

PERSONAL INFORMATION

Franco Fassio



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Sex M | Date of birth 31/03/1980 | Nationality Italian

Enterprise	University	EPR
<input type="checkbox"/> Management Level	<input type="checkbox"/> Full professor	<input type="checkbox"/> Research Director and 1st level Technologist / First Researcher and 2nd level Technologist / Principal Investigator
<input type="checkbox"/> Mid-Management Level	<input checked="" type="checkbox"/> Associate Professor	<input type="checkbox"/> Level III Researcher and Technologist
<input type="checkbox"/> Employee / worker level	<input type="checkbox"/> Researcher and Technologist of IV, V, VI and VII level / Technical collaborator	<input type="checkbox"/> Researcher and Technologist of IV, V, VI and VII level / Technical collaborator

WORK EXPERIENCE

- from 1st September 2021 to today **Associate Professor**  
 University of Gastronomic Science of Pollenzo ([www.unisg.it](http://www.unisg.it))  
 Scientific-disciplinary area and sector: 08/C1 - Ingegneria civile ed Architettura  
 ICAR/13 - Disegno Industriale
- from 1st September 2018 to 31st August 2021 **Assistant Professor (researcher of type B t.d.)**  
 University of Gastronomic Science of Pollenzo ([www.unisg.it](http://www.unisg.it))  
 Scientific-disciplinary area and sector: 08/C1 - Ingegneria civile ed Architettura  
 ICAR/13 - Disegno Industriale
- from 1st September 2013 to 1st September 2018 **Assistant Professor (researcher of type A t.d.)**  
 University of Gastronomic Science of Pollenzo ([www.unisg.it](http://www.unisg.it))  
 Scientific-disciplinary area and sector: 08/C1 - Ingegneria civile ed Architettura  
 ICAR/13 - Disegno Industriale
- from 1st January 2010 to 31st January 2014 **Research Fellow**  
 University of Gastronomic Science of Pollenzo ([www.unisg.it](http://www.unisg.it))  
 Scientific-disciplinary area and sector: 08/C1 - Ingegneria civile ed Architettura  
 ICAR/13 - Disegno Industriale
- from 1st January 2007 to 31st December 2009 **Research Fellow**  
 Polytechnic of Turin ([www.polito.it](http://www.polito.it)), financed by Slow Food ([www.slowfood.it](http://www.slowfood.it))  
 Scientific-disciplinary area and sector: 08/C1 - Ingegneria civile ed Architettura  
 ICAR/13 - Disegno Industriale
- from 1st September 2004 to 31st December 2009 **Teaching Assistant**  
 Polytechnic of Turin ([www.polito.it](http://www.polito.it))  
 for Systemic Design course in Master's Degree in Eco-Friendly Product Design  
 for Industrial Design course in Degree in Industrial Design
- from 1st March 2002 to 31st July 2008 **Designer (Project Contract)**  
 Giugiaro Design, Stramandinoli srl, Abbiati Casinò Equipment, Robe di Kappa, Superga

## EDUCATION AND TRAINING

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from 11st Sempتمبر 2019  
to 30th Sempتمبر 2020

### IRIDI course "Planning, conducting and evaluating teaching activities at the University"

University of Turin ([www.unito.it](http://www.unito.it))

Skills acquired: soft skills

from 1st January 2006  
to 31th December 2008

### PhD in Design Culture

part of the PhD in History of Architecture and Urban Planning

Polytechnic of Turin ([www.polito.it](http://www.polito.it))

Rating: excellent

Skills acquired: project management

from 1st Sempتمبر 2002  
to 21st December 2004

### Master's Degree in Eco-Friendly Product Design

Polytechnic of Turin ([www.polito.it](http://www.polito.it))

Rating: 110 cum laude

Skills acquired: EcoDesign and Systemic Design

from 1st Sempتمبر 2003  
to 15th Novembre 2004

### Postgraduate Diploma in Internet Graphic Production Technician

Enaip ([www.enaip.piemonte.it](http://www.enaip.piemonte.it))

Rating: excellent

Skills acquired: soft skills

from 1st Sempتمبر 1999  
to 15th March 2003

### Degree in Industrial Design

Polytechnic of Turin ([www.polito.it](http://www.polito.it))

Rating: 108

Skills acquired: Industrial Design

## WORK ACTIVITIES

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### Awards

in 2015, 2016, 2017 his projects

- Systemic Food Design ([www.systemicfooddesign.it](http://www.systemicfooddesign.it));
- Systemic Event Design (<https://terramadresalonedelgusto.com/seed-capitale-relazionale/>);
- Local Bottega Alimentare (<https://www.bottegalocal.org/>);

have been selected by the ADI Index, the publication for the best Italian design.

He was awarded for his research in the field of sustainable development with many national and international acknowledgements, like the Milan Pact Award 2018, Cresco Award 2018, the EWWR Award 2017, Oasis Ambiente 2017, SERR 2016, A Green Inspiration Award 2012, Biennale Italia 2010 e 2008.

### Editorial activity

from 2021 to 2022, Member of the Scientific Board of the International Journal "diid - industrial design - industrial design" - ISSN 1594-8528 (Class A Scientific Journal - Area 08)

from 2020 to 2022, Co-Director of the International Scientific Magazine (issue on food) "Renewable Matter" ISSN 2385-2240 (ITA) - ISSN: 2385-1562 (ENG)

from 2017 to 2022, Editor of the "Atlante del Cibo" series with University of Turin, University of Gastronomic Sciences, Polytechnic of Turin, ISBN 9788867891283 © Celid 2018, LEXIS Publishing Company in Turin srl

PERSONAL SKILLS

Mother tongue Italian

Other language

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B2	B2	B2	B1	B1
International English Language Testing System - University of Cambridge Rating: pass with merit					

Communication skills

Good communication skills gained through my experience as Professor of Systemic Design, EcoDesign and Circular Economy for Food, Delegate of the Dean to Relations with Partners (UNISG Network) and the Piedmont Region, Co-director Specializing Master in Design For Food.

Organisational / managerial skills

Good organisational / managerial skills gained through my experience as Executive Director, Scientific Director, Project manager, Principal Investigator of relevant research at national and international level.

Job-related skills

Good command of quality control processes gained through my experience in the Student/Teacher Joint Commission (University of Gastronomic Science of Pollenzo).

Digital skills

SELF-ASSESSMENT				
Information processing	Communication	Content creation	Safety	Problem solving
Proficient User	Proficient User	Proficient User	Proficient User	Proficient User
Postgraduate Diploma in Internet Graphic Production Technician Degree in Industrial Design				

- good command of office suite gained at the Polytechnic of Turin
- good command of photo editing software gained at the Polytechnic of Turin
- good command of web programming software gained at Enaip

Other skills

Problem-solving and Interpersonal skills acquired during the training and work path

Driving licence

B

Publications

Non-bibliometric scientific disciplinary sector (ICAR/13)

Author of several scientific studies (scientific publications more than 140) including

- Fassio F., Tecco N., (2018) *Circular Economy for Food. Matter, energy and knowledge, in a circle* Edizioni Ambiente, 2018 (<https://shop.edizioniambiente.it/catalogo/circular-economy-for-food-eng>);
- Fassio, F.; Chirilli, C. (2023), *The Circular Economy and the Food System: A Review of Principal Measuring Tools*. Sustainability, 15, 10179. <https://doi.org/10.3390/su151310179>
- Fassio, F.; Borda, I.E.P.; Talpo, E.; Savina, A.; Rovera, F.; Pieretto, O.; Zarri, D. (2022), *Assessing Circular Economy Opportunities at the Food Supply Chain Level: The Case of Five Piedmont Product Chains*. Special Issue "Ecological Transition and Circular Economy", Sustainability 2022, 14, 10778, ISSN: 2071-1050, <https://doi.org/10.3390/su141710778>
- Fassio, F.; Bogetti, M.; Cortese, D.; Savina, A. (2022), *SEeD for Change: the Systemic Event Design project applied to Terra Madre Salone del Gusto for the Development of Food Communities*. Special Issue "Community Development and Local Food", Sustainability. 2022, 14 (24), 17036, ISSN: 2071-1050, <https://doi.org/10.3390/su142417036>
- Gazzola, P.; Pavione, E.; Barge, A.; Fassio, F. (2023) *Using the Transparency of Supply Chain Powered by Blockchain to Improve Sustainability Relationships with Stakeholders in the Food Sector: The Case Study of Lavazza*. Sustainability 2023, 15, 7884. <https://doi.org/10.3390/su15107884>
- Fassio, F.; Tecco, N. (2022). *Cucina Circolare: quando la forma diventa sostanza*, in Catani, C.; Petrini, C. (2022) *Il chilometro consapevole. Definire la sostenibilità a partire dalla tavola*, pp. 143-147, Slow Food Editore, ISBN 9788884997371
- Fassio F., (2021). *The 3 C's of the Circular Economy for Food. A conceptual framework for circular design in the food system*. Diid Disegno Industriale - Industrial Design, numero 73 Theoria, Poiesis, Praxis, ISSN 1594-8528;
- Fassio F., Cionchi E., Tondella A. (2020). *The Circular Economy for Food in the future cities. Good practices that define Smart Food*, in Possible and preferable scenarios of a sustainable future towards 2030 and beyond, International Journal of Architecture Art and Design. AGATHÓN, vol. 8, ISSN: 2532-683X (online) |2464-9309 (print) (Class A for Icar/13);
- Gazzola P., Fassio F., Severi C. (2021). *From food waste to sustainable fashion: the reaction of the consumer to a new circular economy perspective*, in C. Bratianu, A. Zbucnea, F. Anghel, B. Hrib (Eds.). Strategica. Shaping the Future of Business and Economy. Tritonic Publishing House. ISBN 978-606-749-579-9 / ISSN 2734 - 746X.
- Fassio F, Minotti B (2019). *Circular Economy for Food Policy: the case of RePoPP project in the City of Turin (Italy)*, in Special issue: Circular Economy and Sustainable Strategies. Sustainability, ISSN: 2071-1050 (Class A for Icar/13);
- Fassio F, Tecco N (2019). *Circular Economy for Food. A systemic interpretation of 40 case histories in the food system*, in Special issue: A Systems Approach to Sustainability within Agenda 2030 and across SDGs. Systems, ISSN: 2079-8954
- Fassio F, Cortese D, Cantino V (2019). *From triple bottom line to circular monitoring in food touristic events evaluation*. Tourism Analysis, ISSN: 1083-5423, doi: <https://doi.org/10.3727/108354219X15511864843812>
- Fassio F (2017). *Food events as complex cultural systems for territorial reconnection: the case study of Terra Madre Salone del Gusto*. Agroecology and Sustainable Food Systems, Vol. 41, No. 8, 907–920, ISSN: 2168-3573, doi: 10.1080/21683565.2017.1322660
- Dansero E, Cina' G, Fassio F (2017). *Localizing urban food strategies Farming cities and performing rurality*. Future of Food: Journal on Food, Agriculture and Society, vol. 5, p. 5-7, ISSN: 2197-411X
- Fassio F (2017). *Systemic Food Design.it A website that narrates food supply chains from a systemic perspective*. The Design Journal, vol. 20, ISSN: 1460-6925, doi: 10.1080/14606925.2017.1352662
- Console L, Fassio F, Grimaldi P (2013). *Interacting with social networks of intelligent things and people in the world of gastronomy*. ACM Transactions on Interactive Intelligent Systems, vol. Volume 3 Issue 1, April 2013 , Article No. 4 , ISSN: 2160-6455, doi: 10.1145/2448116.2448120

## Project

UNISG Principal Investigator for the EU research:

- H2020 Innovation Action "SF4C SchoolFood4Change";
- H2020 Innovation Action "Fusilli - Fostering the Urban food System Transformation through Innovative Living Labs Implementation" (<https://fusilli-project.eu/>);
- Life Programme "Life Foster - Training, education and communication to reduce food waste in the food service industry" (<https://www.lifefoster.eu/it/home-it/>);

He is also Circular Economy Task Leader for three researches in bioeconomy:

- "Food Drug Free - Development of a Portable Miniaturized Technological Platform for Identification of Drugs in Food Products" (<https://fooddrugfree.it/>);
- "Prime - Innovative processes and products of green chemistry" (<https://www.novamont.com/prime/>);
- "Fish - Innovative Soil and Habitat Fertilizer" (<https://test.progettofish.cf/index.html>);

UNISG Project Manager researches:

- "PASS - Piedmont and Academy for Sustainable Development" (UNISG, Polytechnic of Turin, University of Turin, Eastern Piedmont University);
- "Food Atlas for Turin Metropolitan City" (4 Piedmontese Universities, City of Turin and Chamber of Commerce; <https://atlantedelcibo.it/>).

Website specific to the PoC project - NODES: [www.circulareconomyforfood.it](http://www.circulareconomyforfood.it)

The NODES research proposal includes as a digital component, the web platform [www.circulareconomyforfood.it](http://www.circulareconomyforfood.it), owned by Franco Fassio (as web domain) who purchased the domain on December 18, 2017. The digital platform aims to become a national and international reference point dedicated to the circular economy applied to the food system.

According to law 679/2016 of the Regulation of the European Parliament of 27th April 2016, I hereby express my consent to process and use my data provided in this CV.

Dichiarazione sostitutiva di certificazione - art. 46 e 47 del DPR 445/2000 Consapevole che le dichiarazioni false comportano le applicazioni delle sanzioni penali previste dall'art. 75 e 76 del DPR 445/2000, dichiaro che le informazioni nel curriculum vitae sono veritiere.

06/06/2023, Grugliasco

