



SUSTAINABLE OENOLOGY AND VITICULTURE

ID	Module title	Total	I YEAR	II YEAR
M01	Regulations, obligations and agro-enological practice management	14	14	0
M02	Agronomic vineyard management	97	97	0
M03	Viticultural Physiology and Ecology	58	58	0
M04	Sustainable nutrition management and viticultural defence	108	108	0
M05	Project Management	30	0	30
M06	Agronomy 4.0 and digitisation of viticultural processes	32	32	0
M07	Agricultural mechanisation	89	89	0
M08	Oenological microbiology	22	22	0
M09	Oenological Analytical Chemistry	32	0	32
M10	Oenological Engineering and 4.0 innovation of winemaking processes	198	0	198
M11	Oenological Chemistry and winemaking processes	44	44	0
M12	Soft Skills for Work & Smart Working	68	28	40
M13	Health, Safety, Hygiene and Environmental Regulations	42	42	0
M14	Technical and Business English	166	94	72
M15	Internship	1000	500	500
	Total	2000	1128	872



MARKETING AND WINE TOURISM

ID	Module title	Total	I YEAR	II YEAR	English
M01	Sustainable oenological and viticultural techniques	94	94	0	
M02	Italian oenology and tasting techniques	48	48	0	
M03	International Tasting	70	0	70	70
M04	Digital Marketing	99	57	42	
M05	Analytical and Strategic Marketing	40	40	0	40
M06	Brand Management and E-Commerce	48	28	20	
M07	Agrifood Neuromarketing	31	31	0	31
M08	Territorial Tourism Development	91	0	91	91
M09	Personal Branding and Social Reputation	111	62	49	
M10	Innovations in Agrifood Tourism	54	30	24	
M11	Sustainability: criteria and certifications	48	0	48	
M12	Regulations and safety	40	40	0	
M13	Wine Hospitality	70	46	24	70
M14	Soft Skills for Work	60	30	30	
M15	Technical & Business English	96	0	96	96
M16	Internship	1000	500	500	
	Total	2000	1006	994	398



GASTRONOMIC SUPPLY CHAINS AND FOOD PROCESSES

ID	Module title	Total	I YEAR	II YEAR
M01	Taste education - Sommellerie, tastings and sensory analysis	96	96	0
M02	Territorial Productions - Lombardy	80	80	0
M03	Territorial Productions - Rest of Italy	120	0	120
M04	Author's Cuisine	140	70	70
M05	Food Storytelling and food and wine criticism	40	0	40
M06	Digital Food Marketing	40	0	40
M07	Customer experience and customer reception	40	0	40
M08	Event management	40	40	0
M09	Integrated territorial marketing	60	30	30
M10	Catering 4.0	40	0	40
M11	Economics, business management and sector policies	40	40	0
M12	Self-entrepreneurship & Personal Branding	20	0	20
M13	Technical and Business English	120	60	60
M14	Health, safety, hygiene and environmental regulations	40	40	0
M15	Industry best practices and change management strategies	24	12	12
M16	Soft Skills for Work	60	30	30
M17	Intership	1000	500	500
	Total	2000	998	1002



LIVESTOCK SYSTEMS AND AGRI-FOOD PROCESSING

ID	Module title	Total	I YEAR	II YEAR
M01	Fundamentals of agronomy	48	48	0
M02	Fundamentals of animal husbandry	66	36	30
M03	Breeding systems and animal welfare	60	30	30
M04	Assisted animal fertilisation	90	90	0
M05	Territorial animal-derived productions	26	14	12
M06	Processes and products of agro-food processing	96	48	48
M07	Agritech, Agriculture 4.0 and New Technologies for Agriculture and Animal Husbandry	72	18	54
M08	Mechanics for agriculture and animal husbandry	24	24	0
M09	Organic farming and animal husbandry and Green Economy	50	6	44
M10	Economics, business management and sector policies	52	14	38
M11	Subsidised finance, CAP and funding opportunities in agriculture	42	21	21
M12	Quality and Management of the Multifunctional Farm	36	36	0
M13	Retail Marketing and Online Sales	30	6	24
M14	Social Media and Web Content Management	24	0	24
M15	Technical and Business English	200	100	100
M16	Soft Skills for Work	24	0	24
M17	Health, Safety, Hygiene and Food and Environmental Regulations	36	36	0
M18	Industry best practices and change management strategies	24	0	24
M19	Internship	1000	500	500
	Total	2000	1027	973