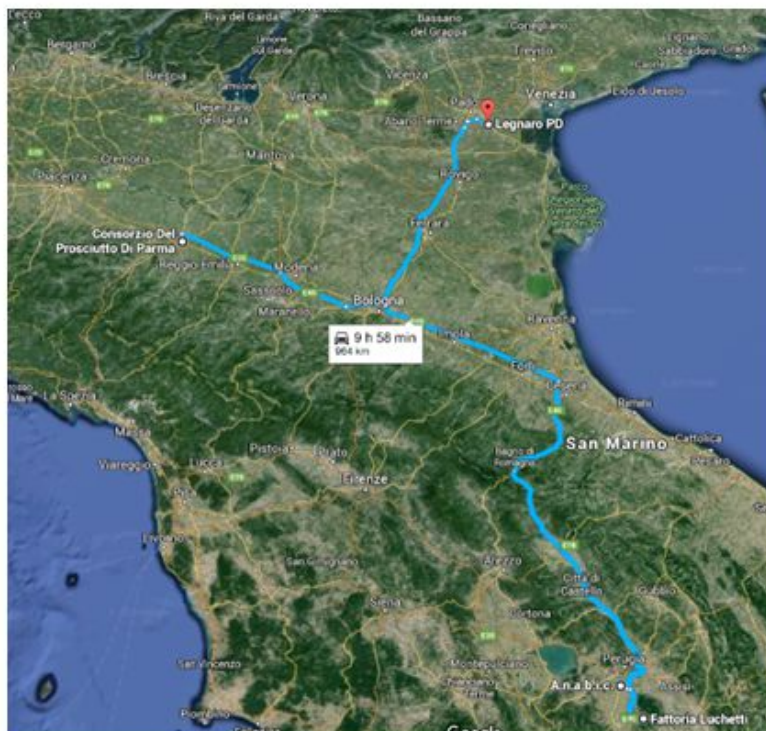




UNIVERSITÀ
DEGLI STUDI
DI PADOVA

Field trip

Master degree «Italian Food and Wine»



Meat chain:

Chianina beef meat

Parma dry-cured ham

19 - 20 November 2015

Field trip meat chain: “Chianina beef meat and Parma dry-cured ham”
Master degree “Italian food and wine” – 19-20 November 2015

Tuesday, 19 November 2015

6:00 Legnaro (PD) - Departure time

6:30 Padova - Departure time

11:00 San Martino In Colle (PG) - Arrival time

11:00 -13:00 ANABIC (Associazione Nazionale Allevatori Bovini Italiani Carne) headquarter

- Seminar ***“Vitellone Bianco dell’Appennino Centrale PGI: marketing aspects”***- Dr. Petrini

13:30 Collazzone (PG) - Fattoria Luchetti - Arrival time

13:30-14:30 Lunch time

14:30-16:30 Students visiting the farm (***“The Chianina breed: husbandry, feeding and genetic aspects”***) – Dr.ssa Sbarra

19:30 Dinner time

Accommodation at Fattoria Luchetti.

Friday, 20 November 2015

7:00 Collazzone (PG) - Fattoria Luchetti – Departure time

11:30-12:00 Parma – Arrival time

12:00 - 14:00 Lunch time and Parma sightseeing

14:00 - 16:30 – Consorzio del Prosciutto di Parma:

- Seminar ***“Vertical tasting of three different ageing of dry-cured Parma ham”***
- Seminar ***“Dry-cured Parma ham: marketing strategies for EU and developing countries with focus on PDO status”***- Dr. Tramelli

17:00 Parma - Departure time

19:30 Legnaro (PD) - Arrival time

20:00 Padova – Arrival time