



SUMMER SCHOOL

DURATION
12 Days

DATES
July 16th-27th, 2018

CREDITS
6 ECTS

TUITION
500,00 € covers all
lectures, course
materials, a field visit

LOCATION
Milan-Biella

University of Milano-Bicocca

GEM 2018 Green Energy Management Summer School: 6th Edition

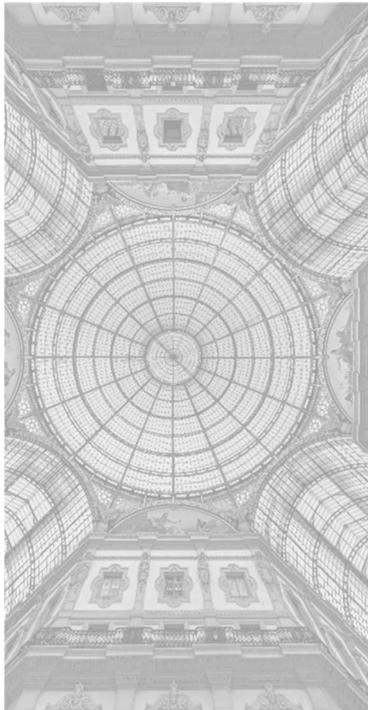
COURSE DESCRIPTION

The Green Energy Management community (scientists, students, professionals, believers in a better future) is proud to announce GEM-S 2018, the 6th Edition. GEM-S 2018 will provide international students with context-sensitive first-class training in the field of Green Energy Management and renewable resources. In the past editions, GEM has hosted students from 13 different countries.

GEM-S 2018 will be hosted by University of Milano-Bicocca (first week) and Fondazione Pistoletto (Biella) in the second week.

Renewable energy production as well as water management and recycling in agriculture will be discussed in the context of the circular economy, with a particular focus on climate change and environmental issues. An introductory broad overview of the global green energy scenario will be followed by the specific experiences from different regions around the world. Elements of Energy Finance, for electricity markets and energy projects, will be given. Leading international scientists and industrial and institutional partners will be part of the teaching staff, bringing and sharing their field experience. A special corner will be dedicated to up-to-date research of young PhD students and Postdocs.

GEM-S 2018 provides the ideal space for gathering and sharing common experiences, for a world sustainable future.



CONTENTS COVERED

Renewable resources and energy management.
The circular economy and the global green energy scenario;
Modeling wind and sun for renewable production;
Photovoltaic energy; Hydroelectricity production;
Recycling in Agriculture;
Water management;
Energy finance;
Financial products for climate change;
Experience from companies in the energy sector;
Sustainability, ethics and rights to common resources.

PROGRAM COORDINATOR

Prof SILVANA STEFANI

SCIENTIFIC COMMITTEE

Silvana Stefani, University of Milano – Bicocca, Italy
Maurizio Acciarri, University of Milano – Bicocca, Italy
Carlo Lucheroni, University of Camerino, Italy
Meruyert Narenova, University of International Business, Almaty (Kazakhstan)
Luis Miguel Varela Cabo, University of Santiago de Compostela (Spain)
Tiziano Vargiolu, University of Padova, Italy

APPLICATION DEADLINE

May 15th, 2018

REQUIRED DOCUMENTS TO BE UPLOADED IN THE APPLICATION FORM
CV and Passport/ID card, Motivation Letter.

TARGET AUDIENCE

The Summer School is aimed at students holding a BA degree

INFO

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Gleda Kutrolli g.kutrolli1@campus.unimib.it

Admission criteria

Each Summer School Program has different Admission Criteria, although General Criteria for all Summer Programs are as follows:

- Applicants should be 18 years old or over
- Applicants should have completed at least one year of college or be enrolled in the first-year

English language proficiency

English proficiency is required for all summer school programs offered by University of Milano-Bicocca.

Though we don't ask for a formal English certification, what we expect is:

- Your oral comprehension and expression must be sufficient for effective class participation.
- Your reading comprehension and writing skills must be sufficient to respond clearly and accurately for course assignments
- Your comprehension and communication skills must be sufficient for individual/group interaction

Accommodation at University of Milano-Bicocca

In order for you to fully experience Bicocca campus life, we have carefully selected residences close to the main campus building.

The University of Milano - Bicocca makes available at their residences (Building U12 , via Vizzola 5 in Milan and Building U22, via Mantova in Sesto San Giovanni) rooms suitable for guest service. To book accommodation and learn about the costs and terms of your stay you can write to: booking.bicocca.fms.it@sodexo.com