

BIP (BLENDED INTENSIVE PROGRAMME)

“MEDITERRANEAN FOOD HUB: INNOVATING BLUE-GREEN FOODS AND COMMUNITIES”

JUNE 1ST - 5TH 2026 -
UNIPA, TRAPANI UNIVERSITY CAMPUS



Università
degli Studi
di Palermo



forthem.

Fostering Outreach
within European Regions,
Transnational Higher Education
and Mobility



DiSTeM
Dipartimento
di Scienze della Terra
e del Mare

SAAF
DEPARTMENT
AGRICULTURAL
FOOD
FOREST SCIENCES



Centro di Sostenibilità
e Transizione Ecologica



CONSORZIO
UNIVERSITARIO
della PROVINCIA
di TRAPANI

FORMAZIONE RICERCA INTEGRAZIONE SOCIETÀ SVILUPPO E TERRITORIO



Mediet4all
Embracing the power of the
Mediterranean Diet and Lifestyle



FutureFoods

Blended Intensive Programme (BIP)
**MEDiterranean Food Hub: Innovating Blue-Green Foods and
Communities**

Organizer: University of Palermo, Department of Earth and Marine Sciences, DISTEM and DEPARTMENT OF AGRICULTURAL, FOOD AND FOREST SCIENCES SAAF

In collaboration with:

- Marine Biology Institute, Consorzio Universitario della Provincia di Trapani
- Center for sustainability and ecologic transition, University of Palermo
- Beehive valore al sud, cooperative, Trapani.
- Project MEDIET4ALL, call PRIMA
- Project FULCRUM, call FutureFoods

FORTHEM Teaching staff:

UNIPA: Concetta Maria Messina (Coordinator), Rosaria Arena, Eleonora Curcuraci, Paolo Inglese, Nicola Francesca, Enrico Viola, Simona Manuguerra, Marialetizia Ponte, Ilenia Tinebra, Vincenzo Todaro.

UBE: University Bourgogne Europe: Frederic Debeaufort, Nasreddine Benbettaieb, Audrey Bentz, France,

UV: University of Valencia: Antonio Cilla, Spagna, Mónica Gandía , Guadalupe Garcia-Llatas.

JGU , University of Mainz Ammar Achraf.

ULBS: University Lucia Blaga of Sibiu: Andrei Terian-Dan, Monica Minorescu,

UiA: University of Agder: Trond Renfoss,

Local organizing committee:

Concetta M. Messina, Rosaria Arena, Eleonora Curcuraci, Gianfranco Incandela, Laura La Barbera, Simona Manuguerra,

phD students: Alessandra Aiello, Michelle Marchan Gonzales, Valerio Pergolizzi, Thuong Nguien.

Place of the BIP: DISTEM Laboratory and Marine Biology Institute in TRAPANI, University Pole in Trapani, coworkig space, Living Lab Smart.

DESCRIPTION AND AIMS OF THE PROGRAMME

The MEDiterranean Food Hub project proposes an international and interdisciplinary Blended Intensive Programme (BIP), which aims to provide students with advanced theoretical and practical knowledge of Mediterranean food systems. The programme focuses on the relationship between Mediterranean food, territorial identity, and local food systems, taking as example Sicily, a region renowned for its rich natural resources, food diversity, and gastronomic traditions.

The main goal of the project is to provide students with the skills and knowledge necessary to understand the complex relationships between food, territory, sustainability and health, while enabling them to design innovative interventions that optimise local resources and promote sustainable development.

The programme has three specific aims: 1) to promote sustainability and innovation within Mediterranean food chains by developing students' technical expertise in the sustainable utilisation of biological resources, the enhancement of agro-food and fishery by-products, and the incorporation of circular economy principles and blue-green technologies. 2) to promote the enhancement of Mediterranean food products, cultural identity and local traditions by emphasizing the development of sustainable products, services and micro-food chains that combine innovation with heritage and contribute to territorial development. 3) to encourage international collaboration and multidisciplinary learning by combining on-site and online activities. This enables students to acquire transferable skills, build European and Mediterranean networks, and engage in applied research and collaborative project work.

The programme is organized into three thematic areas: Food Diversity, Culture, and Mediterranean Identity; Sustainability, Technology, and Innovation in Food Chains; Food, Spaces, and Territories

The BIP takes an interdisciplinary approach, combining interactive lectures, case studies, fieldwork, practical laboratory work and individual and collaborative research projects. The programme fosters problem-solving, critical thinking, project management and collaborative skills, preparing participants for active roles in the Mediterranean and European food sectors.

Students will produce project reports, thematic maps, video reports and policy recommendations for local stakeholders, enterprises and organisations, thereby contributing to the creation of collaborative networks and the dissemination of best practice in sustainable food production. Through a combination of theory, practice, and project-based learning, the programme equips students with the skills to contribute effectively to the innovation, sustainability, and enhancement of Mediterranean food systems, strengthening the connections between culture, health, and the blue-green economy.

THIS MOBILITY PROGRAM CONTRIBUTES TO MEET THE SUSTAINABLE DEVELOPMENT GOALS OF THE 2030 AGENDA:

GOAL N: 2, 3, 4, 5, 9,12,13,14,15,17

CALENDAR AND PROGRAMME

Live sessions	TIMETABLE	
#1: 1/06/2026	17:30-19:30	Trapani: Welcome and opening session
#2: 2/06/2026	09:30-17:30	Visit at the saltworks and vineyards and seminars on site
#3: 3/06/2026	09:30-17:30	Seminar sessions and lab experience at the marine biology lab
#4: 4/06/2026	09:30-17:30	Seminar sessions and Visit at the food enterprises
#5: 5/06/2026	09:30-12:30	Working group and final wrap-up session from the students

ONLINE SESSIONS	TIMETABLE
#1: 22/06/2026	15:00-17:00
#2: 25/06/2026	15:00-17:00
#3: 07/07/2026	15:00-17:00
#4: 09/07/2026	15:00-17:00
#5: 16/07/2026	15:00-17:00

DETAILED PROGRAMME WILL BE RELEASED IN MAY



SUSTAINABLE DEVELOPMENT GOALS

1 NO POVERTY

2 ZERO HUNGER

3 GOOD HEALTH AND WELL-BEING

4 QUALITY EDUCATION

5 GENDER EQUALITY

6 CLEAN WATER AND SANITATION

7 AFFORDABLE AND CLEAN ENERGY

8 DECENT WORK AND ECONOMIC GROWTH

9 INDUSTRY, INNOVATION AND INFRASTRUCTURE

10 REDUCED INEQUALITIES

11 SUSTAINABLE CITIES AND COMMUNITIES

12 RESPONSIBLE CONSUMPTION AND PRODUCTION

13 CLIMATE ACTION

14 LIFE BELOW WATER

15 LIFE ON LAND

16 PEACE, JUSTICE AND STRONG INSTITUTIONS

17 PARTNERSHIPS FOR THE GOALS


SUSTAINABLE DEVELOPMENT GOALS