DIBAF
INNOVATION IN BIOLOGICAL, AGRO-FOOD AND FORESTRY SYSTEMS

Department handbook
A.Y. 2016 / 2017

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WELCOME FROM THE HEAD OF DEPARTMENT
Dear Student,

There are many reasons to enrol in the Department’s courses for Innovation in Biological, Agro-Food and Forestry Systems (DIBAF) at the University of Tuscia. Besides the beauty and hospitality offered by the city of Viterbo and its surrounding area/territory, it must be stressed that I am proud to state that the University of Tuscia and, in particular, DIBAF rank first place among Italian academic institutes, in particular for the quality of their scientific research. DIBAF teachers belong to internationally recognized body of expertise and regularly publish in the most respected scientific journals in the world. Moreover, DIBAF will give you the opportunity to immerse yourself in a dynamic learning environment, where research, relationships with business and job placements in advanced sectors are combined with a deep bond with the surrounding countryside/landscape/territory.

DIBAF is a research laboratory and multidisciplinary teaching hub for biotechnology and environmental chemistry, forest resources and the landscape, processing and safety of agro-food.

Various disciplines and complementary approaches are combined and integrated into a coherent set of educational courses to meet the global challenges of environmental sustainability and bio-economy.

DIBAF offers integrated educational courses, at bachelor’s and master’s level, in particular, courses that lead to the professional skills of biotechnologists / Biologists, Agronomists and Forestry Specialists, Food Technologists and Oenologists. In addition, the Department has numerous partnerships with production companies, corporations, businesses, public institutions, locally, nationally and internationally.

The courses offered prepare highly qualified technicians and professionals for companies, consulting firms, public bodies and independent professional activities, with a central role in the transfer of knowledge and innovations developed within the research activities, including the creation of spin-off companies by our graduates.
Teaching Aims

The educational objectives of the course originated from the need to have graduates with a high level of knowledge and experience to operate in the biotechnology sector.

This need is highlighted by the increase in biotechnology products in the production processes of all countries, where, especially in the most technologically advanced, there is intense competition for supremacy in the experimental stages, in patenting and in the implementation of processes that are distinguished for their efficiency and low environmental impact.

In this regard, the educational aims concerning the acquisition of knowledge, skills, abilities and behaviour which will permit entry into the world of work in the various biotechnological fields, such as agro-food, industrial, pharmaceutical, medical and veterinary, and in the field of scientific communication or to enable students to undertake studies at higher levels.

Knowledge and skills

The course aims to provide you with the following knowledge:

- structure and function of biological systems, interpreted also in their molecular and cellular aspects;
- cultural and experimental bases of multidisciplinary techniques that characterize the biotechnological operations for production through the analysis and the use of biological systems;
- legislation and bio-ethical issues;
- English language, both written and oral, in the specific field of competence and to exchange general information.

Thanks to very specific training, as a graduate in biotechnology you will be capable of operating in the biotechnology sector in general and, in particular, in those fields where molecules and biological organisms are used for productive purposes, in areas which concentrate on the use of enzymes and cells in bio-transformation, and on genetic manipulation techniques, molecular diagnostics, analytical methodologies and the use of bio-reactors.
The training course includes laboratory experiences in individual lessons, guided /educational visits to companies in the agro-industrial sector, and work experience and traineeships in public or private structures operating in the sector. Participation in the Erasmus student mobility programme is highly recommended and allows the acquisition of credits based on your specific study programme.

Career Opportunities

- Management of biological systems or parts of these systems to obtain innovative products which respond to the needs for improvement in the food, health and socio-economic sectors;
- Research in biology with particular regard to genetic modification of organisms or microorganisms;
- Marketing activities of products from research and from biotechnological production and processing methods;
- Application of molecular techniques aimed at bio-monitoring and the preservation of biodiversity.

In addition, as a graduate in Biotechnology, according to Presidential Decree 328/01, you can qualify and register with the ‘Ordine Nazionale dei Biologi’ (National Registry of Qualified Biologists,), as a Biologist (Junior) sect. B. The course also allows you to qualify for other regulated professions such as: qualified agricultural technician, agricultural bio-technologist, and qualified agricultural consultant.

If you wish to further your studies at postgraduate level, the University offers master’s degree courses in:

- Biotechnology for Agriculture, Environment and Health (LM-7);
- Agro-food Safety and Quality (LM-70);
- Cellular and Molecular Biology (LM-6).
BACHELOR’S DEGREE COURSE  (L-21)
PLANNING AND DESIGN
OF LANDSCAPE
AND ENVIRONMENT

Inter-University Bachelor’s Degree
University of Tuscia & Sapienza University of Rome
Teaching Aims
The degree course in Planning and Design of Landscape and Environment is a result of the synergy between the University of Tuscia (former Faculty of Agriculture) and the Faculty of Architecture of the University La Sapienza of Rome. The union was forged to meet the growing national and European demand for high-profile technicians able to operate, in an innovative and cross-disciplinary way, on environmental issues of enormous proportions, in terms of landscape, urban and socio-economic impact.

The course objective is to equip graduates with strong technical and cultural skills in the analysis, design, management and development of rural, semi-urban and urban areas, in addition to operational capabilities in infrastructure, environmental and landscape planning, with particular reference to agro-forest landscapes, in the light of ongoing environmental changes or of those changes expected for the future.

Knowledge and skills
The knowledge and theoretical, critical-interpretative, methodological and practical skills acquired from the degree course stem from a highly interdisciplinary approach and integration of diverse theoretical studies and practical applications, which will enable immediate entry to the world of work or access to further education. For this purpose, the courses are geared to the acquisition of knowledge in the field of earth sciences, biological, agricultural and forestry systems, environmental sciences, urban planning and landscaping sciences. In addition, graduates will be equipped with the methodological tools for the planning of landscape, urban and environmental rectification projects.

In particular, the course structure guarantees the acquisition of fundamental knowledge in the field of environmental and landscape planning and design, by studying the following:

- characteristics, properties and functions of agricultural systems that characterize the territory and the agricultural landscape;
- concepts and techniques for the description,
analysis and management of forest ecosystems, forest planning, the design of parks and protected areas, and the rectification of degraded natural environments;
- terrestrial ecosystems through lake or soil sciences, botany, environmental chemistry, and landscape ecology;
- notions of the history of architecture, land planning, and tools for cartographical and topographical analysis and description;
- landscape architecture and design of open spaces;
- urban planning and planning techniques which put into perspective the relation between territory, environment and landscape;
- economics and law, in terms of management and protection of the land and environmental resources.

In summary, the theoretical and applied activities are aimed at equipping a graduate to operate in areas ranging from the activities of representation and interpretation of the rural and urban landscape, the assessment of environmental change and environmental impact from human activities, from planning protected areas and design of parks, to the management of agroforestry systems and open spaces, and to the protection, preservation and enhancement of the territory.

Career opportunities
As a graduate of course L-21, you can register as a ‘Junior Planner’ with the ‘Ordine degli Architetti Pianificatori Paesaggisti e Conservatori – Sezione B’ (The Order of Architects for Landscape and Preservation – section B), and as a ‘Junior Agronomist and Forestry Expert’ with the ‘Ordine dei Dottori Agronomi e Dottori Forestali’ (The Order of Qualified Agronomists and Forestry Experts – section B).

The degree will also enable you to access the Master’s degree courses: LM-3 (Landscape Architecture), LM-48 (Regional Urban and Environmental Planning), LM-69 (Agricultural Sciences and Technologies) and LM-73 (Forestry and Environment Science and Technology) or similar Master’s level courses. Employment opportunities and areas of application are those required for ‘Green Jobs’.
BACHELOR'S DEGREE COURSE (L-25)
SCIENCE AND TECHNOLOGY FOR THE CONSERVATION OF FORESTS, NATURE AND ENVIRONMENT

Interdepartmental Bachelor’s Degree
DIBAF
DAFNE
Teaching Aims
Science and Technology for the Conservation of Forests, Nature and Environment (SFNA) is the only course of the University of Tuscia that addresses the issues of forest environments. The three-year bachelor’s degree course, developed in collaboration with Professional Associations, the Regional Authorities, the National Forestry Service, will provide you with specialised and varied training in the environmental management sector. The course will serve as a bridge between the theoretical knowledge of the natural sciences and those of a distinctly applied character, designed to ensure a rapid and effective transition from university to the working world.

The course is devoted to the issues of nature conservation, prevention of degradation, restoration of coastal, hill and mountain environments, and the sustainable management of forests and natural resources. Central themes are the analysis and monitoring of forest ecosystems, and the sustainable management and certification of forest environment resources of wood, water and wildlife.

The course will give you a marked capacity to apply the knowledge you have learnt in practical ways, such as planning and carrying out reforestation work and the reconstruction of wooded areas, forestry engineering for the protection of soil and water sources, and rectifying and repairing river banks and edges. This will contribute to the prevention and containment of the process of deterioration of the landscape, such as desertification and forest fires, and to the use of renewable energy sources. As a student, you will also acquire skills in the management of nature reserves, which also have cultural or recreation value. You will feel encouraged by the knowledge that the timber used in transformation processes, comes from responsibly managed forests.

The practical activities are carried out either in specific laboratories or in the field. Your training will be completed with a training period in Alpine and Apennine environments and with the Erasmus student mobility programme, traineeships and work experience with national and international businesses and establishments.
You can choose to study at one of two campuses, at the headquarters of Viterbo or at Cittaducale-Rieti Campus (in collaboration with Sabina Universitas Consortium for the Rieti University Complex, www.sabinauniversitas.it).

The course (SFNA) has been designed to be flexible to allow you the possibility to personalise your study programme and to acquire highly specific professional skills in the management of protected areas, natural resources and forests, and in eco-engineering design.

After the first year of obligatory core studies, you can choose one of the two study pathways offered in Viterbo: ‘Gestione delle aree protette e del paesaggio’ and ‘Ecoingegneria’ (‘Management of Protected Areas and the Landscape’ and ‘Ecoengineering’).

As a graduate in SFNA, you will have the professional capacity to manage in a balanced way renewable natural resources, primarily the forests, and you will be equipped to deal with topical issues such as biodiversity conservation, protection of the agro-forestry landscape and management of protected natural areas.

**Career Opportunities**

This degree course will prepare you to find employment as an agronomist and junior forestry administrator, specialising in the management of parks, eco engineering projects and environmental control, the enhancement of forest and mountain resources, including as a technician for companies in the public or private sector, park and reserves authorities, and local public and private establishments.

Furthermore, by passing a national selection, you can become an inspector in the State Forestry Corps. Finally, as a graduate, you can register with the ‘Albo Professionale dei Dottori Agronomi e Forestali - sezione B’ (The National Registry of Qualified Agronomists and Forestry Experts - section B), following the successful outcome of the State Exam for this.
BACHELOR'S DEGREE COURSE (L-26)
FOOD TECHNOLOGY AND OENOLOGY
Teaching Aims
The aim of the undergraduate programme in Food Technology and Oenology is to provide a strong interdisciplinary background in the food, wine and wine-making sectors, as well as training professionals and technicians who have appropriate skills to work independently at all stages of the supply chain, from production to consumption of the food and wine products, including the ability to ensure the health and hygiene safety and quality of products, as well as their storage and distribution. The course has a practical-applied/hands-on approach, which will facilitate and hasten your entry into the job market.

The degree programme includes two different study pathways:
- Food Industries Curriculum;
- Viticulture and Oenology Curriculum.

Knowledge and skills
The degree course in Food Technology and Oenology will equip you with knowledge of the issues and the methods of investigation of the Science and Technology of Food, and which can be summarized in the following learning outcomes:

- understanding the relationships between biological, chemical, technological and quality issues of food and wine products;
- knowledge of fermentation processes and major food industry operations and their influence on the quality of the products - “production process, product quality”; 
- knowledge of analytical techniques, including non-instrumental techniques, for the characterization of authenticity, quality and safety of food, raw materials, semi-finished products and wine products;
- knowledge of the principles of nutrition physiology, human nutrition and the nutritional characteristics of food;
- knowledge of the techniques and strategies for the protection of plants and foodstuffs from parasites and pathogens;
- concepts of the main economic theories of supply, demand, production and trade;
- basic knowledge of European food law and wine legislation;
- understanding of the fundamental characteristics of the food and distribution industry, and problems of agro-food markets at national and international level.

**Career opportunities**

As a graduate in Food Technology and Oenology, you will be able to operate in companies operating in the production, processing, storage and distribution of food and wine products. You will also be equipped to work in public and private institutions that carry out analysis, certification and monitoring for the protection and enhancement of food and wine production. The possible job opportunities of graduates in Food Technology and Oenology are, in particular:

- Food industries and companies operating in the production, processing, storage and distribution of food;
- Industries and companies that operate in the wine and wine making industry;
- Manufacturing industries and delivery of meals in catering and restaurant sector chains;
- Industries related to food production, adjuvants, ingredients and other materials;
- Public and private bodies that carry out analysis, control and certification of food products;
- Public and private institutions that pay particular attention to innovation regarding the protection and evaluation of food production;
- Traditional and modern distribution companies for the quality control and conservation aspects of production;
- Marketing, promotion and exportation of national food products;
- Research Institutes (centres, universities, etc.);
- Freelance oenologist.

The course prepares students for the profession of biochemical technician and similar roles; the curriculum “Viticulture and Oenology” enables graduates the right to register as an Oenologist. More information is available on the course website at: www.didattica.unitus.it/web/interna.asp?idCat=6948
Food Technologies Curriculum
Viterbo Campus
Teaching Aims
The Master’s programme is a result of the synergy between the DIBAF Department of the University of Tuscia and the Departments of Biology and Biotechnology, Applied Biology and Chemistry of the University La Sapienza of Rome. The inter-university course is to train professionals equipped with the scientific bases and the knowledge and skills necessary to perform tasks such as, planning, management, control, coordination and training in the sectors of production, research and development, storage, distribution and administration of food and drink. The course is divided into two curricula: Food Technology (headquarters Viterbo) and Quality and Enhancement (headquarters Rome) which provide shared core training activities in the areas of food technology, food microbiology and food law that are applicable in the classroom (for students of the University of Tuscia) or synchronous distance learning (for students of La Sapienza University).

In particular, as a graduate of the STA curriculum, Food Technology, you will acquire the ability to ensure the safety, quality and wholesomeness of agro-food products and processed foods with the use of traditional and innovative methods.

You will also gain the ability to monitor and describe the environmental impact of the processes of transformation and packaging of foodstuffs, in order to manage the procedures for environmental certification and to promote the adoption of best technological practices and/or innovative packaging procedures to mitigate the effects of climate change. The academic programme includes 12 exams that allow you to acquire the scientific and methodological knowledge necessary for those of you who want to work in the vast agro-food sector.

Thanks to the freedom of module choice within the curriculum, awarding equal credits for similar types of study and their complementary activities, you can tailor a training plan according to your own interests and/or need to bridge any cultural or professional gaps.

Knowledge and skills
The Master of Science in SIQUAL, Agro-Food Safety and Quality curriculum, is intended to prepare LM-70 graduates with:
a solid base of theoretical knowledge and practices relative to chemical and microbiological quality control and food safety;

knowledge and expertise in the area of post-harvest technologies (with particular reference to the advanced technologies of non-destructive analysis, packaging techniques, traceability and transport of products and the preparation of ready-to-cook/use fresh products) and innovative conservation technologies and food processing;

ability to manage and optimize the processes of the food industry, also in terms of environmental sustainability and eco-compatibility, and to develop and carry out research projects and industrial development;

adequate professional knowledge and ability to perform complex tasks of coordination and guidance/leadership relating to the agro-food sector.

Career Opportunities
As a graduate of the course, you will be able to operate in:

- the food industry and in companies related to the production, processing, storage and distribution of foodstuffs;
- mass distribution companies and the study of new distribution strategies,
- public and private establishments that carry out the planning, analysis, control, certification and scientific investigations for the protection and enhancement of food production;
- public and private educational institutions, with particular reference to innovation in the processes and products of the food industry;
- the optimization of food conservation and processing procedures, and the production processes of adjuvants and packaging for the food industry;
- the development of research projects and industrial development;
- the development of innovative techniques for the assessment of the total quality of finished products and to the relative health and safety aspects;
- environmental impact assessment and strategies to reduce levels of impact in the main categories.
In particular, as a graduate of the Food Technologies curriculum, you will be able to contribute to innovation per se, in the food industry, as well as the development of new 4th generation/ready-to-use fresh produce, both with a view to finding new products with stringent specifications, easily recognizable by the consumer and, therefore, able to compete in the global market.

The course will prepare you to become a biotechnologist in the food industry, and as a master’s graduate in Food Science and Technology, you will be able to sit the State examination in order to pursue the profession of Food Technologist.
MASTER'S DEGREE (LM-73)
Forestry and Environmental Science
Teaching Aims
The educational objectives of the course are to train professionals with the knowledge and experience required to operate at management and coordination level, in the field of sustainable management of forest resources, the planning of mountain areas, the design and management of green areas in urban contexts, and in innovative industrial sectors in which a thorough knowledge of forest systems is required. The marked multidisciplinary approach of the course of study promotes integration into the working world, but also provides excellent preparation for further research at a doctoral level.

Skills and knowledge
The course offers four study pathways, three of which are international in English language, developed with other Italian and foreign universities, in order to provide shared common ground, but oriented towards different environments and professional experiences.

- The curriculum: Forests and Environment, in Italian, is the main study pathway to complete forest-environmental studies, alongside highly professional training to consolidate theoretical and practical skills. The course is taught at the Viterbo Campus.

- The curriculum: Mediterranean Forestry and Natural Resources Management (MEDfOR), is taught in English, and confers a multiple degree title. It is geared to accept students from around the world who are interested in deepening their expertise in sustainable management of Mediterranean forests (thanks to the financial support of the European Erasmus Mundus programme). The first year is held at the foreign campuses of Lisbon (Portugal) or Lleida (Spain).

- The curriculum: Management and Design of Urban Green Infrastructures (UGI), is taught in English and confers a double degree title (in agreement with the Peoples’ Friendship University of Russia, Moscow), and is aimed at providing the skills necessary to operate in the field of green infrastructures in urban areas, also aimed at mitigation of the environmental crisis. The first year is taught at the Moscow Cam-
The curriculum Mountain Forests and Landscapes, in English, is aimed at developing the skills needed for large-scale planning of mountain areas, in order to preserve the landscape and promote sustainable development. The first-year courses are taught at the headquarters Campus of Pesche (IS), the University of Molise, and the second year at the Viterbo headquarters campus.

The activities for the thesis can be conducted at DIBAF or at other partner institutions (Universities of Moscow and Molise). Traineeships at facilities outside of the university structures comprise an integral part of the programme.

Career Opportunities
The SFA master’s degree course will prepare you to find employment in a supervisory capacity or as a director, at national and international public institutions, such as the State Forestry Corps (as an officer), Ministries, Regional and Provincial Offices, Mountain Communities, Municipalities, the Parks Department, the FAO, environmental protection agencies, the United Nations agencies with expertise in forestry and responsible for development, engineering and environmental design, and at businesses and institutions that deal with forest and environmental research and innovation. To work in a freelance capacity, as a graduate in the SFA course, you can register with the ‘Albo Professionale dei Dottori Agronomi e Forestali – sezione A’ (The National Registry of Qualified Agronomists and Forestry Experts – section A), in the Agronomist and Forestry sector, following the successful outcome of the State Exam.

One year after conferral of the SFA-LM / LS degree, graduate employment rate is 75%, while after five years it reaches 88%. The skills acquired by graduates during their studies are fully utilized by 60% of the graduates, five years after graduation. All graduates expressed a positive opinion on the course they had taken.
SINGLE-CYCLE FIVE-YEAR MASTER’S COURSE 
(LMR-02)

HERITAGE CONSERVATION AND RESTORATION

Qualifying degree for the profession of Cultural Heritage Restorer 
(Legislation D.Lgs. 42/2004)
Teaching Aims
The single-cycle Master’s Degree course in Heritage Conservation and Restoration LMR-02 qualifies graduates for the profession of Cultural Heritage Restorer. The structure of the course comprises theoretical and methodological studies, and technical activities, including diagnostics, conservation and restoration. All the activities are carried out in the lab and in the workshop, on original artefacts in authentic contexts. Enrolment to the course is accessed by means of tests, while the course programme concludes with a final exam. The training course aims to provide historical scientific and technical bases, a correct methodological approach, a high level of recognition, critical and diagnostic ability, a solid grounding in practical work, as well as the aptitude for intervention and management.

As a graduate, you will be moving in a professional sphere that requires both passion and a sense of responsibility to communicate appropriately and to continually update your skills and cultural awareness. The course is therefore structured to encourage both a passion for research and experimentation, and a sense of responsibility and respect for the heritage and environment that will be passed on to future generations.

The course LMR-02 is has an extensive programme of teaching and hands-on training in the heritage sector. The modules are organized along historic and scientific lines, with teaching in the laboratories divided into two areas: ‘Artefacts in stone and derivatives; decorated architectonic surfaces (wall paintings, mosaics and stucco work), and ‘Painted artefacts on wood and textiles’ (wooden sculptures; wooden furnishings and structures; artefacts in manufactured synthetic materials, assembled and/or painted). This blend of diverse skills and expertise enables wide-range studies that benefit from a solid tradition of historical, theoretical and methodological teaching and opens itself to new training strategies for the conservation and enhancement of the extensive historic-artistic Italian heritage.
Career Opportunities
The master’s degree course will equip you to take up a career in heritage restoration. It will enable you to take decisions regarding your technical skills and expertise and to take direct and indirect action to limit the processes of deterioration of artefacts, ensuring their preservation for future generations. It will open up opportunities for employment in:

- Ministerial institutions dealing with heritage, cultural activities and tourism (in a supervisory position at museums, libraries, etc.);
- Public and private restoration laboratories;
- Private businesses operating in diagnostics, conservation and restoration;
- Universities and public and private research organizations.
Science, Technology and Biotechnology for Sustainability

The Doctoral Programme in Science, Technology and Biotechnology for Sustainability, launched in collaboration with the University of Molise and the Mediterranean University of Reggio Calabria, aims to provide the skills necessary to carry out highly qualified research activities at national and international universities, businesses and institutions, in the sectors of:

1. Agro-food production;
2. Environmental technologies and forest ecology;
3. Biological systems and bioindustry.

The Food curriculum includes theoretical and applied studies and research on the aspects of transformation, conservation and food assessment, and criteria for the management of product quality and sustainability of the processes/processing. Teaching is carried out in collaboration with the National Network of Ph.Ds in Food Science Technology and Biotechnology.

The curriculum: Forest Ecology and Environmental Technologies deals with the structure and function of forest ecosystems, including the soil system, the ecological and productive recovery of ecosystems, forest biodiversity and climate change.

The curriculum: Biological Systems / Bio-based Industries includes research on basic biology, applied to animal, plant and microbial systems; biotechnology for the enhancement of waste, effluents and rubbish, bio-reclamation and human health; and sustainable agricultural management and plant health of Mediterranean cultivation systems.

The teaching aims also include: knowledge of English; preparation and statistical analysis of research; assessment of sustainability in complex systems. More details can be found at: www.dibaf.unitus.it/web/interna.asp?idPag=11675
First Level Master’s Degree in Enogastronomy - Management, Enhancement and Promotion

The aim of the master’s degree course is: to prepare highly specialised professionals, with multidisciplinary skills, able to know, understand, evaluate and interpret with expertise the quality of enogastronomic products and activities, and to promote an efficient strategy of enhancement. Today, highly skilled professionals in this field are difficult to find in the current marketplace.

The course aims to enable you to acquire the technical communicative tools with a view to creating an awareness of the quality of foods, which is essential to successfully evaluate, enhance and/or manage a product. The master’s course will suit you, therefore, if you are interested in working or if you already operate within the agro-food, restaurant or services industries. It could also interest you if you want to follow a freelance career within these environments or if you want to take up a professional activity in the field of communication and in journalism specialising in tourism or enogastronomy.

The master’s course is organized in three macro areas, divided into various modules, for a total of 60 CFU:

- **Macro area 1**
  - Communication and advertising:
    for a total of 7 CFU
- **Macro area 2**
  - Business, management and quality:
    for a total of 7 CFU
- **Macro area 3**
  - Agro-food:
    for a total of 10 CFU
- **Practical activities and workshops:**
  for a total of 10 CFU
- **Visits to businesses, planning and analysis of case studies, communication and marketing:**
  for a total of 16 CFU

The programme offers students the possibility to study single modules, which could be useful if you want to improve specific business skills. This could interest you for professional or cultural reasons, or if you do
not have the necessary entry qualifications for the course (three-year degree or equivalent), or if you do not wish to attend the entire course. Furthermore, it could give you the opportunity to strengthen technical or marketing skills or to better manage your own business.

It is possible to enrol on single or multiple modular courses, without having to complete the whole master’s study programme.

You can enrol on the master’s degree course if you have a three-year degree in any subject in the field of humanities or science.

You will be granted the postgraduate degree of Master in Enogastronomy - Management, Enhancement and Promotion if you attend the lessons, pass the module exams and the final exam.
Alpine Studies Centre – CSALP
The University of Tuscia

The Department for Innovation in Organic, Agro-Food and Forestry Systems founded and manages the Alpine Studies Centre (CSALP), an interdepartmental unit of the University of Tuscia, located in, in Pieve Tesino (Trento), for teaching and research purposes. The centre is intended primarily as a summer study and research facility for students of forestry and environmental, agro-food and biotechnology courses. The Centre is also used for teaching and research activities promoted by teachers and students of the University of Tuscia, but is also open to all scientific and educational institutions on request, depending on availability and in accordance with the regulations governing its use. The Centre normally operates two facilities with meeting rooms, classrooms, laboratories and accommodation for about 60 people. In particular, the Centre is used regularly for:

- Practical work for students of the University of Tuscia;
- Practical work for students of other universities;
- Practical and applied traineeships for undergraduate and doctoral students;
- In the field experimental work in preparation for theses and dissertations;
- Training and specialization courses,
- summer school;
- Scientific and technological research projects;
- Cultural and scientific dissemination (seminars, workshops and other conference activities);
- Technical and scientific cooperation and practical applied activities for the management and development of the Arboretum of Tesino.

The natural environment that surrounds the Alpine Studies Centre of the University of Tuscia is part of the Tesino area and covers more than 20,000 ha between the Lagorai and Valsugana Mountain chains. The peaks of the Lagorai close it to the north, separating it from the Val Fiemme, while the Val Vanoi to the east separates it from the mountains of the Pale di San Martino and Primiero. Again towards the east, the narrow hydrographic incisions of the Senaiga torrent and the Val Porra mark the boundary with the town of Feltre for long stretches. Westwards the geographic limits of Val Campelle can be seen and, further south, the channel of the Chieppena torrent.
To the south of the Lagorai mountain ridges, and the Val Vanoi, is the imposing massif of Cima d’Asta, which at 2,850 m is the highest point of Tesino. Tesino is located in an intermediate position between the Asiago Plateau and the Venetian Pre-Alps, and the Inner Alps. Along the valleys created by the river tributaries of the Brenta, in a predominantly north-south orientation, the currents of moist air from the Adriatic can rise and ensure abundant rainfall all year round, in addition to a certain mitigation of thermal extremes. The different altitudes, aspect and gradient of peaks, slopes and valleys create a marked diversification of microclimate that is reflected in the characteristics of the local forest vegetation.

Woods and pastures are the dominant components of the Tesino landscape. The forest area measures 13,759 hectares and represents more than 50% of the land. It is important to underline that, as owners, the municipalities manage the majority of this natural heritage themselves, along with the Alpine huts and high altitude pastures, which have been the greatest guarantee of survival for local people in the past.

**Initiatives to assist DIBAF students**

The DIBAF Department encourages merit and commitment of its first year bachelor’s and master’s degree students by organising annual awards for the most meritorious students. The competition will be published online, together with all the details, and will expire on February 28, 2017.

Students will be evaluated on the basis of a scale of merit, derived by adding the total marks of the vote and the number of credits achieved by the reference date. In case of a tie, the prize will be awarded to the younger student.

As always, with the aim of promoting the diligence and academic achievement of our students, DIBAF has established annual grants for the activities of mentoring and guidance by our senior students (regular students enrolled in master’s degree programs) and doctoral students. The activities are structured as follows:

- to welcome first-year students and give information and guidance;
- to take an active role in various orientation initiatives for high school and middle-school students;
- to act as a go-between with the Department Academic Office.

**How to reach us**

**By car**

The University is clearly signposted on all major routes into the city.

- From the North or South: Highway A1 Milano-Napoli Exit at Orte, take the highway Umbro-Laziale (SS675) towards Viterbo, exit Viterbo Nord. DIBAF is 30 km from the exit for Orte.
- From Rome: SS Cassia (SS2) or Cassia bis (SR 2a).
- From Siena: SS Cassia (SS2).
- From Perugia: Highway E45 to Orte then highway Umbro-Laziale (SS675) towards Viterbo, exit Viterbo Nord.
- From Terni: highway Umbro-Laziale (SS675) towards Viterbo, exit Viterbo Nord.

**By train**

Viterbo has two train stations: Viterbo Porta Romana and Viterbo Porta Fiorentina. The nearest station to DIBAF is Porta
Fiorentina.
The lines that reach Viterbo are:
- Rome Ostiense-Viterbo
- Orte-Viterbo Montefiascone. Orte railway station is connected to Viterbo through the ‘Cotral’ bus service or ‘Alitransport’ shuttle service. www.trenitalia.com

By bus
The buses of ‘Cotral’ regional bus lines connect to other towns of the province of Viterbo (www.cotralspa.it).
The closest stop to DIBAF is Viterbo Riello / Piazza Giordano Bruno.
Viterbo is on the ‘Francigena’ urban service (www.francigena.vt.it).
The students’ halls of residence are on a University shuttle service.
## ACADEMIC CALENDAR

### First semester

<table>
<thead>
<tr>
<th>Event</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lessons begin</td>
<td>26 September 2016</td>
</tr>
<tr>
<td>Lessons suspended for assessments, exams, workshops, seminars, additional activities</td>
<td>14-18 November 2016</td>
</tr>
<tr>
<td>Lessons end</td>
<td>23 December 2016</td>
</tr>
<tr>
<td>Start of Christmas holidays</td>
<td>24 December 2016</td>
</tr>
<tr>
<td>End of Christmas holidays</td>
<td>8 January 2017</td>
</tr>
</tbody>
</table>

### Second semester

<table>
<thead>
<tr>
<th>Event</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lessons begin</td>
<td>27 February 2017</td>
</tr>
<tr>
<td>Lessons suspended for assessments, exams, workshops, seminars, additional activities</td>
<td>24-28 April 2017</td>
</tr>
<tr>
<td>Lessons end</td>
<td>1 June 2017</td>
</tr>
<tr>
<td>Start of Easter holidays</td>
<td>13 April 2017</td>
</tr>
<tr>
<td>End of Easter holidays</td>
<td>18 April 2017</td>
</tr>
</tbody>
</table>

### Examination Sessions

Between the end of one semester and the beginning of the next, the ordinary exam sessions take place (see below). In addition to the ordinary sessions, extraordinary sessions are scheduled on the last Friday of the month if requested by students (via e-mail to the teacher and copied to the Course Director, at least 2 weeks in advance). The exam dates are published on the website “EXAMS” for each Bachelor’s and Master’s Degree. To take the exam students must register online through the Student Portal. On the day of the exam, the student must bring his/her university registration card to the exam.

<table>
<thead>
<tr>
<th>Session</th>
<th>Dates</th>
</tr>
</thead>
<tbody>
<tr>
<td>Winter session (three sessions)</td>
<td>9 January 2017 - 24 February 2017</td>
</tr>
<tr>
<td>Summer session (three sessions)</td>
<td>5 June 2017 - 28 July 2017</td>
</tr>
<tr>
<td>Autumn session (two sessions)</td>
<td>21 August 2017 - 29 September 2017</td>
</tr>
</tbody>
</table>

### Graduation Sessions

<table>
<thead>
<tr>
<th>Session</th>
<th>Dates</th>
</tr>
</thead>
<tbody>
<tr>
<td>18-19 May 2017</td>
<td>14-15 December 2017</td>
</tr>
<tr>
<td>20-21 July 2017</td>
<td>15-16 February 2018</td>
</tr>
<tr>
<td>28-29 September 2017</td>
<td>19-20 April 2018</td>
</tr>
<tr>
<td>26-27 October 2017</td>
<td></td>
</tr>
</tbody>
</table>

The academic calendar for the Single-Cycle Degree Course in Heritage Conservation and Restoration can be found in the Heritage Handbook.
ADMINISTRATION OFFICES AND STUDENT SERVICES

Academic Office
Via S. Camillo de Lellis, snc
s.didat.dibaf@unitus.it

Manager
Anna Carlino
Tel. 0761 357583 - carlino@unitus.it

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Academic Office Restoration
Location Heritage Department,
Largo dell’Università

Administrators
Filippetti Anna Maria Stefania
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Student Office
Via S. Maria in Gradi, 4
Tel. 0761 357798
segreteriaunica@unitus.it

Opening Hours
9:00 to 12:30 (Monday to Friday)
14:30 to 16:30 (Tuesdays)

Guidance and mentoring
Administrator
Dott. Rinaldo Botondi
orientamento.dibaf@unitus.it
tutordibaf@unitus.it

Computer labs
Via S. Camillo de Lellis, snc

Opening Hours
8:00 to 20:00 (Monday to Friday)

Administrator
Emanuele Cannarella
Tel. 0761 3575443 – emacann@unitus.it

Libraries
Via S. Camillo de Lellis, snc

Opening Hours
9:00 to 19:00 (Monday to Friday)
Tel. 0761 357512 – agbib@unitus.it

Director
Dr. Maria Grazia Franceschini

The library relative to the Single-Cycle Degree Course in Heritage Conservation and Restoration, please see the Heritage Handbook.

Work Placement
Administrator - Food Technology and Oenology
and Agro-Food Safety and Quality
Prof. Marco Esti - esti@unitus.it

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Prof. Fernando Porcelli - porcelli@unitus.it

Administrators - Forestry and Environmental Sciences
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Erasmus
Administrator
Dott. Andrea Bellincontro - bellin@unitus.it
DEPARTMENT STRUCTURE

Head of Department
Prof. Giuseppe Scarascia Mugnozza

Deputy Head
Prof. Maurizio Petruccioli

Administration Office
Dott. Marco Barbini

Academic Office
Sig.ra Anna Carlino

WWW.DIBAF.UNITUS.IT