The Food City Design programme will be delivered through a special collaboration between the University of Parma, Mid Sweden University, University of Alicante, University of Bergen and the UNESCO Creative Cities Network. The programme is aimed at developing professional expertise in food culture with an emphasis on issues such as local agricultural systems, food tourism, and food quality in terms of production, processing, distribution, and other stages of the food chain that are critical elements of sustainable food networks. More information can be found on advancedstudies.unipr.it/food-city-design/

Contact
Wilhelm Skoglund
wilhelm.skoglund@miun.se
Mid Sweden University
<table>
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<tr>
<th>COURSE</th>
<th>MODULE</th>
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<tr>
<td>The Provinance of Local Food</td>
<td>The Parma biodistrict&lt;br&gt;Industrializing and de-industrializing food&lt;br&gt;Local food development strategies</td>
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<td>Food Tourism and Local Development</td>
<td>Food museums:&lt;br&gt;- Cultural perspectives&lt;br&gt;- Historical perspectives&lt;br&gt;- Economic perspectives&lt;br&gt;- Local development perspectives&lt;br&gt;Cultural and productive evolution of local foods&lt;br&gt;Gastronomy landscapes and food cities</td>
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<td>Culture and Creativity for Sustainable Regional Development</td>
<td>UCCN City of Gastronomy - Parma&lt;br&gt;UCCN City of Gastronomy - Östersund&lt;br&gt;UCCN City of Gastronomy - Bergen&lt;br&gt;UCCN City of Gastronomy - Dénia&lt;br&gt;Cider production in the Hardanger region&lt;br&gt;Biodiversity, agriculture and traditional foods</td>
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<td>Food Consumption and Environment</td>
<td>Ethical purchasing and procurement&lt;br&gt;The Jämtland-Östersund Foodscape&lt;br&gt;Primary food production and landscape formation in coastal areas</td>
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<td>Lifestyle, Education and Sustainability</td>
<td>The Giocampus project&lt;br&gt;The Mid Sweden region craft brewing lab&lt;br&gt;Local food plants and university-based botanical gardens&lt;br&gt;Food and education policies&lt;br&gt;Nutrition, sustainability and wellnes education: a case study</td>
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Quick facts about the programme

Start date: January 2021

Duration: 1 year (60 ECTS)

Location: Lectures online for about twelve weeks. Project work in one of the partner countries for about five months.

Costs: The programme is free of charge. Participants must cover their own travel and accommodation costs.

Entry Requirements: Bachelor’s Degree

Level: Master equivalent

Degree: Master Universitario di 1 livello*, awarded by the University of Parma

Language of Instruction: English

More information: www.advancedstudies.unipr.it/food-city-design/

*This type of Master degree does not fulfill the entry requirements for PhD programmes at universities that adhere to the Bologna Process.

This programme is made possible through funding granted by the Region of Emilia-Romagna.