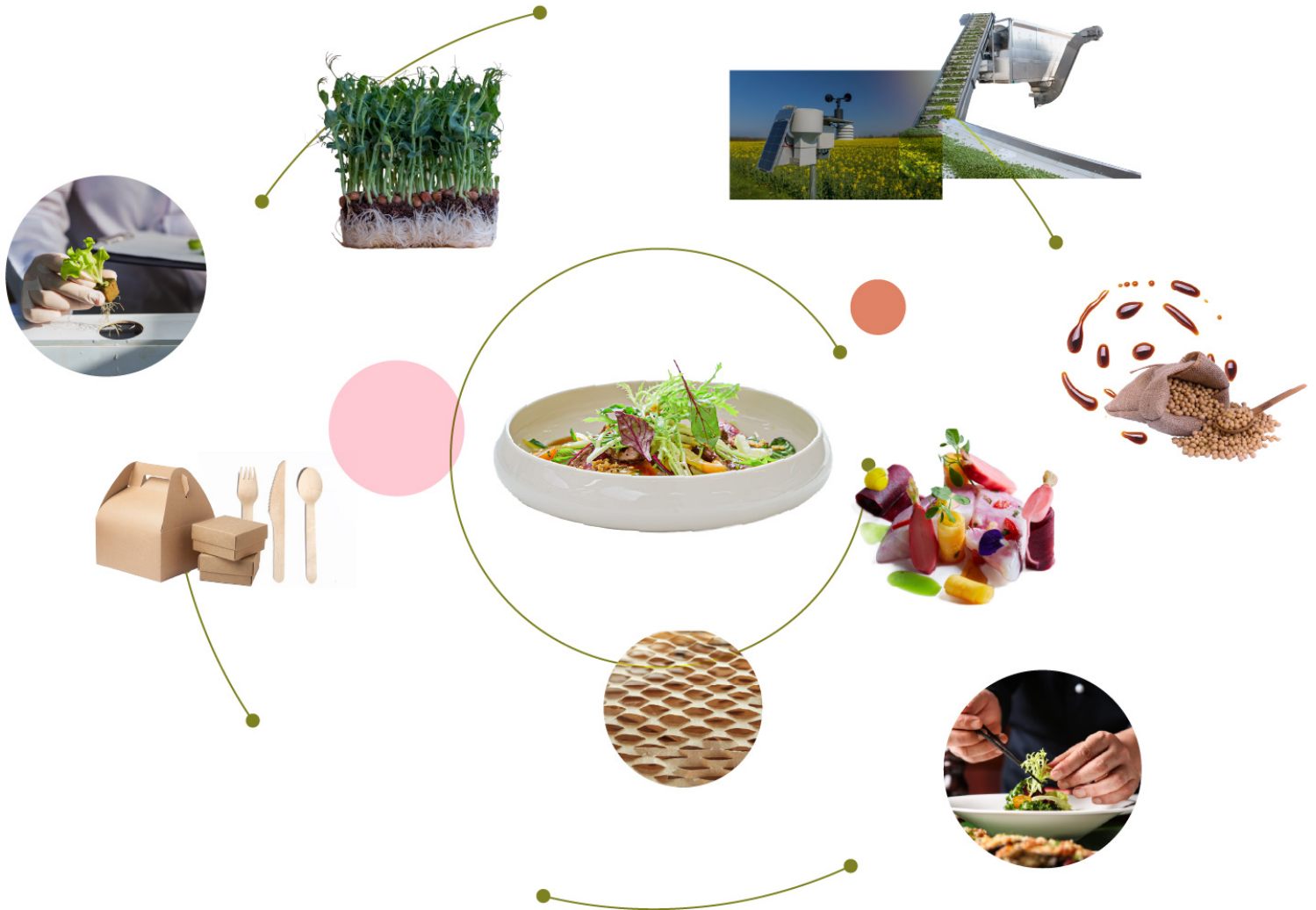




SPECIALIZING MASTER IN

DESIGN FOR FOOD

INNOVATION FOR CIRCULAR FOOD SYSTEMS

V EDITION

In collaboration with:

GENERAL OVERVIEW

The Specializing Master DESIGN FOR FOOD integrates extensive design skills with thematic and specific competences in the food area, related to humanities, gastronomic sciences, engineering, and food technology. It provides a wide-ranging designing capacity on processes and tools for the design of the food product-service system and a series of specific thematic in-depth studies useful for understanding cultural, sociological, anthropological, scientific, and technological factors.

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

A union of complementary skills:

POLI.design | Politecnico di Milano: recognized as a center of excellence in Design, Engineering, and Architecture; it plays a crucial role in the scientific and technological development of the country.

University of Parma: at the heart of Italy's Food Valley, a hub for research in food science and technology and for the entrepreneurial development in the agri-food sector.

recycling in a circular economy perspective.

The Specializing Master 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 private and public organizations.

TRAINING OBJECTIVES

The Specializing Master DESIGN FOR FOOD aims to train professionals, entrepreneurs, independent innovators, and civil servants with competencies in the design and management of systems, processes, and product-services in the food sector.

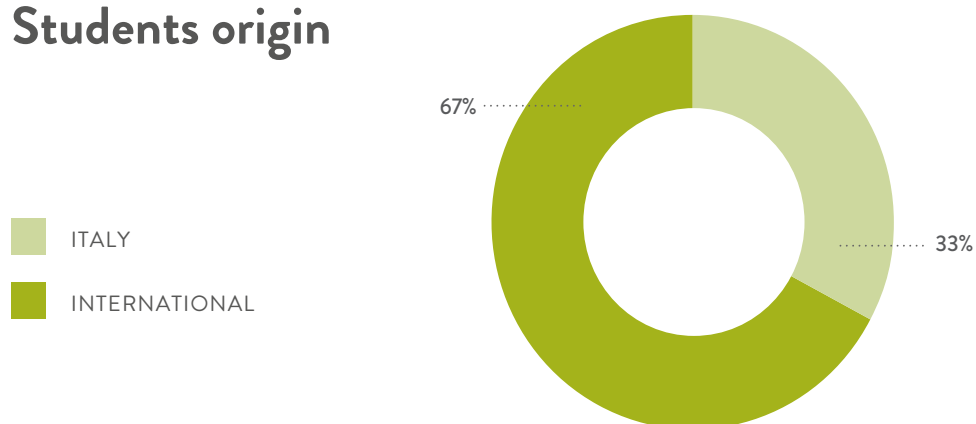
Professional Profiles characterized by a profile combining the design and experimental approach of design with the thematic knowledge of the logics of the food sector in all its extension “from field to table”, including the traditional and more advanced production and distribution systems and with a specific attention to sustainability.

The sector 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 Specializing Master completes the design (in the disciplinary extension of systems, strategies, services, products-services, communication) and food engineering skills with the thematic and specific ones in the food area related to humanities, food technology and gastronomic sciences.

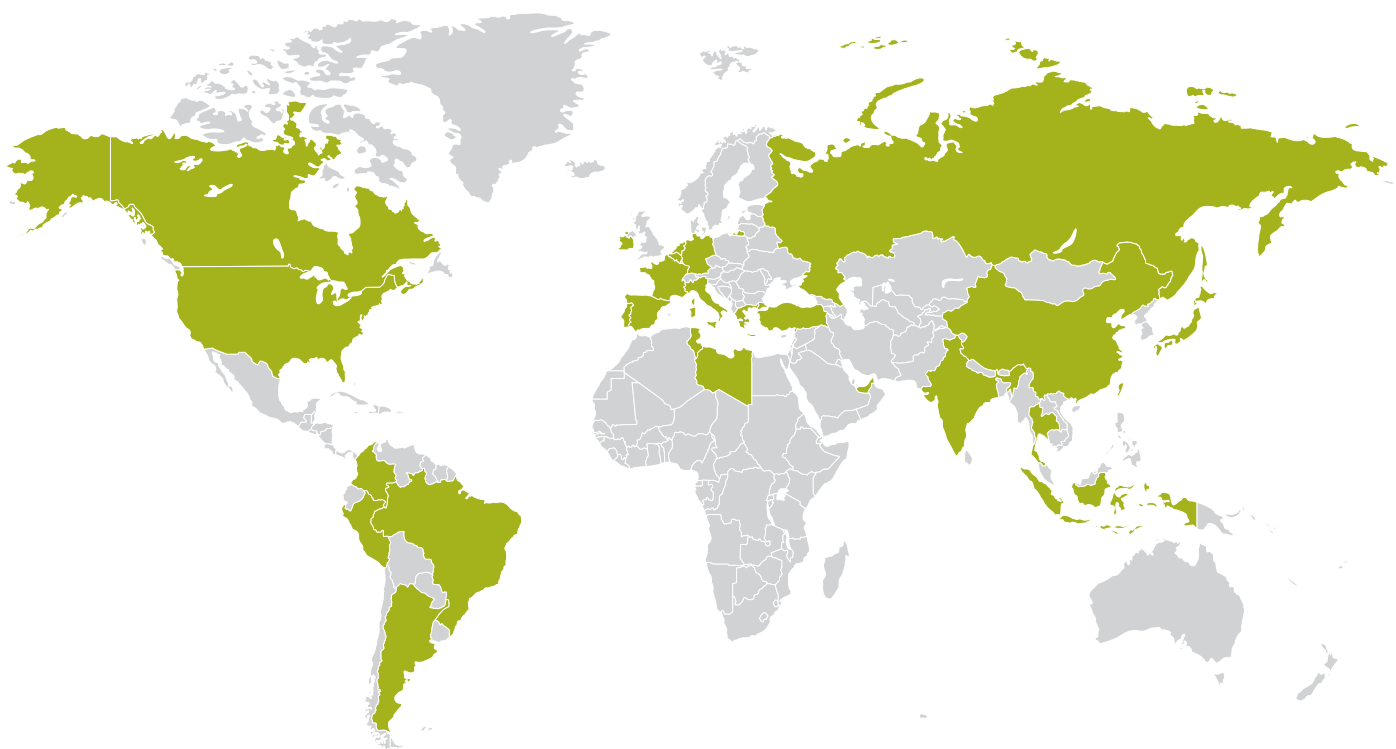
Participants will be able to:

- Understand the socio-economic and environmental transformations of the sector, outline innovative models and strategic orientations for sustainable design;
- Understand and design the territorial impacts of food supply chains;
- Use theoretical and critical skills to define design opportunities;
- Understand and use the potential of sector technologies and the main elements of production processes of different supply chains;
- Design complex solutions and articulate them in terms of product, service, communication, and space;
- Manage the main elements of food safety and planning;
- Manage all phases of the conception, design, development, and implementation of innovative solutions with an advanced perspective that includes participatory approaches;

Students origin



The course is characterised by an international class, with students from all over the world.
The programme is held in English.



INDIA | ARGENTINA | BRAZIL | CHINA | COLOMBIA | FRANCE | GERMANY | TUNISIA | JAPAN |
GREECE | INDONESIA | CANADA | ITALY | LEBANON | TURKEY | NETHERLANDS | PERU | TAIWAN |
USA | BELGIUM | IRELAND | PORTUGAL | RUSSIA | SPAIN | THAILAND | UNITED ARAB EMIRATES

25
students
max

1500
hours

15
months

€16.500
cost

Didactics

LESSON PLAN HOURS

LESSONS 460

INTERSHIP 470



Learning modules



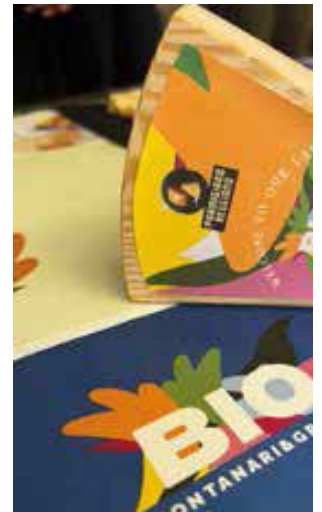
DESIGN

DESIGN WORKSHOP

GASTRONOMIC SCIENCES
AND HUMANITIES

LOCAL LEARNING
EXPERIENCE

FOOD ENGINEERING



Design Workshop in partnership with food companies



Lessons with experts



Hands-on approach

DIDACTIC PLAN

The teaching approach combines theory and practice by alternating lectures and hands-on experiences (group work, exercises, and projects).

The didactic path is characterized by:

Lessons: aimed to introduce the main topics of the program and provide students with a general framework.

Design classes: acquisition of tools and methodologies for analysis and design development.

Workshop: developed in collaboration with external companies aimed at applying tools and methodologies for developing product-service ideas.

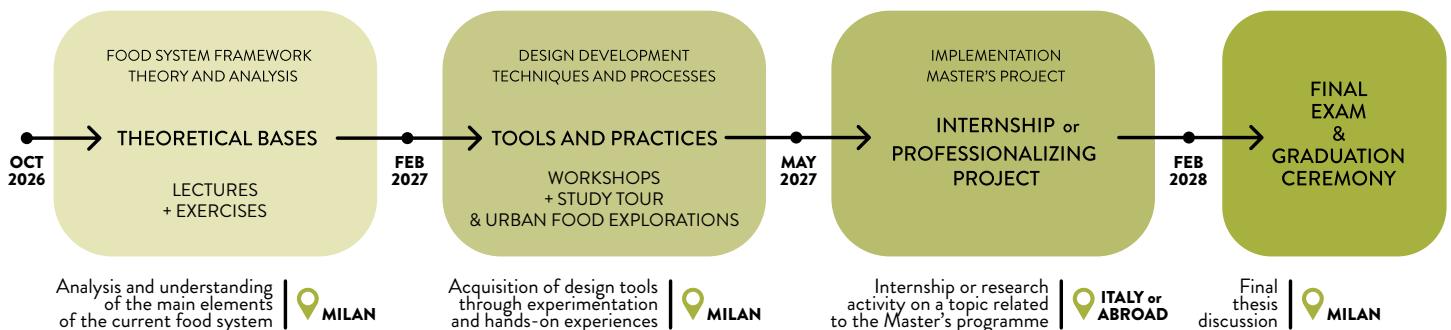
Study Tour in Parma & Emilia Romagna: a complete immersion to delve into the specific food topics of a typical Italian area.

Urban Food Explorations: daily educational outings in and around Milan.

At the end of the didactic activities, the program includes a final training experience, which can be:

Internship: 470 hours of training experience in a partner reality of the Master or suggested directly by the participants in agreement with the Master Board.

Professionalizing Project: A scientific research activity involving the in-depth study of issues shared between the Student and the Master Board.



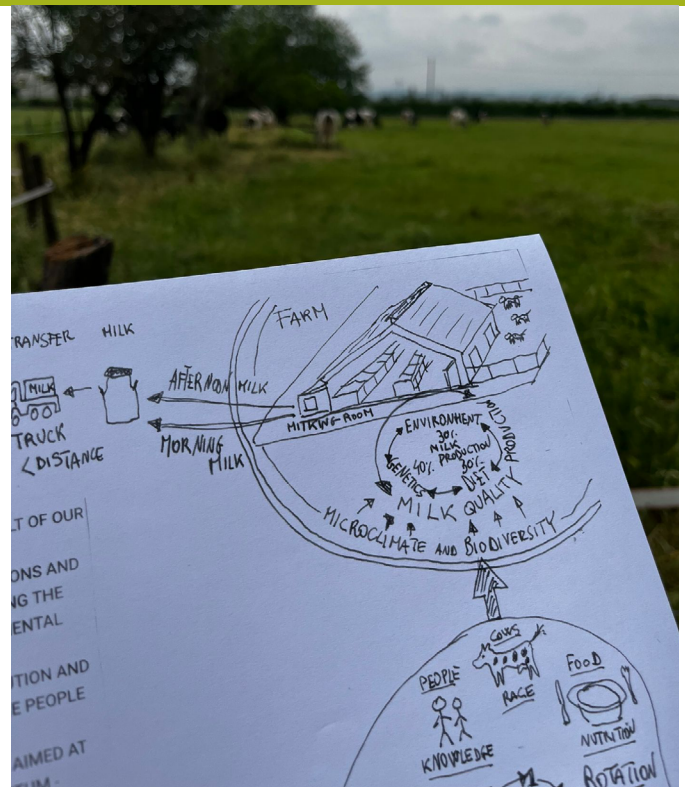
FEB-APR | THEORETICAL BASES - LECTURES + EXERCISES



APR-JUN | TOOL AND PRACTICES - WORKSHOPS

WHAT IS A STUDY TOUR?

A Study Tour is a practical experience aimed at understanding a place's gastronomic complexity and teaching how to travel for a gastronomic purpose. It represents a unique local learning experience, combining educational visits, events, and tastings. Through first-hand interactions with producers and stakeholders, students have access to the backstage of typical food products. Each study tour provides an opportunity to discover and analyze a food system through a holistic approach, highlighting the connections between food and landscape, time, people, architecture, environment, and rituals. The study tour program consists of educational activities, including visits to production sites, conversations with professionals, and didactic meals, allowing students to reflect critically on concepts of origin, authenticity, tradition, and innovation while being provided with specific geographical, historical, and socio-anthropological contexts.



Study Tour - Emilia Romagna



Study Tour - Emilia Romagna



Study Tour - Emilia Romagna

STUDY TOUR IN PARMA & EMILIA ROMAGNA

The study trip to Parma & Emilia Romagna offers students a complete immersion into a **typical Italian food production area** (called 'Food Valley'). It aims to delve into the production processes of some of the most famous food specialties (e.g., Parmigiano Reggiano cheese) through visits, meetings with experts, and tastings sessions.

EMPLOYMENT OPPORTUNITIES

The job opportunities for graduates are manifold. These will be practitioners whose profiles combine the design and experimental approach with specific knowledge of the underlying logic of the food sector in its extension “from field to table,” considering traditional and innovative production and distribution systems, with specific attention to sustainability. For example, we can list:

R&D FOOD Project Manager: R&D managers for improving and implementing food processing and production processes.

FOOD Service & Product Designer: Professionals specialized in the conception and design development of sustainable food products and services.

FOOD Brand Manager: Marketing managers for the development and implementation of innovative food product-service lines.

FOOD Startupper/Entrepreneur: Inventors and self-employed entrepreneurs capable of transforming innovative ideas into sustainable new businesses in the agri-food sector.

FOOD Innovation Specialist: Professionals and consultants of innovative food strategies and policies within companies, public institutions, research centers, and third-sector organizations.

REQUIREMENTS

The Specializing Master welcomes candidates with a Degree or Specialist/Master’s Degree in Design, Engineering, Architecture, Economics and/or Management, Social Sciences/Humanistic Sciences, Gastronomic Sciences, Agriculture, Food Technology, or people with other types of degrees who have also gained significant professional and work experience and wish to strengthen their professional path in the field of food innovation, acquiring and developing specific and qualified competencies. The selection will be made based on the documentation sent, followed by an interview in English language (remotely). The selections will be made in chronological order with respect to the date of receipt of the application until all available places are filled.

DEADLINES

To take part in the selection process, please complete the online application form at [this link](#).

For more information about deadlines, visit [our website](#).

PRICE

The Specializing Master costs **€16,500** (€16,000 participation fee + €500 enrollment fee at the Politecnico di Milano)

VAT exempt under Art. 10 of DPR 633/72.

POLI.design, Polimi & University of Parma students may benefit from a €1,000 reduction.

[Available promotions](#)

PARTNERS

Each edition of the Master in DESIGN FOR FOOD is enriched with new partners who collaborate in the design workshops aimed at developing new product-service solutions. his network is constantly expanding.

In the previous editions, there were:



CONTACTS

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<https://www.polidesign.net/en/formazione/business-design/master--design-for-food/>