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il mondo che ti aspetta

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

**900**   
tra professori  
e ricercatori

**25k**   
studenti provenienti  
da tutta Italia

**86**   
corsi di studio  
tra cui scegliere

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

Edizione marzo 2018

ANNO ACCADEMICO 2018 / 2019

LAUREA MAGISTRALE BIENNALE



## FOOD SCIENCES FOR INNOVATION AND AUTHENTICITY



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## FOOD SCIENCES FOR INNOVATION AND AUTHENTICITY

### WHY IN PARMA

If you are looking for a Second Cycle Degree Course that will form you as a highly skilled professional in the food sciences domain, nothing better than a truly international course, fully taught in English and supported by a network of reputed Higher Education Institutions and food companies.

With this course you will be able to cope with the emerging challenges of the food system linked to demography, environmental changes, globalization, new science and technology advances to be able both to innovate and ensure the quality of the Italian and European food excellences. Indeed, the Parma District has a special reputation in the international food system, thanks to its many excellences spanning from traditional food production to high-tech food engineering.

The number of food specialties registered as protected designation of origin (PDO), protected ge-

ographical indication (PGI), and traditional specialties guaranteed (TSG) produced in the Parma District are among the highest contributor to the Italian export of traditional foods. At the same time, many big players and SMEs of the food industry have corporate headquarters, research & development branches and production plants in the Parma Area. That's why the University of Parma, although remaining an institution that specially cares for its surroundings, by vocation is open to Italy, Europe and the entire world.

The international Second Cycle Degree Course in Food Sciences for Innovation and Authenticity is offered by three joint Italian institutions (Free University of Bozen/Bolzano - administrative head, University of Parma and University of Udine) in cooperation with the University College Cork, Cork, Ireland and the Technical University of Munich, Munich, Germany.

## WHAT YOU WILL LEARN

During the 1<sup>st</sup> year all lectures and seminars will take place at the Free University of Bozen-Bolzano (Italy). At the beginning of the 2<sup>nd</sup> year students will be free to choose one among the five profiles offered by the Partner Universities (**“Applied Engineering and Genetics” offered at UNIBZ; “Food Quality Control and Management” offered at UNIUD; “Nutrition Sciences” offered at UNIPR; “Food Chemistry” offered at UCC; Food Packaging” offered at TUM**).

Courses will be taught during the 1<sup>st</sup> semester of the 2<sup>nd</sup> year at the University of Bozen/Bolzano, University of Parma, University of Udine, Technical University of Munich, University College Cork according to the profile chosen. The 2<sup>nd</sup> semester of the 2<sup>nd</sup>

year will be fully dedicated to the thesis work, under the joint supervision between Universities and food companies. Thesis projects could be supervised, in cooperation with the participating Universities, by the following partner companies: Unternehmenverband Südtirol – Assoimprenditori Alto Adige Sezi-one Alimentari, Südtiroler Bauernbund - Unione Agricoltori e Coltivatori Diretti Sudtirolesi, Assolatte, Barilla, Consorzio Gorgonzola, Consorzio Grana Padano, Consorzio Parmigiano Reggiano, Consorzio Prosciutto di S. Daniele, Consorzio Montasio, Despar, Dr. Schär, Forst, Loacker, Mila, Pan, Unione Parmense degli Industriali and Zuegg. The degree qualification is successfully gained after the elaboration and defence of an original thesis work, which can be performed at either University.

### 1<sup>st</sup> YEAR (at UNIBZ)

- INNOVATION AND AUTHENTICITY IN FOOD PROCESSING	12
· UNIT OPERATIONS IN FOOD PROCESSING	6
· INNOVATION AND AUTHENTICITY FOR WINERY PRODUCTS	6
- FERMENTATIONS AS TOOLS FOR MAKING TRADITIONAL AND INNOVATIVE FOODS AND BEVERAGES	8
- ENVIRONMENTAL CHEMISTRY TOWARDS FOOD PROCESSING	8
- FOOD VALUE CHAIN MANAGEMENT	6
- REACTION KINETICS IN FOOD PROCESSING	8
- FOOD CHEMISTRY	6
- STARTER AND FUNCTIONAL MICROBES FOR INNOVATION, AUTHENTICITY AND HEALTHY STATUS	12
· THE NATURAL MICROBIAL STARTERS FOR INNOVATION AND AUTHENTICITY	6
· THE FOOD - HUMAN AXIS	

### 2<sup>st</sup> YEAR – Path “Applied Engineering and Genetics” offered at UNIBZ

- FOOD PROCESSING EQUIPMENT	6
- GENETICS APPLIED TO FOODS	6
- SENSORS AND BIOSENSORS FOR FOOD PROCESSING	6
- FREE CHOICES	8

### 2<sup>st</sup> YEAR – Path “Food Quality Control and Management” offered at UNIUD

- SAMPLE PREPARATION TECHNIQUES AND ANALYSIS OF CONTAMINANTS	6
- QUALITY SYSTEM DEVELOPMENT AND MANAGEMENT AND SHELF LIFE ASSESSMENT OF FOOD	6
- FOOD STRUCTURE CONTROL AND MANAGEMENT	6
- FREE CHOICES	8

### 2<sup>st</sup> YEAR – Path “Nutrition Sciences” offered at UNIPR

- HUMAN NUTRITION	6
- APPLIED NUTRITION	6
- INDUSTRIAL MICROBIOLOGY FOR FOOD QUALITY IMPROVEMENT	6
- FREE CHOICES	8

### 2<sup>st</sup> YEAR – Path “Food Chemistry” offered at UCC

- CHEMISTRY OF FOOD PROTEINS	5
- CHEESE AND FERMENTED DAIRY FOODS	5
- MEAT SCIENCE AND TECHNOLOGY	5
- FREE CHOICES	11

### 2<sup>st</sup> YEAR – Path “Food Packaging” offered at TUM

- INTRODUCTION TO PACKAGING TECHNOLOGY	5
- PACKAGING TECHNOLOGY - MECHANICAL PROCESSES	5
- YEAST AND BEER	5

### 2<sup>st</sup> YEAR – Thesis

- THESIS	33
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## CAREER OPPORTUNITIES

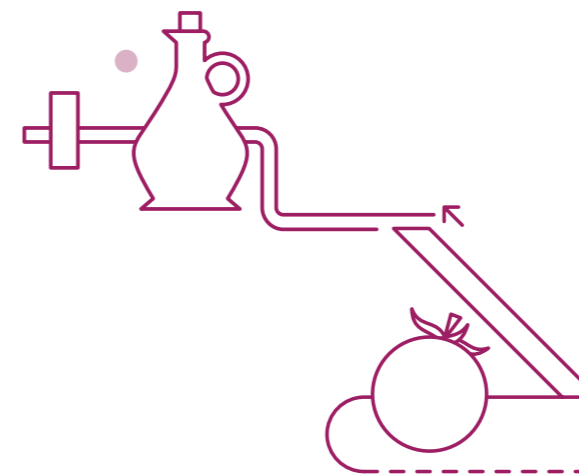
Graduate skills will cover a wide range of high-qualified positions in the food industries and above all in:

- Management of food processes through the food supply chain, from production to storage and distribution of products;
- Research and development;
- Management of food quality processes;
- Design and development of innovative processes and products;
- Certification and authentication of processes and products;
- Development and use of traditional and innovative methods to guarantee the authentication of traditional/typical processes and products.

Besides these positions in food industries, graduate skills will allow:

- Management in large-scale retail trade;
- Research activity in public and private research centers;
- Education in institutions, professional bodies and all those fields where the profession is practiced;
- Management in public administrations where high educational skills are required.

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. MARCO GOBBETTI** marco.gobbetti@unibz.it  
**PROF. FURIO BRIGHENTI** furio.brighenti@unipr.it  
**PROF. ERASMO NEVIANI** erasmo.neviani@unipr.it

### ACCESS

**Open access** (up to 30 EU students + 5 non-EU students).

### Online Application

**Early Bird** - for EU and non-EU citizens: 1 March - 27 April 2018, noon  
**Late Application** - for EU citizens only: 17 May - 18 July 2018, noon

For information: [www.unibz.it/en/faculties/sciencetechnology/master-food-sciences-innovation-authenticity/](http://www.unibz.it/en/faculties/sciencetechnology/master-food-sciences-innovation-authenticity/)

### DEPARTMENT

**Department of Food & Drug (DALIFAR)** - saf.unipr.it/en  
 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 & Technologies)

