

## PROGRAMME MAP: ALIGNMENT BETWEEN THE CONTENT OF THE FORMATION ACTIVITIES AND THE LEARNING OUTCOMES

Graphical representation of the results of each training activities (AT) of the programme and their relationship with the objectives of the course itself

Instrument for the calibration of the expected learning outcomes for each single AT, in order to achieve, in a balanced way, the programme's educational objectives



PROGRAMME MAP	TRAINING ACTIVITIES											
learning outcomes	AT 1	AT 2	AT 3	AT 4	AT 5	AT 6	AT 7	AT 8	AT 9	AT 10	AT 11	AT 12
to know the history, mathematics, physics, chemistry in their application aspects along the entire gastronomic chain	X	X	X							X		
to interpret the development of food and wine chains to adapt production, administration and sale in relation to the demand of the markets and customers, enhancing the typical products				X				X			X	X
to use the basic methods of market research and know the principles that govern the business economy and marketing		X					X	X				
to be able to communicate to people with the same skills as well as to a non-specialized public using an EU language other than their own, usually English					X	X			X	X		
to frame the historical-cultural-food vocation of a territory in order to be able to draw up texts to promote recipes or product inventories				X	X	X	X					
to acquire knowledge, both theoretical and practical, in sensory analysis and tasting, in the context of enhancing the qualitative characteristics of foods	X		X						X	X	X	X
to know the chemical composition of food and its impact on human health				X			X					X

