



Energy  
Cultural  
Heritage  
Safety and  
Security

Regione Umbria



Umbria

Umbria  
Academy

Italian Education Program for the Future



# Umbria Academy

Italian Education  
Program for the future

## China Program



Umbria Academy is a project offering an higher and specialized education. It is coordinated by the Umbria Regional department through the Umbrian Agency for University Services (ADISU) in which take part: the University of Perugia, the University for Foreigners of Perugia, The Academy of Fine Arts Pietro Vannucci, the Conservatorio di Musica "Francesco Morlacchi" di Perugia, the Istituto Superiore di Studi musicali "G. Briccialdi", the CFP G.O. Bufalini.

The purpose is offering to foreign students the occasion of studying and training in a context – like the umbrian – rich in competences absorbed and renovated by virtue of centennial academic and professional experiences. In this specific sector of Umbria Academy, concerning the China Program, the areas of importance are: Energy; Cultural Heritage and Security.

Keywords: Sustainable Energy; Design; Music; Italian Language and Culture; Cultural Heritage, Ethnoanthropological and Sinological Heritage; Environmental Safety and Security; Social Safety and Security; Territorial Safety and Security; Food Safety and Security.

Regione Umbria

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## **Umbria - A land rich in time**

The region of Umbria is home to the vestiges of a millenary culture where history, art and traditions interweave in constant interaction with the new idioms of the modern human condition. Each town, each street, each square conveys its experience of the important past underpinning a continual search for a potential future. Villages and towns jealously guard their artistic, cultural and environmental treasures, mindful that they are the heritage for the generations to come.

[www.regione.umbria.it](http://www.regione.umbria.it)



**Umbria**

## Umbria - A land rich in time



Umbria invests in the identity of its land and its culture to define its international profile. Worldwide languages of expression have evolved together and contributed to developing the identity of our region as a universally perceived location for international culture. Culture is an intrinsic value of our community, a vital necessity for illustrating Umbria's talent in all its aspects.

With the positive developments that permeate our country's growth reflected in the quality of our community and the sustained contribution to research and education that our universities are able to assure creates the optiminal climate for preparing future generations - our best resource.

Green Umbria, with its nature and landscapes, merges with a millenary stratification of human work in the towns, creating an integration that represents a shared value by which we feel bound. All this is interwoven with an economic fabric of SMEs and an entrepreneurial rate higher than the national average. Companies operating in the steel and chemical sectors, in food and confectionery, fashion and high technology, with a single common denominator: the search for innovation, scientific knowledge, the human expertise of our area. Agriculture for us is an opportunity for economic development and enhancement of the environment without exploitation of the territory, trade

oriented to consumer health, with production of fine food and wine also targeting foreign markets. A notion that places the quality of the environment at the heart of our work, as a place for quality of life and community rapport. The territory as the essential nucleus for the effective implementation of the sustainability concept.

The interweaving of tradition and innovation is the starting point, not the end of the journey. We wish to see you not simply occasional guests: we invite you to become part of our identity with the desire to take journey together - In Umbria.



**Umbria**



## Umbrian Agency for University Services (ADISU)

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ITALIAN LAW ADMITS,  
THROUGH REGIONAL  
POLICIES, THE  
ACHIEVEMENT OF HIGHER  
LEVELS OF EDUCATION  
TO WORTHY AND ABLE  
STUDENTS AND IT AIMS TO  
REMOVE ANY ECONOMIC  
AND SOCIAL BARRIERS  
RESTRICTING THE RIGHT  
TO HIGHER EDUCATION  
FOR STUDENTS ENROLLED  
AT UMBRIA REGION  
UNIVERSITIES.

The Umbrian Agency for University Services (ADISU) provides students with grants and services which guarantee equal access to university studies through an integrated system of facilities including financial aid, housing and restoration services, cultural, health and tutoring services, stages and training activities and special facilities to students with physical disabilities and working students. ADISU is responsible for the coordination of "Umbria Academy Project" acting as a link between Umbrian Academic Institutions and their international partners worldwide. ADISU, thanks to its welcome point, promotes all services which contribute to ensure the best living and studying conditions for students.





UNIVERSITÀ DEGLI STUDI  
DI PERUGIA

## University of Perugia

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**THE UNIVERSITY OF  
PERUGIA WAS FOUNDED  
IN 1308 WHEN POPE  
CLEMENT V GRANTED THE  
STUDIUM OF THE CITY THE  
AUTHORITY TO ENGAGE IN  
HIGHER EDUCATION AND  
GAVE TO ITS COURSES  
UNIVERSAL RECOGNITION.**

In 1355 Emperor Charles I granted Perugia the permanent right to have a University and to award degrees to students from all nations. In its seventh century of life, the University of Perugia is dedicated to two fundamental and complementary pursuits: state of the art scientific research and interdisciplinary education, both with a strongly international outlook. In recent years, the University has undertaken a broad renewal of its degree programs and curricula, which prepare students to meet the demands of the labor market and to satisfy the needs for innovation expressed by employers in private and public sectors. The European Commission has recently awarded the University the prestigious ECTS label for excellence in the application of the European Credit Transfer System in all degree programs – first and second cycles and single cycle – confirming the high quality of our expanded international endeavors. There are agreements with 361 institutions of higher learning throughout the European Union, eligible for participation in the Erasmus program, and about 90 cooperation agreements with European and extra-European universities for the development of research and education. About 50 research groups have received grants from the European Research network.



## The Academy of Fine Arts Pietro Vannucci

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**THE PERUGIA ART  
ACADEMY IS ONE OF THE  
OLDEST IN ITALY (SECOND  
ONLY TO FLORENCE), SO  
IT CAN BE PLACED AMONG  
THE MOST PRESTIGIOUS  
CULTURAL INSTITUTIONS  
OF THE REGION.**

It was founded by the painter Orazio Alfani and the architect and mathematician Domenico Sozi in 1573. In 1901 it was moved to what was once the convent of San Francesco al Prato, although it was originally in the church of Sant'Angelo della Pace at Porta Sole and later in the convent of Montemorcino Nuovo. Now the Academy is a School of Fine Arts and its educational offering has been structured, as all the Higher Education Art and Music Institutions, in a first cycle level (Triennio) and a second cycle level (Biennio) whose programs aim to provide students with specific diplomas legally recognized in both a national and an international context. The first level academic courses are Painting, Scenography, Sculpture and Design. The second level academic courses are Painting, Scenography, Sculpture and Graphic Arts. The programs of studies safeguard the Italian artistic tradition, but also include highly innovative courses. The Academy Pietro Vannucci has also a huge collection of plaster casts, drawings, prints and paintings, a selection of which is kept in the new museum opened to the public in June 2012.



## University for Foreigners of Perugia

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**THE UNIVERSITY FOR  
FOREIGNERS PERUGIA,  
FOUNDED IN 1925, IS  
THE OLDEST AND MOST  
PRESTIGIOUS ITALIAN  
INSTITUTION INVOLVED IN  
TEACHING AND RESEARCH  
ACTIVITIES AS WELL AS IN  
THE DIFFUSION OF THE  
ITALIAN LANGUAGE AND  
CIVILIZATION IN ALL ITS  
EXPRESSIONS.**

The Institutional mission of the University is the dissemination and the promotion of the Italian language and culture all over the world. Its story began in 1921 when a lawyer by the name of Astorre Lupattelli, who had dedicated much of his life to the project, set up the first courses in high culture in his home town. His eventual aim was to heighten people's awareness of the central Italian region of Umbria - whose chief town is Perugia - both throughout Italy and abroad, to describe its history, its institutions and its natural and artistic history. The courses in Italian language and culture run by the "Higher School" attract every year more than 8000 students from over 120 different countries. The courses are shaped on six levels according to the Common European Framework of Reference for Languages - CEFR: elementary (A1-A2), intermediate (B1-B2), advanced (C1-C2). The CVCL is responsible for the official Certification of knowledge of the Italian language (CELI). The CVCL promotes and develops study and research activities concerning the evaluation of the Italian linguistic competencies and abilities. Over 12,000 students took part in the CELI examination in the 225 examinations centers distributed worldwide. Since the 1990's, the University's unique curriculum has been expanded to include degree and postgraduate programmes in the field of Teaching methods and the promotion of the Italian language.



## Conservatorio di musica "F. Morlacchi" di Perugia

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**THE CONSERVATORIO  
DI MUSICA "FRANCESCO  
MORLACCHI" DI PERUGIA  
IS THE FIRST INSTITUTION  
OF HIGHER LEARNING IN  
UMBRIA FOR PURPOSES  
OF HIGHER EDUCATION,  
SPECIALIZATION,  
RESEARCH AND MUSIC  
PRODUCTION FOUNDED  
OVER 200 YEARS AGO AS  
MUSIC INSTITUTE, BECAME  
STATE CONSERVATORY  
IN 1974.**

In the current Academic Year the Conservatory of Perugia has 103 full Professors and 15 contract Teachers, and is attended by more than 600 Italian and foreign students. In the current Academic Year the Conservatory of Perugia has 103 Professors and 15 Lecturers, and is attended by more than 600 Italian and foreign students.

Among the numerous and valuable musical instruments made available to students, it is noted in the great Auditorium concert Organ featuring five keyboards to mechanical transmission, two pedals, 58 records and over 6,000 pipes.



## Istituto Superiore di Studi musicali "Giulio Briccaldi" di Terni

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**THE "ISTITUTO SUPERIORE DI STUDI MUSICALI "G. BRICCALDI" OF TERNI"**  
**(HIGHER INSTITUTE FOR MUSICAL STUDIES) IS ONE OF THE THREE AFAM (ITALIAN POST-GRADUATE ART AND MUSIC TRAINING ACADEMIES) INSTITUTES IN UMBRIA REGION.**

Since 1995 it is located in the prestigious sixteenth century Palazzo Giocosi-Mariani, in the historic centre of the town. The Institute's classrooms, offices, library and recordings collection are located in the building's three floors. The extensive range of courses offered, which include pre-academic and academic courses (three-year courses and two-year specialization courses) and courses from the previous didactic structure (currently winding down), extends from the Renaissance and Baroque repertoire to jazz and electronic music, and is also open to students from the EEC through the Erasmus scheme. The Institute has a long and prestigious history behind it, the foundations of which lie in the Cathedral music school (sixteenth century) and the Civic music schools that, from the Unity of Italy onward, were particularly active during the second half of the Eighteen hundreds. Today the Institute is a modern, dynamic reality: its limited size facilitates high levels of specialization and constant attention to the quality of training provided by a body of young teaching staff who are still at the height of their artistic careers. It also works intensely with local bodies and associations. The Briccaldi Institute has made a successful start within the Erasmus scheme, and is currently the partner of eight prestigious institutions.



CENTRO DI FORMAZIONE PROFESSIONALE  
G.O. BUFALINI  
CITTÀ DI CASTELLO (PG)

## CFP G.O. Bufalini

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**THE PROFESSIONAL TRAINING CENTRE "G.O. BUFALINI" OPERATES IN UMBRIA SINCE 1909 AS "SCHOOL FOR PROFESSIONAL TRAINING OF OPERATORS OF ARTS AND CRAFTS".**

Currently it is a multi-purpose services centre to enterprises and people of Umbria Region and provides training activities in the areas of "compulsory education", "basic training", "higher training" and "lifelong learning". It is accredited at Umbria Region and may release attestations of professional qualification to its students. The Professional Training Centre "G.O. Bufalini" for its activities manages a structure of over 2,000 square meters consisting of three buildings which hold practical and laboratory applications (carpentry, mechanics and welding, repairing cars and bikes, catering, hairdressing labs) and theoretical activities (classrooms, offices, computer labs, multimedia classrooms, conference room). The training activities are carried out in collaboration and partnership with the most important educational institutions and associations of Umbria Region. The Professional Training Centre "G.O. Bufalini" is certified ISO 9001 and ECDL Test Center.





Field:

**Sustainable Energy**

Title:

**Research Doctorate. Energy  
and Sustainable Development**



UNIVERSITÀ DEGLI STUDI  
DI PERUGIA

**LANGUAGE**

English

**TIMETABLE**

Three years of complete lessons-seminar- research experiences.

**COSTS**

From a minimum of € 500,00 (three years PhD course including 6 funded PhD student positions and 2 non-funded PhD student positions) to a maximum of € 1.500,00 (three years PhD course including 18 funded PhD student positions and 6 non-funded PhD student positions).

**OBJECTIVES**

The Doctorate is multidisciplinary and it is oriented towards sustainable development of energy systems; it is based on engineering competences for traditional and renewable energy technologies development. It is connected to energy saving in the agri-food chain and in the building field (agriculture and engineering areas) and it is correlated with territorial use management, energy resource evaluation and health effects evaluation (medical area). The Doctorate is composed of two curricula:

- Energy and human health effects: the aim is the training of professional people in the sustainable development area, energy efficiency, human health effects and renewable sources use sector, in particular biomass;
- Energy agricultural and territorial resources: the aim is the training of professional people that will work in territorial sustainable promotion, seismic risk reduction, energy rational use by means of planning and survey.

Upon completion of three years' research and work as a graduate student, the PhD candidate must demonstrate original contributions and academic excellence in the specific field of his/her knowledge. The next will be the XXX cycle of the Energy and Sustainable Development Doctorate. The scientific research centre proposer is CRB - Biomass Research Centre, section of CIRIAF – University of Perugia.

**ADMISSION REQUIREMENTS**

Master degree and fluent knowledge of English.

**FOREIGN STUDENTS**

A minimum of 30% of the available positions will be destined to foreign students.

**STUDY PLAN**

For the first curriculum (Energy and Human Health Effects) the most important topics are: rational energy use, energetic sources and systems, renewable sources, energy smart grid and smart cities, environmental impact, Life Cycle Assessment, certification of energetic supply chains, biofuels, comfort, energy certification of buildings, solar energy for buildings, thermal insulation systems emissions, and pollutants effects on the human health.

The topics of the curriculum Energy Agricultural and Territorial Resources are: energy saving in food and agriculture technologies sectors, agri-food systems, bio-energy, territorial resources management (in particular biomass), territorial promotion, and survey technologies.

180 CFU/3 years.

Field:  
**Sustainable Energy**  
Title:  
**Summer School in “Green chemistry and biorefineries”**

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**OBJECTIVES**

WW has the potential to provide the largest proportion of renewable energy by 2050; moreover the concept of green chemistry offers the opportunity for integrated bioenergy, biofuels and biochemicals production in order to substitute fossil fuels products in each economy sector and move from the refineries to the biorefineries. The Green chemistry starts from raw materials that need to avoid the competition with food agriculture and follow sustainability criteria in order to reduce land, water and carbon consumption (agricultural residues, forestry residues, energy crops in marginal lands, river and streets maintenance). In this context, SPRING (Cluster on Sustainable Processes and Resources for Innovation and National Growth), promoted by CIRIAF (Interuniversity Research Centre on Pollution and Environment “Mauro Felli”, with administrative headquarter at the University of Perugia) and co-financed by the Italian Ministry of the University, is a National network that involves public and private partnership in the green chemistry sector and has the objective of triggering the development of biobased industries, through an holistic approach to innovation, aimed at revitalizing chemistry in the name of environmental, social and economic sustainability. The purpose is to stimulate research and investments in new technologies, in constant dialogue with the actors of local areas, and to pursue the European Commission most recent policies on bioeconomy; in particular CIRIAF is involved in BIT3G project, “Third generation biorefineries integrated in the territory” for biopolymers production using cardoon cultivated in marginal lands as raw material. Between its activities SPRING aims at promoting the topics through training courses; the Summer School in “Green chemistry and biorefineries” could be an opportunity of high level courses for students in several topics such as chemistry, agronomy, engineering and biotechnology.

**ADMISSION REQUIREMENTS**

Good knowledge of English language. Courses are open to post-graduate students, preferably with a scientific degree (e.g. engineering, agriculture, chemistry and biotechnology), with good academic qualification evaluated by the personal CV, and will take place only if a 25 minimum number of participants will apply (maximum number of participants is 50).

**FOREIGN STUDENTS**

From a minimum of 50% to a maximum of 70% of the attendance of the training school will be destined to foreign students.



UNIVERSITÀ DEGLI STUDI  
DI PERUGIA

**STUDY PLAN**

The Summer School in “Green chemistry and biorefineries” is a course for international students: it is a 10-days intensive course aiming at increasing knowledge in biomass supply, production and transformation, bioenergy processes (and their sustainability) and final bioproducts production. The theory topics will be accompanied with laboratory experiences in bioethanol and other bioproducts production. A certificate of attendance will be given to all participants who successfully complete the course. The course is taught by CIRIAF-University of Perugia and in particular by professors and experts in all the energy, biotechnology and green chemistry aspects, also coming from University partners (Italian and international).



# Cultural Heritage

# The Academy of Fine Arts Pietro Vannucci

Field:

# Design

Title:

# Winter School Humanistic Design



## OBJECTIVES

The students will be trained about the way the industrial design practice has to be able to relate with the context, rediscover traditional local knowledge and repropose them in a contemporary way.

## **ADMISSION REQUIREMENTS**

### **Graduating student and Post graduated student**

## **STUDY PLAN**

The work methodology is based on a personal research path which will include all the design process phases: Exploring and asking; doing research on field; developing strategic analysis; practicing the design process in collaboration with local manufacturers combined with the new technology.

This Perugia Summer School course highlights different aspects of design in contemporary society.

The students will learn how private or public brands create culture and value, how the designers are asked to deliver new knowledge and to manage design processes which involve local and territorial skills. They will also learn how various creative expressions such as visual identity, ambient design acts can help organisations enhance their products and brands.

The students will learn to:

- understand the importance of design competences.
  - describe and apply key concepts of design in product marketing.
  - identify product design challenges for organisations operating in different product markets.
  - improve their design skills in terms of innovation and authenticity.
  - promote the value of humanistic design thinking.

The entire work period will cover two weeks.

## LANGUAGE

English / Italian

TIMETABLE

Week 01  
The design research.  
Asking, researching,  
analysing the context,  
presenting the strategic  
approach to the student  
community  
The design process #01,  
semantic elements, the  
language of materials, how  
to deliver innovation without  
refusing heritage values

Week 02  
The design process #02.  
Defining the project, how  
not to lose quality, the  
prototyping process, finalize  
the model, photo shooting  
stage.  
The design exhibition.  
Common work dedicated  
to organize and manage a  
collective exhibition of the  
different works and object.  
Final public conference

## COSTS.

Admission fee €1.300,00  
each student

Field:  
**Music**

Title:

**3 - year - I Level  
Academic Diploma  
for Early Music Courses**



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#### **OBJECTIVES**

At the end of the studies related to the first level Academic Diploma in Renaissance and Baroque Singing , students should have acquired knowledge of historical techniques and the specific skills that would enable them to express their artistic idea. Particular emphasis will be given to the study of the most important repertoire of Renaissance and Baroque singing - including the ensemble and polyphonic singing - and the related performance practices, with the aim as well to develop the student's ability to interact within different kinds of music ensembles. These objectives will also be achieved through the development of hearing perception and memorization and specific knowledge related to the organizational, compositional and analytical concepts of music, and their interaction. At the end of the three-year course, students will have gained a thorough understanding of the stylistic, historical and aesthetic general aspects related to their specific area.

At the end of the studies related to the first level Academic Diploma in Renaissance and Baroque Trumpet , Baroque Trombone, Baroque Hobo, Baroque Flute, students should have acquired the knowledge of historical techniques and the specific skills that would enable them to express their artistic idea. Particular emphasis will be given to the study of the most important repertoire of Renaissance and Baroque - including the ensemble - and the related performance practices, with the aim as well to develop the student's ability to interact within different kinds of music ensembles. These objectives will also be achieved through the development of hearing perception and memorization and specific knowledge related to the organizational , compositional and analytical concepts of music, and their interaction . Considerable attention will be devoted to the acquisition of proper emotional and postural control . At the end of the three-year course , students will have gained a thorough understanding of the stylistic, historical and aesthetic general aspects related to their specific area.

Moreover, with reference to the specificity of each course, the student will obtain adequate skills related to the field of improvisation and ornamentation.

At the end of the studies related to the first level Academic Diploma in Harpsichord and historical keyboards , students should have acquired the knowledge of historical techniques and the specific skills that would enable them to express their artistic idea. During the study period the student will acquire the skills needed to perform the repertoire of the harpsichord (as a main subject), the Organ ( early music repertoire ) and Fortepiano . Particular emphasis will be given to the study of the most important repertoire of Renaissance, Baroque and Classical era - including the ensemble - and the related performance practices, with the aim as well to develop the student's ability to interact within different kinds of music ensembles. These objectives will

also be achieved through the development of hearing perception and memorization and specific knowledge related to the organizational, compositional and analytical concepts of music, and their interaction . Considerable attention will be devoted to the acquisition of proper emotional and postural control . At the end of the three-year course, students will have gained a thorough understanding of the stylistic, historical and aesthetic general aspects related to their specific area.. Moreover, with reference to the specificity of each course, the student must possess adequate skills related to the field of improvisation and ornamentation.

#### **ADMISSION REQUIREMENTS**

High School degree. Certificate of proficiency in the theory and solfeggio practice, harmony and piano (not compulsory for the last two disciplines).

#### **FOREIGN STUDENTS**

Certificate of compliance of the foreign diploma.

#### **STUDY PLAN**

The specific study plans of the courses included in the project (Canto Rinascimentale e Barocco – Clavicembalo e tastiere storiche – Oboe barocco e classico – Flauto barocco [Traversiere] – Tromba barocca – Trombone barocco) can be found on the web site: <http://www.briccalditerni.it/pagine.php?id=133>

For more information about the Institute: [www.briccalditerni.it](http://www.briccalditerni.it)

#### **LANGUAGE**

Italian - English

#### **TIMETABLE**

The courses are equally distributed between the first and the second semester of the Academic Year (November, 3rd – October, 31st).

#### **COSTS**

Tuition fee: € 15,00 – Yearly fee: € 600,00







## Conservatorio di Musica "Francesco Morlacchi" di Perugia

Field:

### Music

Title:

### 2 year - II Level Master Degrees for Academic Musical Disciplines:

String Instruments (violin, viola, cello, double bass), Wind Instruments (Flute, Ottavino, Oboe, Clerinet, bassoon, cornet, trumpet, trombone, saxophone), Harp, Guitar, Piano and Fortepiano Harpsichord and Maestro al Cembalo (Chapel Master), Chorus Master, Composition, Organ, Percussions, Electronic Music, Jazz, Chamber Music with Piano, Chamber Music for wind Instrument, Chamber Music with string instrument, Canto Lirico, XVI-XIX Century Theatre.



#### OBJECTIVES

II Level Cycle provides musicians with courses, lectures to gain deep knowledge, vocational training to deal with Repertoire in all ages and styles both as a solo artist and/or orchestral musician or orchestra. The Second Level Cycle is a study articulated at many levels: nearby many common academic disciplines, relative to multiple students, many educational paths are involved to hone one's skills.

#### ADMISSION REQUIREMENTS

First Cycle Level or Master Degree that adhere to chosen course. International Educational Qualification suitable for entrance exam.

#### FOREIGN STUDENTS

See Above. Knowledge of Italian Language. Knowledge of other official languages of the European Communities would be an asset.

#### STUDY PLAN

[http://www.conservatorioperugia.it/4-corsi\\_e\\_docenti/37-corsi\\_di\\_ii\\_livello.html](http://www.conservatorioperugia.it/4-corsi_e_docenti/37-corsi_di_ii_livello.html)

#### LANGUAGE

English

#### TIMETABLE

Daily one to one and common training courses, weekly technical and theoretical knowledge lessons starting from November to October for a three-monthly period, semesters or year-long. 60 college credits per year.

#### COSTS

€ 880,00.

Field:

## Italian Language and Culture

Title:

### Italian Language and Culture Courses for Chinese students enrolling in "Marco Polo" and "Turandot" Programs



https://www.unistrapg.it/info-per/studenti-marco-polo-e-turandot

"Marco Polo" and "Turandot" Programmes give Chinese Students the chance to enroll in Italian Universities ("Marco Polo Programme") and Afam Institutions ("Turandot Programme" - higher education institutions for art, music and dance).

Chinese students willing to enroll in any Italian University must attend a 8-months course in Italian Language and Culture in Italy before accessing the host University in order to gain the required linguistic competences equivalent to the level B1/B2 of the Common European Framework of Reference for Languages (CEFR).

The University for Foreigners Perugia is a well-known Italian University devoted to the diffusion and teaching of Italian Language for foreign people since 1921 and the most famous University in Italy for the teaching of Italian Language to Chinese-speaking students.

#### OBJECTIVES

Learning Italian Language in Italy in order to gain the linguistic and cultural competences required to attend Italian University or higher education institutions for art, music and dance equivalent to the level B1/B2 of the Common European Framework of Reference for Languages (CEFR).

#### ADMISSION REQUIREMENTS

Who can access:

- Students holding a Secondary School Leaving Certificate who obtained a minimum mark of 380/750 at the Gao Kao;
- Students holding a Chinese Bachelor Degree.

#### PRE-ENROLLMENT APPLICATION for Marco Polo and Turandot Programmes:

The period to submit the pre-enrolment application to the Italian diplomatic authorities in China is from October to December of the year preceding the year of enrolment in University (or Afam Institutions). Such applications can be submitted for all study programmes offered at Universities or Afam Institutions providing quotas for Chinese students.

Submission of pre-enrolment forms: 2 Steps

#### 1. The choice of courses for pre-enrolment

On the website of the Ministry of Education, University and Research, (Studenti Stranieri web page), it is possible to browse the list of the courses with the corresponding quotas that each institution has reserved to Chinese students.

#### 2. The choice of the seat of the Italian language course

The University for Foreigners of Perugia is the best Italian University in the world devoted to the diffusion and teaching of Italian Language for foreign people since 1921 and it is highly specialized in the teaching of Italian Language to Chinese-native speakers students.

#### STUDY PLAN / TIMETABLE

At the arrival at University students will participate in the entrance test in order to verify the level of knowledge of Italian Language. Students with high competences in Italian Language will attend ordinary course.

The objective of the Italian Language courses for Marco Polo and Turandot students is to provide students with the Linguistic abilities and skills for attending University in Italy.

Courses organization:

- 20 classroom hours per week (80/90 classroom hours per month)
- Language and Culture courses focused on the language used in University's lessons and include: Italian Language Grammar, Language exercises, Written Italian, Speaking Practice, Phonetic Exercises, Pronunciation, Italian Language for University purpose.

Students will also attend Italian Language courses focused on the specialized language of the selected University course: Language of Art, Music, Economy, Science, Human disciplines, Design, Fashion.

Courses are divided into 2-months and three-months terms. Exams are organized at the end of every month of course.

At the end of the 8-months course: Students who pass the final exam will obtain a certificate of attendance of Italian Language and Culture Courses equivalent to the B1 or B2 level of the CEFR.

Students can also participate in the "CELI/MARCO POLO TURANDOT EXAM"

– Level B1/B2 (International Certification for Competences in Italian Language Competences organized at the end of the 8 month course as a special session for Chinese students. Registration Fee: 65 €).

#### SPECIAL COURSES FOR MARCO POLO AND TURANDOT STUDENTS

Chinese students attending Italian Language Courses at University for Foreigners Perugia can take part in special cultural activities without any registration fee.

Please check it at:

<https://www.unistrapg.it/info-per/marco-polo-turandot/progetti-studenti>

Moreover, the University for Foreigners of Perugia organizes special courses for Marco Polo and Turandot students to meet specific training and education objectives in relation to certain aspects of Italian culture and the selected University course:

- Italian Language and Theatre in cooperation with “Teatro di Sacco”;
  - Italian Language and Design, Art, Creative Painting, practice courses, in cooperation with “Accademia di Belle Arti P. Vannucci” (Perugia Academy of Arts P. Vannucci);
  - Italian Language and cuisine (practice course) in cooperation with University of Cuisine of Perugia (Università dei Sapori);
  - Italia Language and the Art of ceramic (practice course) in cooperation with “Sambuco Ceramic Art” in Perugia;  
For Marco Polo and Turandot students our University provides:
    - Students mentoring service in Chinese language (Italian students speaking Chinese and Chinese students speaking Italian) who will help students step by step in everyday life
    - Bank and ATM inside the University;
    - Wi Fi Network;
    - Central Library;
    - Police station: the police station is located in the main building of the University, Palazzo Gallenga. Residence permits for students are issued here.
    - Three University canteens;
    - Monthly released reports for parents about students attendance and results;
    - Direct University-to-student Communication about information and events through the weibo blogging service <http://weibo.com/unistrapp>
    - Special card for young students “Perugia youngsters card” that allows students to have special prices and discounts in many shopping centers in Perugia;
    - Special prices for seasonal tickets for the public transport and MINIMETRO;
    - Students will attend special seminars in order to gain all the specific skills and abilities needed to pass the entrance tests for the selected University course;
    - Students will participate in many cultural activities with Italian and Foreign students, such as: art laboratories, sport contests, trips, photography contests, theatre, music concerts;



# **University for Foreigners of Perugia**

Field:

## Italian Language and Culture

Title:

## **Bachelor's and Master's Degree Courses**

[www.unistrapg.it/en/info-for/future-freshmen](http://www.unistrapg.it/en/info-for/future-freshmen)

## LANGUAGE

Italia

## COSTS

- 8 month course for Marco Polo/Turandot program  
January 8th 2015 - August 26th 2015  
€ 3.700,00
  - 8 month course Marco Polo/Turandot program  
March 2nd 2015- October 30th 2015\*  
€ 3.700,00
  - 9 month course Marco Polo/Turandot program  
January 8th 2015 – September 30th 2015  
€ 4.150,00
  - 10 month course for Marco Polo/Turandot program  
November 2nd 2014 – August 26th 2015  
€ 4.600,00
  - 11 month course for Marco Polo/Turandot program  
November 2nd 2014 – September 30th 2015  
€ 5.050,00
  - 12 month course for Marco Polo/Turandot program  
November 2nd 2014 – October 30th 2015  
€ 5.500,00

## OBJECTIVES

Field of study: Teaching methods and the promotion of the Italian language. The Bachelor's and Master's degree programmes offered in this section aim to fulfil a general need for professional Italian language teachers and the increasing demand for specialized professionals in the field of promoting the Italian language, culture and "Made in Italy" products.

## **ADMISSION REQUIREMENTS**

Two Different access opportunities:

1. Chinese students can enroll in Bachelor and Master Degree Courses offered by the University for Foreigners Perugia by the means of Marco Polo and Turandot Program after 8 month of study in Italian Language and Culture Course at this University.  
Direct access: from Italian Language Course to Bachelor /Master Degree Program  
Marco Polo and Turandot:  
Who can access:
    - Students holding a Secondary School Leaving Certificate who obtained a minimum mark of 380/750 at the Gao Kao;
    - Students holding a Chinese Bachelor Degree.PRE-ENROLLMENT APPLICATION for Marco Polo and Turandot Programme:  
The period to submit the pre-enrolment application to the Italian diplomatic authorities in China is from October to December of the year preceding the year of enrolment in University (or Afam Institutions). Such applications can be submitted for all study programmes offered at Universities or Afam Institutions providing quotas for Chinese students.  
Submission of pre-enrolment forms: two Steps
    - a. The choice of courses for pre-enrolment. On the web site of the Ministry of Education, University and Research, (Studenti Stranieri web page), it is possible to browse the list of the courses with the corresponding quotas that each institution has reserved to Chinese students.
    - b. The choice of the seat of the Italian language course. The University for Foreigners of Perugia is the best Italian University in the world devoted to the diffusion and teaching of Italian Language for foreign people since 1921 and it is highly specialized in the teaching of Italian Language to Chinese-native speakers students.  - 2. Long term Visa permit in Italy – Reserved seats for Foreign students in Italy  
Contingente stranieri MIUR
    - Secondary School or University degree
    - Certified Italian Language Knowledge: at least B2 CEFR
    - Checking at the following link the quota of seats reserved to international students in each Italian University  
<http://www.studiare-in-italia.it/studentistranieri/>

## **STUDY PLAN**

## Three-year Bachelor Degree Program:

- Italian Language and Culture

Two-year master's degree Program:

  - Teaching Italian to foreigners
  - Promotion of Italy abroad

## LANGUAGE

Italian

## COSTS

Academic Year: 2014-2015  
€ 1.415,97



Field:  
**Italian Language and Culture**

Title:  
**Italian Language Courses for  
Foreigners**

clateneo@unipg.it.

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The University Language Centre is a centre for language education services where students and administrative staff of the University of Perugia can study and improve their knowledge of the following languages: English, French, Spanish, Portuguese, German, Russian and Chinese. It further organizes courses of Italian language for international students participating in University Exchange Programmes and for international students enrolled at the University of Perugia.

#### **OBJECTIVES**

The Italian language courses for Foreigners at CLA are held by highly qualified Italian teachers and are addressed to: 1. Students from international exchange programs (Erasmus, Erasmus Mundus, Overseas, etc.); 2. Foreign students enrolled at the University of Perugia (degree programs, Master's and PhD programs); C1 level of Italian language required; 3. Foreign students who take single courses at the University of Perugia and other external users.

#### **STUDY PLAN**

##### **1. Intensive Language Courses**

An intensive Italian Language course will be offered to international students studying at the University of Perugia within an exchange mobility programme and to foreign students enrolled at the University of Perugia (who must have already reached a C1 Level of Italian Language).

The course consists of 60 hours (45 hours in class + 15 hours on line) to be completed in 3 weeks (at the beginning of September for the 1st Semester and at the beginning of February for the 2nd Semester).

Students completing and passing the course will receive a total of 4 ECTS (credits will be allotted if the student has attended 75% of the course hours).

##### **2. Courses of Specialised Language**

Foreign students who enrol in any degree programs at the University of Perugia will be offered lessons of specialized language depending on the course of study. For example, students at the Department of Medicine will be offered courses of medical Italian language; similarly, students of technical-scientific studies, students in humanities or in social sciences and so on will be offered courses of Italian language specifically targeted for their field of studies.

##### **3. Extensive Language Courses**

The University Language Centre also organizes extensive 60-hour (45 hours in class + 15 hours on line) language courses during each of the two semesters of the Italian academic year. For this course, a fee is required (see below).

##### **4. Italian Language for Beginners and Intermediate Students**

These courses are addressed to foreign students who have not reached a C1 level of Italian language and thus cannot enrol at the University yet.

#### **TIMETABLE**

1. Intensive language courses: September and/or February;
2. Courses of specialized language / Extensive language courses / Italian language for beginners and intermediate students: beginning of October - end of December (first semester) and/or beginning of March - end of May (second semester).

#### **LANGUAGE**

Italian

#### **COSTS**

1. Intensive language courses are free of charge for students enrolled at the University of Perugia and for international students studying at the University of Perugia within an exchange mobility programme
2. Courses of specialized language are free of charge and are addressed to students enrolled at the University of Perugia.
3. Extensive language courses: € 200,00 each semester (price for students who do not take part of any exchange mobility programme will be € 300,00).
4. Italian language for beginners and intermediate students (external students): € 300,00 each semester.



UNIVERSITÀ DEGLI STUDI  
DI PERUGIA

Field:  
**Cultural Heritage,  
Ethnoanthropological and  
Sinological Heritage**

Title:  
**Winter School in "China-Europe  
Cultural Heritage"**



UNIVERSITÀ DEGLI STUDI  
DI PERUGIA

#### **OBJECTIVES**

The Winter School is addressed to international students wishing to initiate or improve their knowledge in the fields of ethnoanthropological and/or sinological studies. It aims at providing students with a high-degree training (i.e., comprehensive knowledge and skills) in cultural heritage (tangible and intangible) and in museological studies, both in regards to European and to Chinese cultural areas.

#### **ADMISSION REQUIREMENTS**

Participants shall have a post-graduate or graduate degree in the fields of sinology and/or anthropology. Language requirement: minimum English Level B1. Minimum 20 students; maximum 40 students.

#### **STUDY PLAN**

Field of studies	Hours	ECTS
1. Etnoanthropological studies		
Heritage Anthropology	8	2
Museological Anthropology	8	2
Cultural Heritage in China	8	2
Religious rituals and practices in Europe	8	2
2. Museography		
Museology	8	2
3. Landscape Architecture		
Landscape and Cultural Heritage	8	2
4. Sinological studies		
Gardens, Landscape and Chinese Geomancy	8	2
Arts and Archaeology in China:		
Expositions and Museums	8	2
Religious Rituals and Practices in China	8	2
Central-Asian and Chinese Buddhist Arts	8	2

#### **Workshops and training**

1. Cultural Heritage Workshops: Visits to museums, eco-museums, collections and sites (20 hours)
2. Language training: Introduction to Chinese Language (16 hours)  
Introduction to Italian Language (16 hours)

#### **LANGUAGE**

Lessons will be given in English.

#### **TIMETABLE**

23th February -  
22th March 2015  
4 weeks, 116 hours altogether: classes (80 hours) and workshops (36 hours). A certificate of attendance will be provided (75% attendance required).

#### **COSTS**

€ 1.800,00 + accommodation (more or less € 1.000,00)

#### **LOGISTICS**

The course takes place in Castiglione del Lago (50 km from Perugia) and participants can be lodged in Hotel.

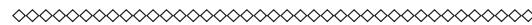


Field:

**Cultural Heritage,  
Ethnoanthropological Heritage**

Title:

**Attendant to the restoration of  
the wooden artifact - Summer  
School/Winter School**



#### **OBJECTIVES**

1. Make the student able to operate an intervention of philological reconstruction of the furniture and its decoration, in compliance with the regulations relating to security in the workplace and applying in a critical way how required by the theories of the restoration.
2. Make the student able to take the exams for the achievement of the Attestation of Regional qualification

#### **ADMISSION REQUIREMENTS**

Respect by the participants of compulsory education.  
Knowledge of Italian language (level B1)

#### **STUDY PLAN**

The minimum period of the course, excluding stage / work experience, is determined by the Umbria Region in 400 hours, divided as follows:

	Hours
Outline of geometric design	64
History of Applied Arts	48
Photographic documentation	32
Chemistry and processing of patinas	40
Wood Technology and construction techniques of the furniture	40
Laboratory (Restoration / Ebanisteria)	160
Security in the workplace	16



CENTRO DI FORMAZIONE PROFESSIONALE  
G.O. BUFALINI  
CITTÀ DI CASTELLO (PG)

Field:

**Cultural Heritage,  
Ethnoanthropological Heritage**

Title:

**Qualified attendant to the  
processing of wrought iron -  
Summer School / Winter School**



#### **LANGUAGE**

Italian.

From ten pupils upwards, if requested, we guarantee lessons in English language

#### **TIMETABLE**

The course will take place at the Professional Training Centre G.O. Bufalini, S. Bartolomeo St., 06012 Città di Castello (PG).

The course takes place at achieving a minimum number of 10 participants. The theoretical and practical lessons will take place in an intensive way, the estimated time will be from 9:00 to 13:00 and from 14:00 to 18:00, to be agreed, however, with the participants according to individual needs. The total expected duration is about 3 months (excluding the work experience).

The Stage is not mandatory for the professional qualification, but it is still advisable. The PTC "G.O. Bufalini" is able to organize stage experiences in Umbrian companies, ensuring efficiency and compliance with current legislation.

#### **COSTS**

The total cost of the course will be € 3.500,00 including:

- participation fee; insurance INAIL
- writing materials and lecture notes provided by the teachers
- uniform for the practical work in the laboratory; materials for practices.
- Train season ticket FCU from/to Perugia S.Anna. If the participants wish to stay in Città di Castello for the duration of the training course the secretariat of the Centre is available to support the same in finding suitable accommodation, thanks to established relationships and agreements with appropriate accommodation in the territory.
- assistance from the experts of the Training Centre in any phase of the company stage.



CENTRO DI FORMAZIONE PROFESSIONALE  
G.O. BUFALINI  
CITTÀ DI CASTELLO (PG)

#### **OBJECTIVES**

1. Strengthen the offer of quality artistic handicraft in a wider perspective of valorization of the regional heritage even for touristic purposes.
2. Make the student capable of working in the manufacture of metal products by designing, creating and producing, in forging lab and through manual processing of iron, functional and decorative objects, furnishing accessories for indoor and outdoor.

#### **ADMISSION REQUIREMENTS**

Respect by the participants of compulsory education.  
Knowledge of Italian language (level B1).

#### **STUDY PLAN**

The minimum period of the course, excluding stage / work experience, is determined in 100 hours, divided as follows:

	Hours
Design and planning of iron artefacts	15
Hot forging of the metal workpiece	30
Assembly of the workpieces	20
Grinding and frosting	10
Painting and waxing	20
The relevant regulation and standards on security at work (mechanical lab).	5

#### **LANGUAGE**

Italian.

From ten pupils upwards, if requested, we guarantee lessons in English language

#### **TIMETABLE**

The course will take place at the Professional Training Centre G.O. Bufalini, S. Bartolomeo St., 06012 Città di Castello (PG). The course takes place at achieving a minimum number of 10 participants. The theoretical and practical lessons will take place in an intensive way, the estimated time will be from 9:00 to 13:00 and from 14:00 to 18:00, to be agreed, however, with the participants according to individual needs. The total expected duration is about 1 month (excluding the work experience).

The Stage is not mandatory for the professional qualification, but it is still advisable. The PTC "G.O. Bufalini" is able to organize stage experiences in Umbrian companies, ensuring efficiency and compliance with current legislation.

#### **COSTS**

The total cost of the course will be € 2.500,00 including:

- participation fee; insurance INAIL
- writing materials and lecture notes provided by the teachers
- uniform for the practical work in the laboratory; materials for practices.
- Train season ticket FCU from/to Perugia S.Anna. If the participants wish to stay in Città di Castello for the duration of the training course the secretariat of the Centre is available to support the same in finding suitable accommodation, thanks to established relationships and agreements with appropriate accommodation in the territory.
- assistance from the experts of the Training Centre in any phase of the company stage.



Field:

**Environmental Security**

Title:

**Summer School in  
“Environmental Footprint and  
Sustainable Development”**



UNIVERSITÀ DEGLI STUDI  
DI PERUGIA

**LANGUAGE**

English

**TIMETABLE**

The course lasts for 96 hours: 80 hours lessons are lectures and workshops, 16 hours are for visits to significant sites. 100% of attendance is mandatory to be awarded with 3 credits CFU/ECTS (to be confirmed).

**COSTS**

€ 1.500,00

**OBJECTIVES**

The need to mitigate and prevent world problems due to climate change, in order to ensure sustainable development, makes fundamental the analysis of an environmental footprint that represents an exhaustive tool for measuring and monitoring the sustainability. The sustainability assessment and quantification expressed by the mentioned footprint can be achieved through environmental impact indicators such as the carbon footprint, the water footprint and other new indices (e.g. noise footprint). The environmental footprint can be a parameter to control the sustainability level of public and private actions and may be as a guide for the implementation of sustainable policies in different public and private sectors. In this context, CLASS (Cluster on Environmental Footprint and Sustainable Development), promoted by CIRIAF (Interuniversity Research Centre on Pollution and Environment “Mauro Felli”, with administrative headquarter at the University of Perugia) and co-financed by the Italian Ministry of the Environment, Land and Sea, is an inclusive and operational structure which involves all the actors in the field of environmental footprint, sustainable development in general and environmental sustainability, including economics and society. A relevant activity of CLASS is the organization of training courses in the fields of environmental footprint and sustainable development: the proposed Summer School aims to provide the students with the skills for the definition of the environmental footprint of products and organizations, including the knowledge on important economic and social aspects.

**ADMISSION REQUIREMENTS**

Good knowledge of English. Courses are open to post-graduate students, preferably with a scientific degree (e.g. engineering, agriculture, physics but also economics), with good academic qualification evaluated by the personal CV, and will take place only if a 25 minimum number of participants will apply (maximum number of participants is 50).

**FOREIGN STUDENTS**

From a minimum of 50% to a maximum of 70% of the attendance of the training school will be destined to foreign students.



### STUDY PLAN

The Summer School in "Environmental Footprint and Sustainable Development" is a course for international students: it is a 12-days intensive course aiming at increasing awareness and knowledge in the use and application of methods for environmental footprint evaluation (carbon, water, noise). The correlated social, cultural and economic aspects will be also analyzed. Visits to environmental certified organizations and factories and to innovative plants for sustainable development will be also planned. A certificate of attendance will be given to all participants who successfully complete the course. The course is taught by CIRIAF-University of Perugia and in particular by professors and experts in all the environmental footprint fields and in the green economy aspects, also coming from University partners (Italian and international).

### **University of Perugia**



Field:

#### **Social Security**

Title:

#### **Second Degree Course in Socioanthropological Sciences for the inclusion and social security (LM-1/LM-88)**



UNIVERSITÀ DEGLI STUDI  
DI PERUGIA



### OBJECTIVES

Thanks to the socioanthropological knowledge, the graduates can realize projects in different fields of security and social inclusion. They can work, autonomously and with innovation, both in research and in operative situations making reference to security models and inclusion patterns. The competences gained could be employed in various contexts: familiar, educational, urban, institutional and healthy; and also in public politics and in minorities inclusion.

### ADMISSION REQUIREMENTS

In order to enroll on the Second Degree Course in Socioanthropological Sciences for the inclusion and the social security, students must have an undergraduate degree (1st degree diploma) or another equivalent qualification obtained abroad and recognized suitable, and must have acquired at least 30 ECTS in the following fields of studies: sociology, anthropology, history and philosophy, languages and linguistics, political sciences and/or law. Students who enroll must complete a questionnaire of entry used by the Degree Course for guidance and to implement the plan to improve the teaching.

### FOREIGN STUDENTS

Maximum: 10 students.

### STUDY PLAN

Field of studies. Anthropology

1st YEAR	Hours	ECTS
Sociology for integration	72	12
Transnational networks and local development	54	8
New Media Sociology	54	9
Ethnographic research methodology	54	9
Geopolitics OR Hermeneutics of the Otherness	36	6
History of Political Theories	36	6
Sinology	36	6
English Language	36	6

	Hours	ECTS
<b>2nd YEAR</b>		
Politics and movements Anthropology	54	9
Medical Anthropology and Ethno psychiatry	72	12
Ethnomusicology	36	6
Rituality and Religious Practices	36	6
Other course (free choice)	54	9
Final Exam	54	9

Field of studies: Sociology

	Hours	ECTS
<b>1st YEAR</b>		
Sociology for integration	54	9
Transnational networks and local development	54	9
New Media Sociology	54	9
Ethnographic research methodology 54	9	
Geopolitics OR Hermeneutics of the Otherness		
OR History of Political Theories	36	6
Sinology	54	9
American English Language and Literature	36	6
English Language	36	6

	Hours	ECTS
<b>2nd YEAR</b>		
Social politics Sociology OR International relations Sociology	72	12
Probability calculus and social statistics	36	6
Law or Public Law	36	6
Training and politics for Human Resources	54	9
Other course (free choice)	54	6
Final Exam	54	9



Field:

## Territorial Safety and Security

Title:

## Summer School in "Sustainable Management and Promotion of Territory"-SIS-GPST-SMPT



UNIVERSITÀ DEGLI STUDI  
DI PERUGIA

### LANGUAGE

Lessons will be given in Italian.

### TIMETABLE

The Course in Socioanthropological Sciences for the inclusion and the social security is a 2 years course. The teaching courses are distributed in two periods called semesters. First semester: from September till January. Second semester: from February till end of May. The cost of living in Perugia is about € 700,00 per month.

### COSTS

The tuition fee is about € 1.300,00 per year.  
<http://www.unipg.it/files/pagine/22/regolamento-PTT-260813.pdf>

### OBJECTIVES

The Summer School aim is to improve a management method able to safeguard – through the constant monitoring – the development, the good quality of life, and the protection of environmental resources, especially landscape and biodiversity. There is the will to start and consolidate a mechanism that can make “the country talk”, by means of the use of the new ICT (Information Communication Technology).

This is the direction of the processes of growth and innovation, aimed at safeguarding an internal sustainable development which is repeatable and transferable. In this sense, science must facilitate the removal of barriers, which often imprisoned and overshadowed the ancestral values of the ancient societies, not to be approached as if they belonged to a museum, rather with the revival and rediscovery spirit: a kind of science that awards property but also humanity. The growth of university research centers will characterize them, even more, as a window of consciousness together with their spirit of analysis, and the skills brought by all the autonomous self-decision-making people of the world society.

The keyword of the SIS- SMPT is “TRADI-OVATION” (for short) the acronym of “Territory, Rural Areas, through Development, Innovation, Organization, Valorization, friendly user, Technology, ICT sharing, Online Networking. The road-map of the activities is the Chart of Todi (Italy) that was adopted during the first Edition in 2011.

The experience of the SIS on SMPT has been presented, with a positive success, at the recently WSSD-U (World Summit on Sustainable Development at Universities) held in Rio de Janeiro on 4-6 June 2012, as the Parallel Conference of the RIO+20 event. The SIS –SMPT has strongly linkage with the Vth Chapter of the RIO+20 Conference Document Outcome titled “Framework for action and follow up” . For this reason, the targets of the SIS-SMPT are very innovative concerning best practice for the future of the Sustainable Development Strategy. From the activity of the SIS-GPST-SMPT has derived the research line embedded on the subsidiarity model of the Territory Management. This idea, conceived during 2012, nowadays is discussed at national and international level with name “Territorial Contract Management”

The participation in the SIS-SMPT gives the opportunity for everyone from all the world to learn and touch directly the high level of theory and practice of the Strategy of Sustainable Development, jointly to the positive atmosphere, history and culture of Umbria.

**ADMISSION REQUIREMENTS**

The candidates can be citizens, no older than 45, from all countries of the World who meet the following requirements:

**a. study certificate**

PhD Graduates; PhD Students; Master Degree; Degree of 5 year or 3+2/4+1 following the Bologna Chart; Students attending the last year of a 5; year university course; Degree of 3 years or enrolled on the Professional Register; High School Diploma or enrolled on the Professional Register; Professional experience for more than one year at the National or Local Government involved in the field of Sustainable Management and Promotion of Territory;

**b. languages**

the SIS-SMPT will be arranged in English Language (with the Italian entry-output translation); the favorite candidates must be English Speakers.

**c. fields of study**

The preferable fields of the study of the candidates are the following: Agriculture(all fields and sectors); Territory and Land Management(all fields and sectors); Applied Economics (Management, Planning, Monitoring, Policy Choices, Policy Making, Marketing, Territorial Marketing, Tourism Economics); ICT, Computer Science, Software Engineering, Web Design, etc. (GIS, DSS, CAD, etc .); Environmental Economics and Environmental Management; Architecture and Engineering; Sociology and Rural Sociology; Science of Communication

**FOREIGN STUDENTS**

From a minimum of 60% to a maximum of 80% of the attendance of the training school will be destined to foreign students.

**STUDY PLAN**

The Summer School in "Sustainable Management and Promotion of Territory " is a course for international students: it is a 10 days (two weeks) intensive course aiming at increasing knowledge in the reading and interpretation of territory, management with the use of the updating ICT specially GIS and DRONE, promoting the potentiality with the DSS tools and MCA method, project management and advertising following the updating principle of Territorial marketing . The theory topics will be accompanied with laboratory experiences in GIS, DRONE, Micro and Macro Project Preparation and Evaluation. A certificate of attendance will be given to all participants who successfully complete the course. The course is managed by professors and experts in all the territory, ICT, promotion and marketing aspects, also coming from University partners (Italian and particularly international from all continents).

**LANGUAGE**

English.

**TIMETABLE**

The SIS-GPST-SMPT lasts for 60 hours: 26 hours lessons are lectures and workshops, 24 hours are for laboratory experiences. 100% of attendance is mandatory to be awarded with 3 credits CFU/ECTS (to be confirmed).

**COSTS**

€ 1.000,00

**LOGISTICS**

The course takes place in Todi (40 km from Perugia) and participants may be hosted at the State Technical Agricultural College.

**University of Perugia**

Field:

**Food Safety and Security**

Title:

**3 year Course in Animal Production Science**



UNIVERSITÀ DEGLI STUDI  
DI PERUGIA

**LANGUAGE**

Lessons will be given in Italian.

**TIMETABLE**

Degree Course in Animal Production Science is a 3 years course, the Bachelor's degree program consists of 180 ECTS. The teaching courses are distributed in two periods called semesters. First semester: from September till January; second semester: from February till end of May. The cost of living in Perugia is about 700 euros per month.

**COSTS**

The tuition fee is about € 1.300,00 per year; cost of living in Perugia is about € 700,00 per month. <http://www.unipg.it/files/pagine/22/regolamento-PTT-260813.pdf>.

**OBJECTIVES**

The main objective of this study course is teaching fundamental principles in animal production science and food science of animal origin. Field of interest: husbandry, animal nutrition, breeding, reproductive physiology, management of livestock; food (meat and meat products, milk and dairy products, fish and fish products, egg honey) production, collection, processing and distribution. Hazards along the food production chain, traceability. Risk analysis and HACCP along the production lines: laws and their implementation, compulsory and voluntary certification. Courses take place in Perugia and in the experimental farms of the University.

**ADMISSION REQUIREMENTS**

In order to enroll on the Degree Course in Animal Production Science, students must have a diploma from a Secondary School or another equivalent qualification obtained abroad and recognized suitable. Language requirement: minimum Italian Level B1.

**FOREIGN STUDENTS**

Maximum: 7 students.

**STUDY PLAN:**

Field of studies	Hours	ECTS
Anatomy of livestock animals	72	8
Biology	54	6
Mathematics and Physics	90	10
Chemistry and Biochemistry	108	12
Livestocks Morphology, Demography and Ethnology	54	6
Livestocks Breeding	81	9
Agriculture, food and feed systems	108	12
Agricultural Economics and Politics	81	9
Physiology of Animals of Zootechnical Interest	72	8
Livestock Feeding and Nutrition	81	9
Elements of General Veterinary Pathology	54	6
Industries and Food Technologies of Products of Animal Origins	81	9
General and applied microbiology	54	6
Safety of Food of Animal Origin	54	6
Rearing Techniques of Monogastric Animals	108	12
Rearing Techniques of Ruminants	54	6
Buildings, machines and plants for animal productions	54	6
Hygiene and Health Defends of Herds	99	11



Field:  
**Food Safety and Security**

Title:  
**Summer School in "Empirics of Economics of Governance of Agrifood Value Chains"**

#### **OBJECTIVES**

The Summer Schools proposes an inquiry into the fundamental principles of organizational choice. The main focus is on the empirical method of studying organizational and contract choice. Theory and empirical applications on agri-food chains are presented in depth. Practical exercises with actual data estimated using econometric methods are integrated into the course. Specific topics covered include: Perspectives on Economic Organization; New Institutional Economics; Contract choice and Design; Governance of Value Chains; Evidence and Applications of Organizational Forms; The Network Form of Governance; Theories and Boundaries of the Firm; Organizational Competences in Developing countries; Applications on Agri-food Chains; Organization and the Institutional Environment. An intensive engagement of the participants is required in debating the key concepts and models of analysis presented in the teaching events. A reading list of selected papers will be send to each participant to study purposes in order to prepare the participation to the debates. Students are also invited to present and to discuss their own research proposal in a dedicated afternoon session. The specific objectives of the School are: a) to elaborate on the introductory concepts at the bases of the analysis; b) to discuss in the context of PhD training context the aspects of AgriFood Chains governance; c) to identify potential needs of intervention in food systems on the basis of the achieved knowledge.

#### **ADMISSION REQUIREMENTS**

Courses are open to post-graduate students, preferably with a scientific degree (e.g. engineering, agriculture, chemistry and biotechnology), with good academic qualification evaluated by the personal CV, and will take place only if a 25 minimum number of participants will apply (maximum number of participants is 50). Good knowledge of English is required.

#### **FOREIGN STUDENTS**

From a minimum of 50% to a maximum of 70% of the attendance of the training school will be destined to foreign students.

#### **STUDY PLAN**

Transaction Cost Economics; Theory of Organization; Concepts of Agri-Food governance; Method of empirical analysis (Case studies, Econometrics of Contract, Modelling the choice of the governance structure)



UNIVERSITÀ DEGLI STUDI  
DI PERUGIA

Field:  
**Food Safety and Security**

Title:  
**3 year course in Agricultural and Environmental Sciences (SAA)**



UNIVERSITÀ DEGLI STUDI  
DI PERUGIA

#### **OBJECTIVES**

SAA undergraduates acquire and are able to use specific skills of know-how, oriented towards the applicative aspects of mathematics, physics and statistics, general, inorganic and organic chemistry, plant biology, botany and plant physiology, microbiology, agricultural chemistry, genetics and genetic improvement, crop science, protection of plant production, agricultural economics, environmental sciences and animal production.

#### **ADMISSION REQUIREMENTS**

In order to enroll on the Degree Course in Agricultural and Environmental Sciences (SAA), students must have a diploma from a Secondary School or another equivalent qualification obtained abroad and recognized suitable. Students who enroll must complete a questionnaire of entry used by the Degree Course for guidance and to implement the plan to improve the teaching.

#### **FOREIGN STUDENTS**

Maximum: 10 students.

#### **STUDY PLAN**

Field of studies. Curricula "Sustainable Agriculture"	Hours	ECTS
Fundamental botany	54	6
Systematic Botany and Geobotany	54	6
Chemistry	81	9
Physics	54	6
Genetics and plant breeding	81	9
Mathematics	54	6
Plant physiology	54	6
Agronomy and crop ecology	81	9
General Arboriculture and nursery technique	81	9
Agricultural chemistry	81	9
Institutions of economy	54	6
Microbiology	54	6
Agricultural Hydraulics	54	6
Zootechnics	54	6
Tree cultivar	108	12
Crop science	108	12
Food economics and rural appraisal	108	12
Pathology and entomology	108	12
Food technology	54	6

Field of studies. Curricula "Biotechnology"	Hours	ECTS
Fundamental botany	54	6
Systematic Botany and Geobotany	54	6
Chemistry	81	9
Physics	54	6
Genetics and plant breeding	81	9
Mathematics	54	6
Plant physiology	54	6
Agronomy and crop ecology	81	9
General Arboriculture and nursery technique	81	9
Economy and food policy	54	6
Microbiology	54	6
Biochemistry	54	6
Molecular biology	54	6
Zootechnics	54	6
Biotechnologies applied to the agricultural and environmental systems	135	15
Tree cultivar	108	12
Crop science	108	12
In vitro culture	54	6
Pathology and entomology	108	12

Field of studies. Curricula "Ornamental Green"	Hours	ECTS
Fundamental botany	54	6
Systematic Botany and Geobotany	54	6
Chemistry	81	9
Physics	54	6
Genetics and plant breeding	81	9
Mathematics	54	6
Botany and cultural heritage	81	9
Plant physiology	54	6
Agronomy and crop ecology	81	9
General Arboriculture and nursery technique	81	9
Economy and food policy	54	6
Microbiology	54	6
Appraisal principles	54	6
Irrigation and drainage	54	6
Tree cultivar	108	12
Crop science	108	12
Pathology and entomology	108	12
Soil bioengineering application and soil science	81	9
Design of green areas and drawing principles	81	9

Other course for the remaining 27 credits

#### LANGUAGE

Italian.

#### TIMETABLE

Degree Course in Agricultural and Environmental Sciences is a 3 years course, the Bachelor's degree program consists of 180 ECTS. The teaching courses are distributed in two periods called semesters. First semester: from September till January. Second semester: from February till end of May.

#### COSTS

The tuition fee is about € 1.300,00 per year; <http://www.unipg.it/files/pagine/22/regolamento-PTT-260813.pdf>

## CFP G.O. Bufalini



Field:

### Food Safety and Security

Title:

### Qualified attendant for the kitchen (Chef) - Summer School



CENTRO DI FORMAZIONE PROFESSIONALE  
G.O. BUFALINI  
CITTÀ DI CASTELLO (PG)

#### LANGUAGE

Italian.

From ten pupils upwards, if requested, we guarantee lessons in English language.

#### TIMETABLE

The course will take place at the Professional Training Centre G.O. Bufalini, S. Bartolomeo St., 06012 Città di Castello (PG). The course will take place at achieving a minimum number of 10 participants, during the summer period (June-September). The theoretical and practical lessons will take place in an intensive way, the estimated time will be from 9:00 to 13:00 and from 14:00 to 18:00, to be agreed, however, with the participants according to individual needs. The total expected duration is about 3 months (excluding the work experience). The Stage is not mandatory for the professional qualification, but it is still advisable. The PTC "G.O. Bufalini" is able to organize stage experiences in Umbrian companies, ensuring efficiency and compliance with current legislation.

#### COSTS

The total cost of the course will be € 3.000,00 including:

- participation fee; insurance INAIL
- writing materials and lecture notes provided by the teachers;
- uniform for the practical work in the laboratory; materials for practices; foodstuffs.
- Train season ticket FCU from/to Perugia S.Anna. If the participants wish to stay in Città di Castello for the duration of the training course the secretariat of the Centre is available to support the same in finding suitable accommodation, thanks to established relationships and agreements with appropriate accommodation in the territory.
- assistance from the experts of the Training Centre in any phase of the company stage.

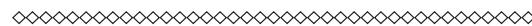
	Hours
Welcome and hospitality	2
UFC 1. "Exercising a working activity in dependent or self-form"	6
UFC 2. "The professional activity of kitchen worker"	5
UFC 3. "The catering industry"	12
UFC 4. "Planning of the gastronomic offer"	50
UFC 5. "Preparation of semi-finished products"	28
UFC 6. "Hot and cold appetizers"	20
UFC 7. "First courses"	34
UFC 8. "Main courses"	54
UFC 9. "Dishes based on eggs and cheese"	20
UFC 10. "Traditional Umbrian dishes"	40
UFC 11. "Inventory and storeroom management"	18
UFC 12. "Organization of work in the kitchen"	10
UFC 13. "Elements of human resource and teamwork management"	4
UFC 14. "Guarantee system of hygiene and cleanliness of the workplace according to EU rules"	10
UFC 15. "Security in the workplace"	8
UFC 16. "Evaluation of the quality of services provided"	8



PROFESSIONAL  
TRAINING  
G.O.BUFALINI

Field:  
**Food Safety and Security**

Title:  
**Maître - Summer School**



## **OBJECTIVES**

1. Make the student capable of operating in the catering sector, working to ensure the conduction of the dining room, the management of the restaurant and equipment, the reception and welcoming of the client, advising in the selection of dishes and wines, receiving orders and serving him.
2. Make the student able to take the exams for the achievement of the Attestation of Regional qualification for Attendant to the services of the dining room (Maître).

## **ADMISSION REQUIREMENTS**

Respect by the participants of compulsory education.  
Knowledge of Italian language (level B1).

## **STUDY PLAN**

The minimum period of the course, excluding stage / work experience, is determined by the Umbria Region in 176 hours, divided as follows:

	Hours
Hospitality and leveling	2
UFC 1. "Exercising a working activity in dependent or self-form"	6
UFC 2. "The professional activity of a qualified attendant to the services of the dining room"	8
UFC 3. "The catering industry"	12
UFC 4. "The relationship and communication with customers"	20
UFC 5. "The service to the table, to the floor and to buffet"	44
UFC 6. "Umbrian, Italian and international wines"	18
UFC 7. "Inventory management"	4
UFC 8. "The mise en place of the service in the dining room and floor"	26
UFC 9. "Elements of human resource and teamwork management"	8
UFC 10. "Guarantee system of hygiene and cleanliness of the workplace according to EU rules"	12
UFC 11. "Security in the workplace"	8
UFC 12. "Evaluation of the quality of the work"	8



CENTRO DI FORMAZIONE PROFESSIONALE  
G.O. BUFALINI  
CITTÀ DI CASTELLO (PG)



Field:  
**Food Safety and Security**

Title:  
**Qualified attendant "Pizzaiolo" (Pizza Chef) - Summer School**



CENTRO DI FORMAZIONE PROFESSIONALE  
G.O. BUFALINI  
CITTÀ DI CASTELLO (PG)

## **LANGUAGE**

Italian.  
From ten pupils upwards, if requested, we guarantee lessons in English language.

## **TIMETABLE**

The course will take place at the Professional Training Centre G.O. Bufalini, S. Bartolomeo St., 06012 Città di Castello (PG). The course will take place at achieving a minimum number of 10 participants, during the summer period (June-September). The theoretical and practical lessons will take place in an intensive way, the estimated time will be from 9:00 to 13:00 and from 14:00 to 18:00, to be agreed, however, with the participants according to individual needs. The total expected duration is about 2 months (excluding the work experience). The Stage is not mandatory for the professional qualification, but it is still advisable. The PTC "G.O. Bufalini" is able to organize stage experiences in Umbrian companies, ensuring efficiency and compliance with current legislation.

The Stage is not mandatory for the professional qualification, but it is still advisable. The PTC "G.O. Bufalini" is able to organize stage experiences in Umbrian companies, ensuring efficiency and compliance with current legislation.

## **OBJECTIVES**

1. Make the student capable of operating in the catering sector, dealing with the whole process of preparing "pizza" from the initial stage of preparation of the mix and creation of the loaves, the packaging of the dough and its seal until the cooking and distribution to the customer. The pizza chef is also responsible for the maintenance of optimal conditions of hygiene and cleanliness of his area of work, food preservation and, upon request, operation of supply.
2. Make the student able to take the exams for the achievement of the Attestation of Regional qualification.

## **ADMISSION REQUIREMENTS**

Respect by the participants of compulsory education.  
Knowledge of Italian language (level B1).

## **STUDY PLAN**

The minimum period of the course, excluding stage / work experience, is determined by the Umbria Region in 150 hours, divided as follows:

	Hours
Hospitality and leveling	2
UFC 1. "Exercising a working activity in dependent or self-form"	6
UFC 2. "The professional activity of qualified pizzaiolo"	5
UFC 3. "The catering industry"	12
UFC 4. "Prepare the pizza"	81
UFC 5. "Inventory management"	8
UFC 6. "Organization of the work in a pizzeria"	8
UFC 7. "Guarantee system of hygiene and cleanliness of the workplace according to EU rules"	12
UFC 8. "Security in the workplace"	8
UFC 9. "Evaluation of the quality of services provided"	8

## **COSTS**

The total cost of the course will be € 2.500,00 including:

- participation fee; insurance INAIL
- writing materials and lecture notes provided by the teachers;
- uniform for the practical work in the laboratory; materials for practices; foodstuffs.
- Train season ticket FCU from/to Perugia S.Anna. If the participants wish to stay in Città di Castello for the duration of the training course the secretariat of the Centre is available to support the same in finding suitable accommodation, thanks to established relationships and agreements with appropriate accommodation in the territory.
- assistance from the experts of the Training Centre in any phase of the company stage.

Field:

## Food Safety and Security

Title:

### Food & Beverage lab - Summer School / Winter School



#### OBJECTIVES

Increase the professionalism of the students in the various specializations of the catering / hospitality sector.

#### ADMISSION REQUIREMENTS

Respect by the participants of compulsory education.

Knowledge of Italian language (level B1). Previous experience (training / working) in the field of reference.

#### STUDY PLAN

The duration of each course is indicated in the following schedule. Students can attend one or more modules. The title released is a Certificate of frequency issued by the Professional Training Center.

	Hours
Coffee & Co. - Course of Italian style coffee	40
Bakery art traditional breads	40
Bakery art gluten free	40
Fresh pasta gluten free	40
Basic course of pizza maker	40
Advanced course of pizza maker	40
Cake decoration and cake design course	40
Preparation of canned foods, jams, distillates and spirits	40
Fruit carving course	40
Preparation and presentation of finger food	40
Course of vegan cooking	40
The art of chocolate	40
Preparation of cocktails (national and international)	40
The first course of the Italian gastronomic tradition	40
The typical Italian cakes	40
The rise dishes	40
The excellence of the Italian gastronomic tradition: mushrooms and truffle	40



#### LANGUAGE

Italian.

From ten pupils upwards, if requested, we guarantee lessons in English language.

#### TIMETABLE

The courses will take place at the Professional Training Centre G.O. Bufalini, S. Bartolomeo St., 06012 Città di Castello (PG).

Each course will take place at achieving a minimum number of 10 participants, in the following ways:

- Summer school: during the summer period (June-September) the theoretical and practical lessons will take place in an intensive way, the estimated time will be from 9:00 to 13:00 and from 14:00 to 18:00, to be agreed, however, with the participants according to individual needs. The total expected duration for each course is 1 week.
- Winter school: during the winter period (September-May) the theoretical and practical lessons will take place from 14:00 to 18:00 on Mon-Tue-Wed-Thu; from 9:00 to 13:00 and from 14:00 to 18:00 on Fri-Sat-Sun. The total expected duration for each course is 1 week.

#### COSTS

The total cost of each course will include:

- participation fee; insurance INAIL
  - writing materials and lecture notes provided by the teachers;
  - uniform for the practical work in the laboratory; materials for practices; foodstuffs.
  - Train season ticket FCU from/to Perugia S.Anna. If the participants wish to stay in Città di Castello for the duration of the training course the secretariat of the Centre is available to support the same in finding suitable accommodation, thanks to established relationships and agreements with appropriate accommodation in the territory.
- The cost of each course is different according to the selected one, as follows
- courses from n.1 to n.6: € 450,00
  - courses from n. 6 to n.16: € 700,00
  - course n. 17: € 850,00.





AGENZIA PER IL DIRITTO ALLO STUDIO UNIVERSITARIO DELL'UMBRIA

## UMBRIAN AGENCY FOR UNIVERSITY SERVICES (ADISU)

### **HOUSING SERVICES**

ADISU provides students with different accommodation solutions: 8 student dormitories in Perugia and 1 in Terni located near Universities faculties, campus and facilities (no. 1310 Bedrooms in double sharing or single rooms in private dormitory in Perugia and no.77 in Terni).

Students dormitories are provided with internet connection and common areas for reading, studying and relax. Every dormitory is provided with 24 hours doorman service and daily cleaning service of common areas, kitchens, toilets and corridors.

### **RESTRPTION SERVICES**

ADISU canteens are located in Perugia, Terni, Foligno, Assisi e Narni. The service is available for all students. ADISU canteens offer good quality meals at reduced prices to university students; they are located near University faculties and dormitories.

In recent years ADISU canteens have been going a sponsorship and spread plan about sustainable feeding focused on seasonality and territoriality principles.

Special attention has been given to the cuisine tradition of Umbria Region. At the same time they offer different menus from other Countries.

### **SERVICES FOR ALL**

Adisu provides students with services and economic facilities in order to support and encourage integration between young people, local community and students during their period of study in Umbria Region Universities.

Services for all are:

- Special grants
- Stages and training activities
- Health service
- Psychological service
- Accommodation service
- Radiophonica - student Radio Station
- Cultural activities
- Study advisory
- Exchange book

For more information about costs and services

[www.umbriaacademy.it](http://www.umbriaacademy.it)



## Contact

**ADISU**

AGENZIA PER IL DIRITTO ALLO STUDIO UNIVERSITARIO DELL'UMBRIA



[www.adisupg.gov.it](http://www.adisupg.gov.it)

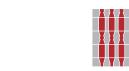
ADISU head offices are in:  
Perugia, Via Benedetta, 14  
Telephone +39 075 4693000  
Fax +39 075 5847107

**Umbria Academy**

Italian Education Program for the Future



[www.umbriaacademy.it](http://www.umbriaacademy.it)



**Regione Umbria**



[www.regione.umbria.it](http://www.regione.umbria.it)

Regione Umbria  
Corso Vannucci, 96  
06126 Perugia



[www.redseal.eu](http://www.redseal.eu)



[www.unipg.it](http://www.unipg.it)



[www.conservatorioperugia.it](http://www.conservatorioperugia.it)



[www.briccalditerni.it](http://www.briccalditerni.it)



[www.trasimemo.it](http://www.trasimemo.it)



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