

# COURSE DETAIL

## SUSTAINABLE TUSCANY: FOOD, ENTREPRENEURSHIP, & TOURISM

**Country**

Italy

**Host Institution**

UC Center, Florence (Multi-Site)

**Program(s)**

Sustainable Food Systems in the Mediterranean

**UCEAP Course Level**

Upper Division

**UCEAP Subject Area(s)**

Environmental Studies

**UCEAP Course Number**

133

**UCEAP Course Suffix****UCEAP Official Title**

SUSTAINABLE TUSCANY: FOOD, ENTREPRENEURSHIP, & TOURISM

**UCEAP Transcript Title**

SUSTAINABLE TUSCANY

**UCEAP Quarter Units**

4.00

**UCEAP Semester Units**

2.70

## Course Description

Tuscany is a world-renowned producer of fine quality wine, olive oil, and a wide variety of typical food products. Over the last few years, a growing number of Tuscan food entrepreneurs have embraced the principles of sustainability, through the introduction of business practices designed to minimize the consumption of natural resources, reduce emissions, and, ultimately, protect the environment for future generations. Sustainable productions, alongside iconic rural landscapes, farms, and vineyards, attract visitors from all over the world and thus make a positive contribution to the tourist industry and the local economy as a whole. This course focuses on Tuscany's food industry and its commitment to sustainability, as well as its relationship with tourism. It specifically explores how sustainability has impacted the food supply chain, inbound tourist flows, and food firms' competitiveness. The course analyzes a wide range of academic and managerial issues in connection with real-world business situations, thereby linking theory and practice.

### Language(s) of Instruction

English

### Host Institution Course Number

### Host Institution Course Title

SUSTAINABLE TUSCANY: FOOD, ENTREPRENEURSHIP & TOURISM

### Host Institution Course Details

### Host Institution Campus

Florence

### Host Institution Faculty

### Host Institution Degree

### Host Institution Department

### Course Last Reviewed

2022-2023

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