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 have 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 headquarters 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.

WHY IN PARMA

FOOD SAFETY AND FOOD RISK MANAGEMENT

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WHAT YOU WILL LEARN

GENERAL INFORMATION

CLASSE DI LAUREA

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

ACCESS

Open access

DEPARTMENT

Department of Food and Drug (DIPALIFAR)

- saf.unipr.it

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

COURSE TYPE AND DURATION

MSc (Laurea Magistrale)
– 2 years

COURSE REFERENT

PROF. GIANNI GALAVERNA

gianni.galaverna@unipr.it

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 stanza”, in Italy, must be passed to enroll in the Food Technologists professional register.

1ST YEAR (at UNIPR) CP

RISK CHARACTERIZATION AND EXPOSURE ASSESSMENT IN FOOD 12

- FOOD TECHNOLOGY (MOD. I) 6
- EXPOSURE ASSESSMENT AND RISK/BENEFIT EVALUATION (MOD. II) 6

FOOD TECHNOLOGY AND MICROBIOLOGY 12

- FOOD TECHNOLOGY (MOD. I) 6
- FOOD MICROBIOLOGY (MOD. II) 6

BIOLOGICAL HAZARDS IN FOOD 6

HAZARD IDENTIFICATION IN PRIMARY PRODUCTION 12

- PLANT HEALTH (MOD. I) 6
- ANIMAL WELFARE (MOD. II) 6

FOOD LAW AND INTERNATIONAL POLICY 6

XENOBIOTICS IN FOOD 6

BIOSTATISTICS  6

ANTHROPOLOGY OF FOOD 3

2ND YEAR – Path “Risk Mitigation” offered at UNIPR in collaboration with UNIFR

CP

MICROBIOLOGY OF AGEING FOODS AND FOOD PRESERVATION 6

FOOD SAFETY AND RISK MANAGEMENT 6

EMERGING RISKS 6

FOOD ALLERGENS 6

STUDENTS’ FREE CHOICE 12

2ND YEAR – Path “Risk Management” offered at UNIBO in collaboration with UNIFE

CP

ADVANCED AND PREDICTIVE FOOD MICROBIOLOGY 6

FOOD SAFETY RISK TRACABILITY 3

Farm Microbiology and Zoonotic Diseases Prevention 3

RISK ASSESSMENT OF FOOD PRODUCTS TO HUMAN HEALTH 6

EVALUATION OF ADVERSE HEALTH EFFECTS FROM HUMAN EXPOSURE TO FOODBORNE HAZARDS 3

EVALUATION OF ADVERSE HEALTH EFFECTS FROM HUMAN EXPOSURE TO FOODBORNE HAZARDS IN MICROBIOLOGY AND FOOD SAFETY VALUE CHAIN 3

STUDENTS’ FREE CHOICE 12

2ND YEAR – Thesis CP

THESIS 21

3rd Year (at University of Parma)

Course website: cdlm-fsafrm.unipr.it

During the 3rd year all courses will be taught at the University of Parma. At the beginning of the 2nd year, students will choose one among three different curricula offered by the partner universities: Risk Mitigation (UNIPC in collaboration with UNIPR), 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 University and/or food companies, governmental and/or 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.

GENERAL INFORMATION

COURSE REFERENT

PROF. MARIA SALVINI – giai@giai.unipr.it

ACCESS

Open access

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