HAVING REGARD TO Politecnico di Milano’s Articles of Association;
HAVING REGARD TO Ministerial Decree 3.11.1999, no. 509;
HAVING REGARD TO Ministerial Decree 22.10.2004, no. 270;
HAVING REGARD TO the University's Educational Rules - Regulations;
HAVING REGARD TO the Regulation of 1st and 2nd level Specialising Masters, Post Graduate Courses and Continuing Education of Politecnico di Milano issued with Rector's Decree no. 0227162 of 04.10.2022;
HAVING ACQUIRED the favourable opinion of the Academic Senate during the meeting on 20.02.2023, on the establishment and activation of proposals for Specialising Masters, including the “DESIGN FOR FOOD” first-level Specialising Master’s.

DECREES

The first-level Specialising Master’s in “DESIGN FOR FOOD” has been established and activated for the years 2024/2025.

ART. 1

Specialising Programme’s features

The first-level Specialising Master’s in “DESIGN FOR FOOD” has been established and activated at the Design Department.

The Master is provided by POLI.design S.c.r.l.; the reference school is the School of Design.

The Master's Director is Prof. Stefano Maffei. The Vice-Director is Prof. Francesco Bombardi. The Scientific Committee comprises the following Politecnico di Milano professors: Stefano Maffei, Francesco Bombardi, Anna Meroni, Beatrice Villari, Matteo Oreste Ingaramo, Francesco Zurlo and Dr. Barbara Parini; and Prof. Franco Fassio and Nicola Perullo from Università degli Studi di Scienze Gastronomiche.

ART. 2

Educational objective and employment opportunities

The specializing master is in collaboration with Università degli Studi di Scienze Gastronomiche aims to train professionals, entrepreneurs, private and public operators with competences in the design and management of systems, processes and products-services in the food sector. Innovators characterized by a profile combining the design and experimental approach of design with the thematic knowledge of the logics of the food sector in all its extension "from field to table", including the traditional and more advanced production and distribution systems and with a specific attention to sustainability. The sector, which already expresses forms, experimentations, experiences, innovation and project-oriented cases, requires a transversal expertise able to integrate in a strategic way the different design factors. For this reason, the Master completes the design (in the disciplinary extension of systems, strategies, services, products-services, communication) and food engineering skills, brought by Politecnico di Milano, with the thematic and specific ones in the food area related to humanities, food technology and gastronomic sciences, brought by the University of Gastronomic Sciences. Participants will be able to: 1) understand the socio-economic and environmental transformations of the sector; 2) outline innovative models and strategic orientations for the specific sector; 3) use theoretical and critical skills to define design opportunities; 4) understand and use the potential of the sector's technologies, as well as the main elements of the production processes of the different supply chains; 5) understand and design the territorial
impacts of food supply chains; 6) manage the main elements of food safety and planning; 7) design complex solutions and their articulation in terms of product, service, communication and space; 8) design for sustainability; 9) use specific design tools for design; 10) manage all phases of the process of conception, design, development and implementation of an innovative solution in an advanced perspective.

The opportunities for graduates to enter the job market are many and can be articulated according to different fields and roles that correspond to the different areas in which the food sector is expressed "from field to table". For example we can list: experts in research and innovation in agricultural companies, food processing and service production; consultants, professionals and experts in strategic and sustainable innovation in the food and distribution sector; consultants and operators who are experts in food policies and strategies within public, private and third sector organisations or research centres; independent entrepreneurs able to create start-ups; operators and curators who design and implement events and initiatives for territorial, entrepreneurial, cultural and social promotion.

The Programme will be delivered in English.

ART. 3
Teaching content and organisation

The Specialising Programme will start in January 2024 and end in March 2025.

The Master integrates extensive design and engineering skills with thematic and specific competences in the food area, related to humanities, food technology and gastronomic sciences. It therefore provides generalist knowledge and specific in-depth studies on methods and tools for the design of the product-service system; on basic elements useful for the understanding of culture, sociological and anthropological factors related to the food sector; and on specific sciences, technologies and techniques. As a whole, it provides an explanatory and comprehensive overview of food systems, from agricultural production to food processing, from distribution to consumption, from planning to recycling in a circular economy perspective. The Master is organized according to a mix of theory and practice that sees the alternation of lessons and hands-on activities on projects and exercises organized in the form of workshops or applied experiences, such as study-tours and compulsory internship. It trains design and consulting profiles who are able to integrate creative and operational skills, through the development of hard and soft skills, which train participants to work in multidisciplinary teams, in competitive and highly strategic contexts, in quick and dynamic organizations. The Master is offered to a national and international market and will therefore be held in English.

The master is a 60 ECTS programme and teaching will be organised as follows:

<table>
<thead>
<tr>
<th>Didactic activities</th>
<th>MANDATORY Courses</th>
</tr>
</thead>
<tbody>
<tr>
<td>Course</td>
<td>SSD</td>
</tr>
<tr>
<td>系统化设计用于循环经济</td>
<td>ICAR/13</td>
</tr>
<tr>
<td>设计用于社会创新和可持续性</td>
<td>ICAR/13</td>
</tr>
<tr>
<td>食品零售和文化活动系统</td>
<td>ICAR/13</td>
</tr>
<tr>
<td>食品包装设计</td>
<td>ICAR/13</td>
</tr>
<tr>
<td>食品服务设计</td>
<td>ICAR/13</td>
</tr>
<tr>
<td>食品产品设计</td>
<td>ICAR/13</td>
</tr>
<tr>
<td>食品安全</td>
<td>AGR/15</td>
</tr>
<tr>
<td>食品和口味科学</td>
<td>CHIM/10</td>
</tr>
<tr>
<td>食品和制造过程的原理和过程</td>
<td>ING-IND/24</td>
</tr>
<tr>
<td>食品行业和科学技术的系统和应用</td>
<td>ING-IND/16</td>
</tr>
<tr>
<td>感官分析和食品技术的质量食品</td>
<td>AGR/15</td>
</tr>
<tr>
<td>数字技术和食品系统的产品（IoT, AI, AR, VR, 大数据）</td>
<td>ING-INF/05</td>
</tr>
<tr>
<td>食品生态</td>
<td>BIO/07</td>
</tr>
<tr>
<td>高级食品和贸易法</td>
<td>IUS/18</td>
</tr>
</tbody>
</table>
#### Workshop

<table>
<thead>
<tr>
<th>Course</th>
<th>SSD</th>
<th>Total hours of activities</th>
<th>ECTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>WS1 Product-Service Innovation</td>
<td>ICAR/13</td>
<td>50</td>
<td>2</td>
</tr>
<tr>
<td>WS2 Product-Service Innovation</td>
<td>ICAR/13</td>
<td>50</td>
<td>2</td>
</tr>
<tr>
<td>WS3 Product-Service Innovation</td>
<td>ICAR/13</td>
<td>50</td>
<td>2</td>
</tr>
</tbody>
</table>

#### Study Trip

<table>
<thead>
<tr>
<th>Course</th>
<th>SSD</th>
<th>Total hours of activities</th>
<th>ECTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Local Food System 1</td>
<td>M-DEA/01</td>
<td>50</td>
<td>2</td>
</tr>
<tr>
<td>Local Food System 2 (c/o Pollenzo)</td>
<td>M-DEA/01</td>
<td>50</td>
<td>2</td>
</tr>
</tbody>
</table>

#### Project Work

<table>
<thead>
<tr>
<th>Course</th>
<th>SSD</th>
<th>Total hours of activities</th>
<th>ECTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Internship or professional project</td>
<td>ICAR/13</td>
<td>500</td>
<td>20</td>
</tr>
</tbody>
</table>

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**ART. 4
Admission requirements**

The Master welcomes candidates with a Bachelor Degree or Master of Science Degree or a First or Second Level Academic Diploma in Design, Engineering, Architecture, Economics and/or Management, Social Sciences/Humanistic Sciences, Gastronomic Sciences, Agriculture, Food Technology, or to people with other types of degrees who have also gained significant professional and work experience and who wish to strengthen their professional path in the field of food innovation, acquiring and developing specific and qualified competences. Applicants holding foreign equivalent qualifications in the respective university systems are welcome to apply for admission in the Specialising Master.

The maximum number of admitted students is 20. The selection process is carried out by the Scientific Committee.
ART. 5
Formal requirements

The **admission application** must be submitted to the managing authority starting from the day after the date of this Decree and by **30 November 2023**.

The admission application must state the following "I authorise this University, under EU Regulation no. 2016/679 on data protection, to process personal data only for purposes related to the Master’s admission, enrolment and management, and agree to the disclosure of my personal information to third parties, particularly:

- public and private entities interested in possible recruitment;
- academic programme backers; Politecnico Treasurer for services related to tuition fees;
- entities managing unsecured loans, housing, flexible employment contracts, cultural, recreational and/or sports activities.
- I authorise the use of the data for statistical purposes in respect of the procedures and authorisations required by the cited regulation.

The extended information on data processing and data subject rights is available on the website [www.polimi.it/privacy](http://www.polimi.it/privacy).

The admission documentation is available electronically in the SUBSCRIBE section of the page dedicated to the master through the following website [https://www.polidesign.net/](https://www.polidesign.net/).

The listed document below must be sent to:

**POLI.design S.c.r.l.**
Via Don Giovanni Verità, 25
20158 MILANO (MI)
Phone: +39 0223997225
email: selezioni@polidesign.net

* **Italian/foreign citizens who graduated in Italy**
  - copy of the identity document
  - copy of the Diploma Supplement or photocopy of the degree diploma

* **Italian/EU citizens with qualification gained abroad**
  - copy of the identity document
  - copy of the academic qualification obtained both in original language and translated
  - copy of the certificate (both in original language and translated) showing the marks given in the individual exams or Diploma Supplement (during enrolment, the certificate of equivalence issued by the relevant area's Italian Representative abroad or certificate issued by the Enic/Naric Centres must be submitted)

Under Art. 75 of Italian Presidential Decree 445/2000, if the Administration, after carrying out suitable checks, finds that the content of the declarations made by the applicant is untrue, the declarant forfeits any benefits obtained by the measure issued based on the untrue declaration.

* **Non-EU citizens who graduated abroad**

Non-EU foreign citizens must submit the following to the Managing Authority:

- **copy of the degree** in the original language and its translation into Italian/English/French or Spanish
- **copy of the transcripts** with the list of exams in the original language and their translation into Italian/English/French or Spanish or Diploma Supplement
- **copy of a valid passport**
At least 30 days before the closing date of the registration period as indicated in this article.

The Managing Authority shall send the documentation listed above for the evaluation of qualifications, to participate in the Politecnico di Milano's Specialising Masters, Masters and Lifelong Learning Service by the closing date of this call for applications, under the MIUR/MAE note "Procedures for entry, stay and enrolment of students applying for visas in higher education programmes in Italy for the 2022/23" academic year.

Following acceptance by the University, and only after confirming to the Managing Authority their participation on the Programme by the set methods, students must register on the Ministerial portal https://www.universitaly.it informing the Managing Authority that the registration has been completed in order for the application to be sent to the Representative responsible for issuing the entry visa.

ENROLMENT METHOD:

Students admitted to the Master’s Programme must create access credentials to Politecnico di Milano's online services on the website www.polimi.it They must then enter their details and create a person code, attaching a valid identity document (passport for non-EU citizens), and communicate their person code to the Master’s Managing Authority. Students already registered must update their personal details, if they are obsolete.

Portal access credentials must be retained as they will be required to access all of Politecnico di Milano’s services. Lost access credentials may be autonomously restored or obtained through an OTRS ticket.

Politecnico creates a temporary student identification number to allow the student to pay the enrolment fee via online services.

The achievement of an Italian degree can be self-certified by completing the appropriate form provided by the Managing Authority. A degree obtained abroad must be documented by presenting a declaration of value (DOV) issued by the Italian Representative abroad (Italian Embassy or Consulate) on letterhead complete with its original stamp; or a certificate issued by the Enic/Naric Centres.

In addition to the above documentation, non-EU citizens must upload a copy of a valid entrance document and residence permit on their online services personal data record.

ART. 6
Degree and award recognitions

ISSUED CERTIFICATION
Students admitted to the Master's final examination will pay the fee via the online services of Politecnico di Milano in order to be able to take the exam.

At the end of the Programme, upon completion of the course and after passing the final test, the student will be awarded the First-level Specializing Master in "Design for Food” in English language.

STUDENT OBLIGATIONS
Attendance is compulsory for at least 75 per cent of the programme activities. Cancellation from the Programme must be made in writing. The training period may not be suspended for any reason.

TESTING METHODS
The final examination will be the discussion of a paper produced by the student during the activities of the final internship or professionalizing project.
ART. 7
Tuition fees and contributions

The cost of this Specialising Master programme is **€ 16,500.00** divided as follows:

- Politecnico di Milano enrolment fee is **€ 500.00** per student.
- Participation fee is **€ 16,000.00** per student

**Politecnico di Milano enrolment fee will not be refunded under any circumstances.**

Enrolment and participation fees can be paid to the bank account IBAN number: IT28M030690606100000176368 – Account no. 100000176368 – CAB 09606 – ABI 03069 – CIN EUR 28 – CIN IT M – account holder Poli.design S.C.R.L. at Intesa San Paolo – Piazza Paolo Ferrari, 10 – 20121 Milano (MI)

Specifying as the reason of payment **ID 2503 MU1 Design for Food.**

ART. 8
Personal data processing

Under EU Regulation no. 2016/679 on data protection, the University processes personal data only for purposes related to the master’s admission, enrolment and management, and you agree to the disclosure of your personal information to third parties, particularly:

- public and private entities interested in possible recruitment;
- to academic programme backers; Politecnico Treasurer for services related to tuition fees;
- entities managing unsecured loans, housing, flexible employment contracts, cultural, recreational or sports activities.
- I authorise the use of the data for statistical purposes in respect of the procedures and authorisations required by the cited regulation.

The extended information on data processing and data subject rights is available on the website [www.polimi.it/privacy](http://www.polimi.it/privacy)

ART. 9
Publication

This Decree is made public on Politecnico di Milano’s website at [https://www.polimi.it/corsi/master-universitari-e-corsi-post-laurea/](https://www.polimi.it/corsi/master-universitari-e-corsi-post-laurea/)

FOR CLARIFICATIONS AND FURTHER INFORMATION, PLEASE CONTACT:

**Dr. ELISA PICCINI**  
Via Don Giovanni Verità, 25  
20158 Milano (MI)  
Phone: +39 0223997225  
Email: selezioni@polidesign.net  
[http://www.polidesign.net](http://www.polidesign.net)

Rector  
(Prof. Donatella Sciuto)  
Signed Donatella Sciuto

Digitally signed document, under legislation.