

SCHOOL OF MEDICINE AND SURGERY

MEDEA - Mediterranean diet, bioDiversity and functional 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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HEALTHY DIETS FROM SUSTAINABLE FOOD SYSTEMS



PROGRAM DESCRIPTION

The **First Edition of MEDEA** Summer School is a collaboration between the University of Milan-Bicocca as promoter and many institutions localized in the Eastern part of Sicily around the Aetna Volcano. The program will be held around Catania, Sicily. MEDEA is a cultural, scientific and sensorial journey through Sicily, to understand, through lectures and surveys, the cultivation, transformation and tasting of food from the **Mediterranean diet from organic farming**. The program while last 5 days each one dedicated to a specific thematic area.

Frontal lectures given by university professors and professionals from different fields will give a modern and up-to-date interpretation of how excellent products have always been at the base of the Mediterranean diet, since their molecular and functional nature, through modern methods of integrated cultivation / breeding , can be proposed today as a healthy and functional food, for a correct quality of life.

Bringing together different teachers to give a global picture, this course will be a mixture of theory, experience and hands on practice. This course aims to give participants an understanding of where we are today, and take home skills that they can apply in their respective area's of work and life.

All days at MEDEA are telling the story of food as a reinterpretation of ancient culture and flavors, for lunch and dinner through sensory experiences told through the myths that formed the Sicilian culture.

CONTENTS COVERED

- MEDITERRANEAN DIET NUTRACEUTIC FUNCTIONAL FOOD DIET – MICROBIOTA INTERACTION
 - ANCIENT GRAINS AND DIFFERENT CULTIVARS
 - FIELD VISIT "STAZIONE SPERIMENTALE DEI GRANI"
 - VINIFICATION ON THE AND DIFFERENT CULTIVARS
 - FIELD VISIT SLOPES OF ETNA
 - CITRUS CULTIVATION AND EXOTIC PLANTS AND DIFFERENT CULTIVARS
 - FIELD VISIT AROUND ACIREALE AND TAORMINA
 - ORGANIC AQUACULTURE, HONEY AND OIL
 - FIELD VISIT NUCELLARE FIELDS
- 5 DAYS OF LECTURES, SEMINARS, WORKSHOPS, DISCUSSIONS IN THE MORNING, REAL LIFE SCENARIOS IN THE AFTERNOON TILL DINNER, FIELD TRIPS AND GROUP EXERCISES.

PREREQUISITES

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

ACCOMMODATION

Accommodation options are under evaluation from the organization committee.

IN COOPERATION WITH

Rete Fattorie Sociali Sicilia Acireale CT

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 offers 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>

