

1 st WEEK - Grape and Wine Module			2 nd WEEK - Extra Virgin Olive Oil and Montasio Cheese			3 rd WEEK - Dry Cured Ham		
Monday	09.00 - 12.00	Grapevine and the Territory - DOC areas in Friuli Venezia Giulia	Monday	09.00 - 12.00	Which oils from olive fruits (Which oils you can find on trade)	Monday	09.00 - 12.00	Introduction: a historical perspective of San Daniele Dry Cured Ham
	12.00 - 13.00	Sensory Analysis - General Approach		12.00 - 13.00	Meet Extra virgin olive oils:taste of oils with different characteristics as depending on applied production practice (memorisation of fruity and of main defects)		12.00 - 13.00	Sensory Analysis
	13.00 - 14.30	Lunch		13.00 - 14.30	Lunch		13.00 - 14.30	Lunch
	14.30 - 18.30	Visit to a winery or to a consortium: e.g. Abbazia di Rosazzo or Colli Orientali del Friuli		14:30-18:30	Olive oils technology and oil quality		14.30 - 19.00	Visit to a San Daniele facility: Prosciuttificio Dall'Ava
	19.30 - 20.30	Dinner		19.30 - 20.30	Dinner		19.30 - 20.30	Dinner in Prosciuttificio Dall'Ava Restaurant
Tuesday	09.00 - 12.00	New Trends in Viticulture: organic production & sustainability, canopy management for quality, new resistant cultivars	Tuesday	09.00 - 12.00	International rules (UE, International Olive Oil, Codex Alimentarius). World production, hystorical producing countries and new brand producers	Tuesday	09.00 - 12.00	Manufacturing of Dry Cured Ham: processing, ingredients, ripening, influence of Microbial Activity, main defects and preventive measures
	12.00 - 13.00	Sensory Analysis - White Wines		12.00 - 13.00	Meet extra virgin olive oils:tate of oils with different characteristics as depending on different areas of production (North East of Italy, Garda Lake, Liguria, Tuscany, Umbria, Apulia, Sicily)		12.00 - 13.00	Sensory Analysis
	13.00 - 14.30	Lunch		13.00 - 14.30	Lunch		13.00 - 14.30	Lunch
	14.30 - 18.30	Visit to a winery, plain areas: Tenuta Villanova or Jermann or Piero Pittaro		14:30-18:30	Olive oil quality, promotion, PDO oils, basic knowledge of quality control		14.30 - 19.00	Visit to a Dry Cured Ham facility (production, slicing and clean room): Principe San Daniele and visit to INEQ laboratory (PDO control)
	19.30 - 20.30	Dinner		19.30 - 20.30	Dinner		19.30 - 20.30	Dinner
Wednesday	09.00 - 12.00	New trends in Enology	Wednesday	09.00 - 12.00	Italian Company marketing responsible Extra Virgin Olive oil marketing a worldwide spread challenge	Wednesday	09.00 - 12.00	San Daniele Dry Cured Ham: Rules Code and International Trade
	12.00 - 13.00	Sensory Analysis - Red Wines		12.00 - 13.00	Presentation of the second part of the module		12.00 - 13.00	Sensory Analysis
	13.00 - 14.30	Lunch		13.00 - 14.30	Lunch		13.00 - 14.30	Lunch
	14.30 - 18.30	Visit to a grapevine nursery: VCR		14.30-15.30	Traditional dairy products of Friuli Venezia Giulia area		14.30 - 19.00	Visit to a productive Dry Cured Ham Facility: Morgante
				15.30-16.30	PDO cheeses and PDO areas in Italy			
				16.30-17.30	PDO label regulation for Montasio cheese			
				18.30-19.30	National and International market of Italian cheeses			
19.30 - 20.30	Dinner	19.30 - 20.30	Dinner	19.30 - 20.30	Dinner			

Thursday	09.00 - 10.00	DOC areas in Italy	Thursday	09.00 - 10.00	Cheese making of Montasio cheese: a traditional production method	Thursday	09.00 - 12.00	Dry Cured Ham Marketing, Marketing Strategy and GDO sold problem
	10.00 - 12.00	Eno- and Ecotourism		10.00 - 11.00	Ripening process and flavour development in semi-hard cheeses		12.00 - 13.00	Sensory Analysis
	12.00 - 13.00	Sensory Analysis - Sparkling Wines		11.00 - 12.00	Role of autochthonous microflora in Montasio cheese making and ripening		13.00 - 14.30	Lunch
	13.00 - 14.30	Lunch		12.00-13.00	Safety issues in the production of cheeses from raw milk and natural milk cultures		14.30 - 19.00	Visit to a small Dry Cured Ham facility (production) or visit to Jolanda de Colò (high quality food facility)
	14.30 - 18.30	Visit to a winery, hilly areas: Russiz Superior or Villa Russiz or Castello di Spessa or Livio Felluga		13.00 - 14.30	Lunch		19.30 - 20.30	Dinner
	19.30 - 20.30	Dinner		14.30-18.30	Sensory Analysis			
Friday	09.00 - 12.00	The new Wine Marketing	Friday	09.00 - 13.00	Visit to a dairy factory	Friday	09.00 - 12.00	Industrial problem and selling strategy: Dry Cured Ham Facilities Representatives
	12.00 - 13.00	Sensory Analysis - Special Wines		13.00 - 14.30	Lunch		12.00 - 13.00	Sensory Analysis
	13.00 - 14.30	Lunch		14.30-18.30	Exam on Module 2 (written, multiple answers)		13.00 - 14.30	Lunch
	14.30 - 18.30	Exam on Module 1 (written, multiple answers)		19.30 - 20.30	Dinner		14.30 - 18.30	Exam on Module 3 (written, multiple answers)
	19.30 - 20.30	Dinner					19.30 - 20.30	Dinner
Saturday		Visit trip to Venice	Saturday		Visit trip to Garda Lake Area or to the Franciacorta Wine Area	Saturday		Visit to Malga Montasio
Sunday		Visit trip to Trieste	Sunday		Visit trip to Garda Lake Area or to the Franciacorta Wine Area	Sunday		Departure of the participants

The programme could be subjected to some organizational modifications