reason about foods	3h	0,5
	Child psychology and nutritional psychology	Workshop	21	Methods to study children's conceptions about foods.	3h	0,5

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<b>Economic and sociological approaches</b>	<b>Proposal 1 (12-hour block)</b>		22			2
	Public policy	Seminar		Agroenvironmental practices	2h	
	Public policy	Seminar		Intensive trade margins of agri-environmental regulations:New Evidence from a Gravity model	2h	
	Public policy	Seminar		How sustainable are food chains under labels? The example of Comté Cheese	2h	
	Public policy	Seminar		Public support to a sustainable agro-food system	2h	
	Food process engineering	Seminar		The levers of sustainability for the food industry	2h	
	Sociology	Seminar		Food democracy and territorial capacity	2h	
	<b>Proposal 2 (3 visits - 18-hour block - reserved for participants of the previous block)</b>		23			3
	Economy and Public policy	Tour		Visit to an organic farm near Dijon	6h	1
	Food process engineering	Tour		Visit to a industrial site producing food in Burgundy	6h	1
	Sociology	Tour		Food democracy and territorial capacity - visit of a territorial Food Project at Tournus	6h	1
	History and Economy	Tour	24	Visit to a cheese cooperative	5h	1
Food sciences with a pinch of economics	Workshop in the form of game and tasting	25	"Hungry games : the role of microbial interaction in food"	2* 2h	1	
<b>Learning by playing</b>	Food sciences	Open Lab	26	Technological aspects of micro-production - Example of micro-brewery	15h	2,5
<b>Learning by doing</b>	Food sciences	Seminar and Discussion	27	Why is packaging the worst friend of the food industry and the best enemy of the consumer?... AND/OR... Why is packaging the best enemy of the food industry and the worst friend of the consumer?	3h	0,5
<b>Food and Packaging</b>	Food sciences	Seminar and Discussion	29	Plastic packaging pollution and new sustainable vision	4h	0,5
	Food sciences	Seminar	30	Using Marine by-products for active packaging applications	2h	0,5

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	Food sciences	Seminar		Active and Intelligent Packaging	2h	0,5
<b>Total</b>					174h	34