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Atlantic
Technological
University

**Universidade de Évora
Università degli Studi di Parma
ATU - Atlantic Technological University**

Editais

Applications for Admission: Curso de formação em Sabores da Identidade: o Património Alimentar entre a História e o Turismo (Taste of Identity: Food Heritage Between History and Tourism)
Academic Year 2025/2026

1. The program is promoted by

Universidade de Évora - Escola de Ciências Sociais
Università degli Studi di Parma
ATU - Atlantic Technological University

2. Study program in Consortium

- a. **Type of Consortium:** International
- b. **Type of Consortium:** Diploma to be awarded only by one of the Partner Institutions
- c. **Type of Agreement:** Administrative-financial management under the responsibility of the coordinating institution
- d. **Coordinator Institution:** Universidade de Évora
- e. **Partner Institutions:**
 - Universidade de Évora
 - Università degli Studi di Parma
 - ATU - Atlantic Technological University
- f. **Specific Regulation:** No
- g. **Application dates and information:** Applications are open from 8 to 15 June 2026 through the SIUE platform of the University of Évora.
- h. **Executive Program Committee:**
 - Bruno Lopes - diretor do curso - Sónia Bombico - adjunta da direção de curso - Benedetta Crivelli
 - representante na comissão de curso da Università degli studi di Parma (Itália) - Niamh Heers - representante na comissão de curso da Atlantic Technological University (Irlanda)

3. Program description

The BIP "Taste of Identity: Food Heritage Between History and Tourism" is designed to explore food as a central dimension of cultural heritage, focusing on its historical roots, contemporary expressions, and tourism potential. Through a multidisciplinary and intercultural approach, the program examines how food practices shape collective identities, contribute to regional development, and interact with sustainability challenges.

The program takes the interior Alentejo region (Southern Portugal) as its starting point – a living laboratory where food heritage, landscape, and traditional knowledge intersect. Local products, culinary techniques, and food-related rituals will be analyzed as expressions of long-term historical processes such as agricultural systems, land-use patterns, migratory flows, and socio-economic transitions. Particular emphasis will be placed on the Mediterranean Diet, not only as a UNESCO-recognized heritage, but also as a dynamic cultural system.

This perspective will be enriched by thematic approaches and contributions from partner universities in Italy and Ireland, expanding the analytical framework to other European contexts and allowing students to compare how different regions interpret, preserve and promote their heritage.

4. Objectives

The program aims to guide students to reflect on the similarities and differences that exist between various food heritages and the way local institutions design policies based on the region's History and Tourism.

Thus, this BIP is grounded in three fundamental axes of analysis:

1. Local governance and food heritage policy: How local institutions (municipalities, associations, tourism entities and stakeholders) conceive and implement policies for the valorisation of food heritage.
2. Tourism and food heritage: How food heritage is integrated into regional tourism strategies as factors of differentiation, attractiveness and sustainable development.
3. History, authenticity and narrative-building: How historical knowledge is mobilized to construct authenticity in food-related tourism experiences and the tensions that arise when tradition is simplified or commercialized.

In summary, this BIP seeks to provide students with the conceptual and analytical tools that allow them to understand and propose innovative and sustainable solutions for the valorisation of food heritage as an identity, historical, and touristic asset.

5. General conditions of access and admission

i Specific admission conditions

English, at least B2

6. Maximum number of admissions

- Maximum number of admissions: 25

7. Minimum number of students

Minimum number of students: 25

8. Tuition fee

- Tuition fee: 0,00 €

9. Organization / Duration

- a. **Duration of the program:** 4 weeks
- b. **Number of ECTS of the program:** 6

10. Learning Type

Presential/Tutorial

11. Schedule type

Labor

12. Classes schedule (week days and schedule)

Asynchronous classes will be available on Moodle.

The in-person component will take place from 10:00 a.m. to 6:00 p.m. (6–10 July 2026).

13. Program Dates

- Program Start Date: June 19, 2026
- Program End Date: July 10, 2026

14. Application Dates

- Applications Start Date: June 8, 2026
- Applications End Date: June 15, 2026
- Announcement of Results (until): June 16, 2026
- Enrollments Start Date: June 18, 2026
- Enrollments End Date: June 19, 2026

June 16, 2026

The Rector

António José Estevão Grande Candeias