

UNIVERSITÀ DEGLI STUDI DI BERGAMO

Dipartimento di Lingue, Letterature e Culture Straniere

LABORATORIO DIDATTICO Sustainable approaches in gastronomy tourism

HOUR & LESSON DAY TOPICS ROOM Introduction to the workshop: aims, contents and activities **LESSON 1** h. 16-18 (2h) Gastronomy tourism and sustainability Introduction to the 14th November Room 54, Via (data from the Italian report on contents and Wednesday Salvecchio gastronomy tourism activities Sustainability, food waste and critical consumption **LESSON 2** h. 16-18 (2h) Sustainability and food waste reduction 20th November Introduction to the Room 54, Via practices in the tourism accommodation Tuesday contents and Salvecchio sector activities **LESSON 3** h. 9-11 (2h) How to carry out the research: topics to be investigated, methods, sources of Interactive lecture 21st November Room 3, Wednesday information/scientific literature for the identification Piazza of good practices Rosate Information for the group assignment **LESSON 4** h. 9-10 (1h) Methodology of qualitative researches Interactive lecture 28th November Lab. 5, Via Definition of the on-filed survey: for the questionnaire Wednesday Salvecchio questionnaire, methods and timing development h. 16-18 (2h) On-field qualitative research: Skype call **LESSON 5** 11th December Room 54, with people (e.g. F&B manger in hotel) Interviews Tuesday Salvecchio previously identified On-field qualitative research: Skype call h. 10-12 (2h) **LESSON 6** 12th December Room 22, Via with people (e.g. F&B manger in hotel) Interviews Wednesday Salvecchio previously identified **LESSON 7** January 2019 Students' (to be Room to be **Final presentation** presentation of arranged with defined (1h)

a.a. 2018-2019

NOTES:

toolkit (2h)

The final outcome of the workshop is a toolkit, one for each group, which is divided into four parts:

- The general context (Why to face this problem?)

students)

- Guidelines (What to do?)
- Best practices (What solutions have been already provided?)
- Focus: the situation in Italy

Students are thus required:

- to identify and analyse best practices
- to identify a list of possible people (e.g. F&B manger in hotel) to be interviewed and arrange Skype meeting (to be done together in fixed dates).
- to conduct the interviews with the support of the teacher
- to prepare the toolkit (ppt)