



**UNIVERSITÀ DI PARMA**  
il mondo che ti aspetta

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COSA C'È DI SPECIALE NELLO STUDIARE QUI?  
TE LO RACCONTANO I NOSTRI NUMERI

800   
tra professori  
e ricercatori

27k   
studenti provenienti  
da tutta Italia

88   
corsi di studio  
tra cui scegliere

100%   
la copertura delle borse  
di studio per gli aventi diritto

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LAUREA MAGISTRALE BIENNALE



## FOOD SAFETY AND FOOD RISK MANAGEMENT



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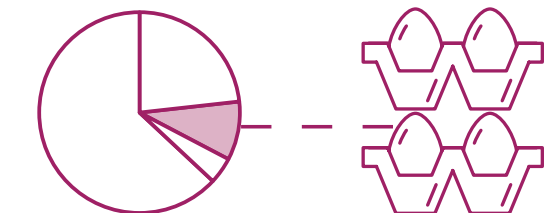
### WHY IN PARMA

If you are looking for a Second Cycle (MSc) Degree Course at the forefront of the modern food sciences, and you want to acquire the ability to face the challenges posed by the modern food systems and learn deep skills in managing the safety of what we eat, we propose to you to become a Food Safety expert. It's possible through a regional course, fully taught in English, offered by a network formed by the Universities of the Emilia-Romagna region: University of Parma, University of Bologna, Catholic University of Piacenza, University of Modena and Reggio Emilia, University of Ferrara.

Emilia-Romagna region and, in particular, the Parma District represents an integrated ecosystem of food industries, research centers and public institutions fully dedicated to food (for this reason it's called "food valley") and is the headquarter of the European Food Safety Authority (EFSA).

Foods have a direct impact on human health and

well-being. They are the main way in which our body comes into contact with the external environment and with millions of different compounds. It becomes therefore essential for companies, control bodies and research centers to form specific figures dedicated to risk assessment and management of food risks. These figures are the Food Safety experts. The Food Safety expert has a knowledge of European legislation in the sector and is linked to the global market, which poses logistical challenges and makes the guarantees on ingredients of the food chain less robust, leading to new safety risks.



## WHAT YOU WILL LEARN

During the 1<sup>st</sup> year all courses will be taught at the University of Parma. At the beginning of the 2<sup>nd</sup> year, students will choose one among three different curricula offered by the partner universities: Risk Mitigation (UNIPC in collaboration with UNIPR), Agri-Food Safety (UNIMORE), Risk Management (UNIBO).

The degree qualification will be successfully gained

after the elaboration and defence of an original thesis work, under the joint supervision between Universities and/or food companies, governmental and EU institutions, and will be officially awarded as a joint Second Cycle (MSc) degree of University of Parma, Piacenza, Bologna, Modena e Reggio Emilia and Ferrara.

### 1<sup>ST</sup> YEAR (at UNIPR)

RISK CHARACTERIZATION AND EXPOSURE ASSESSMENT IN FOOD

- FOOD TOXICOLOGY (MOD. I)
- EXPOSURE ASSESSMENT AND RISK/BENEFIT EVALUATION (MOD. II)

FOOD TECHNOLOGY AND MICROBIOLOGY

- FOOD TECHNOLOGY (MOD. I)
- FOOD MICROBIOLOGY (MOD. II)

BIOLOGICAL HAZARDS IN FOOD

HAZARD IDENTIFICATION IN PRIMARY PRODUCTION

- PLANT HEALTH (MOD. I)
- ANIMAL WELFARE (MOD. II)

FOOD LAW AND INTERNATIONAL POLICIES

XENOBIOTICS IN FOOD

BIOSTATISTICS

BIOETHICS

CP

12

6

6

12

6

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6

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6

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6

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3

### 2<sup>ND</sup> YEAR - Path "Risk Mitigation" offered at UNIPC in collaboration with UNIPR

MITIGATION OF RISK IN FOOD PRODUCTION

EMERGING RISKS

MITIGATION OF PROCESS-RELATED TOXICANTS

FOOD ALLERGENS

STUDENTS' FREE CHOICE

CP

6

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12

### 2<sup>ND</sup> YEAR - Path "Agri-food Safety" offered at UNIMORE

POST-HARVEST DISEASES AND THEIR MANAGEMENT

ANIMAL PESTS IN STORED AGRI-FOOD PRODUCTS AND THEIR MANAGEMENT

MYCOTOXIGENIC FUNGI IN AGRI-FOOD AND PESTICIDE CONTAMINATION: ANALYSIS AND RISK MANAGEMENT

BIOTECHNOLOGY AND AGRONOMY FOR SAFETY AND IDENTITY PRESERVATION OF AGRIFOOD PRODUCTS

- BIOTECHNOLOGY AND SAFETY ASPECTS OF VEGETABLE-BASED FOODS (MOD I)

- GOOD AGRICULTURAL PRACTICES AND IDENTITY PRESERVATION (MOD II)

STUDENTS' FREE CHOICE

CP

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### 2<sup>ND</sup> YEAR - Path "Risk Management" offered at UNIBO

ADVANCED FOOD TECHNOLOGY AND FOOD PROCESS

ADVANCED AND PREDICTIVE FOOD MICROBIOLOGY

FARM BIOSECURITY AND FOODBORNE RISK

- FOODBORNE RISK TRACEABILITY

- FARM BIOSECURITY AND ZONOTIC DISEASES PREVENTION

RISK ASSESSMENT OF FOOD PRODUCTS TO HUMAN HEALTH

- EVALUATION OF ADVERSE HEALTH EFFECTS FROM HUMAN EXPOSURE TO FOODBORNE HAZARDS

- INNOVATIVE APPROACH FOR RISK ASSESSMENT IN MICROBIOME FOOD VALUE CHAIN

STUDENTS' FREE CHOICE

CP

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3

3

6

3

3

12

### 2<sup>ND</sup> YEAR - Thesis

THESIS

CP

21

## CAREER OPPORTUNITIES

Graduates in Food Safety and Food Risk Management will play roles of responsibility in food companies for the safety aspects related to primary production, procurement and handling of raw materials (especially at transnational level), process control, development of new products, and marketing and distribution at European and extra-European level.

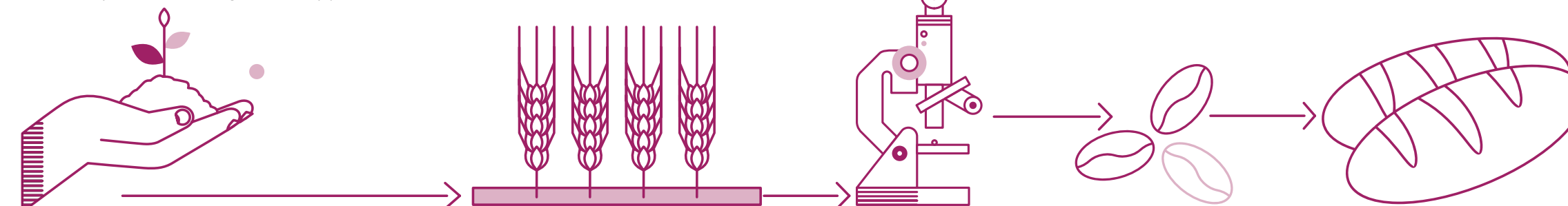
In addition, they will be able to integrate current regulations and new scientific knowledge in terms of emerging risks, by performing direct research and development of new products both in companies, universities and other research institutions. Graduates will be able to develop and monitor risk management strategies for the prevention and management of current and emerging risks or outbreaks as well as effectively define and manage food safety plans.

In other words, graduates will be able to manage the system of risk governance, which is intimately responsible for the efficiency of the detection, prevention, mitigation, and reduction of threats/risks and their consequences.

The graduate will also cover responsible positions in control bodies and in national and international organizations operating in the sector of Food Safety (including EFSA).

The graduate will also be able to have an active role in the field of training and scientific dissemination at all levels.

A professional practice exam called "esame di stato", in Italy, must be passed to enroll in the Food Technologists professional register.



## GENERAL INFORMATION

COURSE REFERENT

**PROF. GIANNI GALAVERNA** [gianni.galaverna@unipr.it](mailto:gianni.galaverna@unipr.it)

ACCESS

**Open access**

DEPARTMENT

**Department of Food and Drug (DIPALIFAR)** - [saf.unipr.it](http://saf.unipr.it)

Parco Area delle Scienze, 27/A - Campus Universitario - 43124 Parma

COURSE TYPE AND DURATION

**MSc (Laurea Magistrale)** - 2 years

CLASSE DI LAUREA

**LM-70** Classe delle lauree magistrali in Scienze e tecnologie alimentari (Food Sciences and Technologies)

COURSE WEBSITE

**[cdlm-fsafrm.unipr.it](http://cdlm-fsafrm.unipr.it)**