

SCHOOL OF MEDICINE AND SURGERY

MEDEA - MEditerranean diet, bioDivErsity and functionAI food

DATES

24-29 MAY, 2020

CREDITS

3 ECTS

TUITION

€ 500 TUITION FEE INCLUDES ALL COURSES ACTIVITIES, VISITS, LECTURES. TRAVEL AND OTHER LIVING EXPENSES ARE NOT INCLUDED IN THE TUITION FEE

APPLICATION DEADLINE

15 MAR, 2020

LOCATION

CATANIA AREA, SICILY

CONTACT

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BEST4FOOD



HEALTHY DIETS FROM SUSTAINABLE FOOD SYSTEMS

PROGRAM DESCRIPTION

The First Edition of MEDEA Summer School is a collaboration between the University of Milano-Bicocca as promoter and many institutions localized in the Eastern part of Sicily around the Etna Volcano. The program will be held in Catania.

MEDEA is a cultural, scientific and sensorial journey to understand the cultivation, transformation and tasting of the Mediterranean diet food from organic farming through lectures and in field experiences.

The program will last 5 days, each one dedicated to a specific thematic area. Frontal lectures given by university professors and professionals from different research areas will give a modern and up-to-date interpretation of how excellent products have always been at the base of the Mediterranean diet.

Today, these products, can be proposed as a functional food, for a healthy life, obtained by modern methods of integrated cultivation/breeding.

Teachers, different in their expertise, will offer a mixture of theory, experience and hands on practice courses to give a global picture of the field. This course aims to give participants an updated view and skills finalized to increase their professional competences.

During lunch and dinner time, through the Sicilian culture myths and sensory experiences, MEDEA will tell the history of food reinterpreting ancient culture flavors.

••• CONTENTS COVERED

- MEDITERRANEAN DIET, NUTRACEUTICS, FUNCTIONAL FOOD
- DIET – MICROBIOTA INTERACTION
- ANCIENT GRAINS AND DIFFERENT CULTIVARS
- FIELD VISIT TO "STAZIONE SperimentALE DI GRANICOLTURA"
- VINIFICATION ON ETNA SLOPES AND DIFFERENT CULTIVARS
- FIELD VISIT TO ETNA
- CITRUS CULTIVATION, EXOTIC PLANTS AND DIFFERENT CULTIVARS

- FIELD VISIT AROUND ACIREALE AND TAORMINA
- ORGANIC AQUACULTURE, HONEY AND OIL
- FIELD VISIT TO NUCELLARE OLIVE TREES

5 DAYS OF LECTURES, SEMINARS, WORKSHOPS WITH DISCUSSIONS IN THE MORNING, REAL LIFE SCENARIOS IN THE AFTERNOON UNTILL DINNER. EVERY DAY A FIELD TRIP AND A GROUP EXERCISE.



••• PREREQUISITES

The school is open to **students, PhD Students, and professionals** in Medicine, Biology, Biotechnology, Agricultural Sciences and Agri-environmental Sciences. Students and professionals with different backgrounds will be assessed on the basis of their curriculum.

••• ACCOMMODATION

Thanks to the cooperation with "Rete Fattorie Sociali Sicilia" we offer to participants accommodation in the Agriresort "Tenuta Giarretta", located near Catania Airport. For details about accommodation write to: summerschool@unimib.it

••• IN COOPERATION WITH

Rete Fattorie Sociali Sicilia Acireale
Associazione Culturale "Assapurari"
Stazione Consorziale Sperimentale di
Granicoltura per la Sicilia

••• HOW TO ENROLL

YOU ARE REQUIRED TO ENROLL THROUGH THE ONLINE APPLICATION FORM. EVERY PROGRAM ON [HTTP://WWW.SUMMERSCHOOLBICOCCA.COM](http://WWW.SUMMERSCHOOLBICOCCA.COM) HAS AN **APPLY NOW** SECTION IN ORDER TO ACCESS TO THE APPLICATION. AFTER RECEIVING THE SELECTION NOTIFICATION, YOU WOULD BE REQUIRED TO PAY THE COURSE TUITION FEE WITHIN A SPECIFIED PERIOD. PLEASE FOLLOW THE SECTION **FEES & PAYMENT** ON OUR SUMMER SCHOOL WEB-SITE FOR UNDERSTANDING THE PAYMENT OPTIONS.

••• SCHOLARSHIPS

The University of Milano-Bicocca can offer partial/full scholarship please consult the web-site for update information and criteria of eligibility.

••• WEB-SITE

<http://www.summerschoolbicocca.com/20-medea-summer-school.php>