



Gloria LUZZANI

Date of birth: July 10th, 1987

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Driving change through careful impact evaluation and sustainability programs design and development, navigating the complexities of food systems while working closely with companies, territorial institutions, research groups, and centres for higher education. Through the many years I developed interdisciplinary competences, together with strong organisational and communicational skills, ensuring efficient stakeholders' engagement and training. I am dedicated and have a problem-setting and -solving mindset, and a results-oriented attitude. Open minded and eager to master new skills and challenges.

PROFESSIONAL EXPERIENCES

Researcher

04.2022 – PRESENT

School of Management – Food ecosystem Institute, Fribourg (Switzerland)

- Research in food sustainability
- Conceptual design and development of innovation project in food chain sustainability

Researcher

09.2020 – 31.12.21

Center for Corporate Responsibility and Sustainability at University of Zurich (Switzerland)

- Under the Innosuisse project "Key Embeddedness Indicators":
 - o Development of sustainability metrics (quali-quantitative research) to operationalize SDG8 on decent work and economic growth and increase companies' embeddedness and sustainability (compliance, efficiency and innovation), identification and assessment of companies' intended and unintended impact
 - o Definition of industry-country specific benchmarks, targets and no-goes for the KPIs (focus on: food, chemical and manufacturing industries)
 - o Stakeholders' engagement and partnership cultivation
- Conceptual design of innovation project in food chain sustainability

Learning & Development coordinator

10. 2019 – PRESENT

Master Program Food&Beverage: management and sustainability of food services - Università Cattolica del Sacro Cuore (Italy)

- Development from scratch (market analysis with the assessment of emerging needs and trends in education, conceptual design, program implementation, partnership establishment, professors' coordination, outreach and communication campaigns, students' enrolment, and tutorship)
- Successful activation of the 1 edition with partners as McDonald's, Metro Italia, Elio, Cremonini group

Research fellow

01.2014 – 08.2020

Department for Sustainable food process (DiSTAS) – Università Cattolica del Sacro Cuore (Italy)

- Interdisciplinary research aimed at developing the Italian sustainability certification ("VIVA sustainability and culture program") for wine (integration of ESG into strategy; communication to consumers contents; management of resources- including budget)
- Execution of the "Healthy snack" project (innovative solutions for more sustainable and healthy snacks served in schools: 3 pilot experiences with more than 300 students and 5 food companies involved)
- Management and conceptual design of learning initiatives for the EU founded project "West Emilia Business Laboratory for Corporate Social Responsibility - Local businesses towards the UN 2030 Agenda" (35 companies trained and 2 trade associations involved)
- Settlement and maintenance of multi-stakeholder initiatives or industry platforms (VIVA and Emilia OVEST projects) and professional courses
- Assessment of risk perception on the non-dietary exposure to pesticides in agricultural areas
- Assessment of diet related greenhouse gases emission
- Management and execution of Scientific Congresses (i.e. XV and XVII Symposium in pesticide chemistry, Piacenza 2015 and 2019 with more than 300 participants; *Sostenibilità, la nuova frontiera del settore vitivinicolo*, Roma, October 2019 with more than 50 participants)

PUBLICATIONS (PEER-REVIEWED)

- Pizzol L, Luzzani G*, Criscione P, Barro L, Bagnoli C, Capri E. *The Role of Corporate Social Responsibility in the Wine Industry: The Case Study of Veneto and Friuli Venezia Giulia.* Sustainability 13.23 (2021): 13230.
- Luzzani G*, Grandis E, Frey M, Capri E *Blockchain technology in wine chain for collecting and addressing sustainable performance: an exploratory study.* Sustainability, 13(22), (2021), 12898.
- Luzzani G*, Lamastra L, Valentini F, Capri E. *Development and implementation of a qualitative framework for the sustainable management of wine companies.* Science of The Total Environment, 759 (2021).
- Rossi F*, Spigno G, Luzzani G, Bozzoni ME, Donadini G, Rolla J, Bertuzzi T. *Effects of the intake of craft or industrial beer on serum homocysteine.* International Journal of Food Sciences and Nutrition 72(1) (2020), 93-98.
- Calliera M, Luzzani G*, Sacchetti G, Capri E. *Residents Perceptions of non-dietary pesticide exposure risk. Knowledge gaps and challenges for targeted awareness-raising material in Italy.* Science of The Total Environment 685 (2019); 775-785.
- Corrado S, Luzzani G, Trevisan M, Lamastra L*. *Contribution of different life cycle stages to the greenhouse gas emissions associated with three balanced dietary patterns.* Science of the Total Environment 660 (2019); 622-630
- Ulaszewska MM, Luzzani G*, Pignatelli S, Capri E. *Diet-related GHG emissions assessed with Environmental Hourglass approach for Mediterranean and New Nordic Diet.* Science of the Total Environment 574 (2017); 829-836.

OTHER PUBLICATIONS (NON-PEER REVIEWED)

- Luzzani G, Capellini O. *La sostenibilità è Comune. Il caso studio di Salsomaggiore Terme.* Mattioli 1885, 2018. ISBN: 8862616740 (Book)
- Cigolini M, Luzzani G, Sacchetti G. *Environmental Risk Assessment and Management.* Mattioli 1885, 2015. ISBN 978-88-6261-508-2 (Conference proceedings)

ACADEMIC PRESENTATIONS

- Academic conference:** Mediterranean diet and lifestyles at different stages of a woman's life (Piacenza - IT) 16.06.2018
Talk: Is the Mediterranean diet sustainable? (Luzzani G, Capri E)
- Academic conference:** FUTURE IPM 3.0: towards a sustainable agriculture (Riva del Garda - TN, IT) 19.10.2017
Talk: A global approach to assess, improve and communicate grape-wine sustainability in Italy (Luzzani G)
- Academic conference:** XXXV Convegno Nazionale della Società Italiana di Chimica Agraria. La ricerca in Chimica Agraria: integrazione dello studio dei sistemi suolo, pianta e ambiente. Udine (IT) 11/
Talk: Water footprinting of wine products: an assessment for the water footprint of Piedmont quality wines 13.09.2017
(Lamastra L, Luzzani G, Trevisan M)

POSTER PRESENTATIONS

- Academic conference:** XVI Symposium in Pesticide Chemistry: Advances in risk assessment and management. (Piacenza -IT) 02.09.2019
Exposure to pesticide: a comparison among risk perception and expert risk evaluation for residents and bystanders. (Calliera M, Luzzani G*, Capri E)
- Academic conference:** FUTURE IPM 3.0: towards a sustainable agriculture (Riva del Garda - TN, IT) 1.10.2017
Residents non-dietary pesticide exposure risk perception survey: knowledge gaps and challenges for targeted awareness-raising material development. Calliera M, Luzzani G, Capri E. A global approach to assess, improve and communicate grape-wine sustainability in Italy (Luzzani G)
- Academic conference:** Pesticide Behaviour in Soils, Water and Air. York (Great Britain). 30.08 -
Measuring residents risk perception of non-dietary exposure to agricultural pesticides to increase trust in risk assessment and the production of awareness-raising material (Calliera M, Luzzani G, Capri E) 01.09/2017
- Academic conference:** Innwine final symposium. Toulouse (France) 16-
The TERRITORY indicator: measuring the impact of wine production on the economy and the society. 17/11/2016
(Luzzani G, Lamastra L, Novelli E, Corbo C, Capri E)

OUTREACH

- 11 Essays about meat sustainability (in www.carnisostenibili.it), main topics: meaning and definition of meat sustainability, the challenges faced by the agri-food system, comparison among vegetarian and omnivorous diets, food typicality, ethical diets
- More than 40 essays about social, economic and cultural sustainability in food chain (in L'Enologo; viticolturasostenibile.org; ZTL Freepress), main topics: the impact of wine production on the territories, the cultural value of wine production, dissemination activities of VIVA sustainability and culture program

- Interdisciplinary research aimed at assessing and increasing the environmental sustainability of Grana cheese (LCA study on greenhouse gasses emission, evaluation and assessment of consumers' attitude towards a sustainable certified cheese)

Guest Researcher

02.2020 – 04.2020

Center for Corporate Responsibility and Sustainability at University of Zurich (Switzerland)

- Development of a project proposal on Swiss wine sustainability

TEACHING

Adjunct Professor

10.2020–PRESENT

Università Cattolica del Sacro Cuore di Piacenza (Italy)

Course: Introduction to sustainability of the food system (Master Degree: Food Processing: Innovation And Tradition)

Course: Sustainability of food services (University master program: Food& Beverage: management and sustainability of food services)

- Lecture planning, preparation and research; contact and teaching time with students; engagement of corporate testimonials; development of business games; monitoring and assessment of students' work; talent development

Lecturer

10.2021– 03.2022

Cesar Ritz Colleges and accredited Lecturer for Derby University (UK)

Courses: Sustainability in hospitality and Tourism; Food Trends and Food Philosophy

EDUCATION

Doctorate of Philosophy (final grade: excellent)

11.2017 – 04.2021

Agrisystem Doctoral School, Università Cattolica del Sacro Cuore di Piacenza (Italy)

- Thesis: IMPLEMENTATION AND INTEGRATION OF SUSTAINABILITY IN THE WINE INDUSTRY

University credits required for access to teaching

11.2017 – 05.2018

Università Cattolica del Sacro Cuore di Piacenza (Italy)

- Courses in: Pedagogy of Educational Communication, Psychology of Learning Processes Cultural Anthropology, Didactics and Educational Technology, Educational research and evaluation in teaching

Master of Science Agricultural and Food Economics (final grade: 110/110)

10.2013 – 09.2015

Università Cattolica del Sacro Cuore (Italy)

Bachelor's Degree in Dietistic (final grade: 104/110)

10.2006 – 11.2009

Università degli Studi di Milano (Italy)

- Among the subjects: physics, chemistry, human nutrition

LANGUAGES

Italian Mother Language • **English:** Full working proficiency • **German** Limited to low working proficiency (learning)

AWARDS: Merit scholarship BIM (2005); 3 Research Grants Invernizzi (2014, 2015, 2016)

TOOLS: MS Office; SPSS

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