



AGORÀ ITALIAN ACADEMY

PROGRAMME SYLLABUS

ADVANCED TRAINING COURSE IN FOOD & WINE OPERATIONS MANAGEMENT

Edition: 2027–2028

Programme Start: 15 March 2027

Programme Completion: 15 September 2028

Duration: 18 months

Total: 30 ECTS

Language: English

Delivery: Online + Individual Study + Practical Activities + Work-Based Learning

Programme Director: Matteo Costa

1. PROGRAMME PURPOSE

The programme develops technical, managerial and operational competences for Food & Wine operations in hospitality, restaurant, wine and catering environments.

2. LEARNING OUTCOMES

Participants develop the ability to:

- plan and manage Food & Wine operations;
- develop menus and wine concepts;
- manage purchasing and suppliers;
- control costs and budgets;
- coordinate Food & Wine teams;
- manage customer experience;
- apply digital tools;
- integrate sustainability and innovation.

3. PROGRAMME STRUCTURE

Component	ECTS	Hours
Academic Modules	11.25	288
Work-Based Learning	15	375
Project Work / Thesis	4	100
TOTAL	30	763

4. WORK-BASED LEARNING

15 ECTS – approximately 375 hours

Professional experience within partner restaurants, wineries, hotels and hospitality organisations.

5. PROJECT WORK

4 ECTS – approximately 100 hours

Applied project or research project related to Food & Wine operations, event planning, innovation or operational improvement.

6. DETAILED CURRICULUM

Module 1 – Food & Wine Operations: Principles and Industry Overview

Module 2 – Food & Wine Business Management

Module 3 – Profitability, Budgeting and Supplier Management

Module 4 – Menu Development, Mediterranean Cuisine and Wine Pairing

Module 5 – Cost Control, Procurement and Kitchen/Cellar Budgeting

Module 6 – Leadership & Team Management in Food & Wine

Module 7 – Italian Regional Gastronomic Heritage and Traditions

Module 8 – Global Food & Wine Trends and International Standards

Module 9 – Digital Tools, AI & Innovation in Food & Wine Operations

7. ASSESSMENT

- assignments;
- case studies;
- practical activities;
- WBL assessment;
- Project Work;
- final presentation.

8. QUALITY ASSURANCE

Internal Quality Assurance procedures cover programme design, teaching, WBL, assessment, student feedback and continuous improvement.

9. ADMISSION REQUIREMENTS

- Upper-secondary school diploma or equivalent;

- English language competence approximately at B1 level or higher;
- motivation letter;
- admission interview.

Previous Food & Wine or hospitality experience is considered an advantage.

10. CERTIFICATION

CERTIFICATE IN FOOD & WINE OPERATIONS MANAGEMENT

Programme workload: 30 ECTS