



UNIVERSITÀ DEGLI STUDI DI PARMA

Department of Food Science



ADVANCED COURSE IN FOOD SCIENCE

Introduction

We are pleased to announce the first advanced course in Food Science which will take place at the Campus of the University of Parma, namely in "Parco Area delle Scienze". The course is directed toward both students and professionals engaged in food science and technology who wish to expand or update their competencies in the field, drawing upon the remarkable experience the department has been developing in organizing advanced training, workshops, seminars as well as promoting and facilitating the interaction between the academia and the food manufacturing industry.

Course objectives

- Introducing innovative solutions in food technology, packaging and processing;
- Updating the knowledge of food science and technology on the basis of recent and/or arising new technological, chemical, nutritional, hygienic food trends and marketing strategies;
- Encouraging experts, attendees and students to develop and discuss problem-based and learning approaches together with critical thinking skills on the matter;
- Approaching undergraduates and graduates in food technology to the industrial production reality, process and product innovation throughout problem-solving techniques;
- Identifying the most suitable method of food scientific language communication to the consumers and citizens.

Who should attend

Students from I and II level courses in Food Science and Technology and from I level course in Food Gastronomy (University of Parma);
PhD students in Food Science (University of Parma);
R&D professionals from the food industry, research and quality institutes. Other professionals from the food industry willing to upgrade or to brush up on their knowledge etc.

Requested degree: bachelor degree

The course is divided into two modules and will be located at the Department of Food Science, Campus, University of Parma.

First Module- SUMMER SCHOOL in FOOD SCIENCE

July, 4-6 2016 Campus, University of Parma (A Hall, Food Project Area Pad.19)

Programme (Official Language: Italian)

July, 4th 2016

9,30-11,00 – Ruolo del caffè sulla salute – P. Mena – Università - Parma

11,00-12,00 – Estratti vegetali applicati ai salumi – M.Bergamaschi - SSICA - Parma

12,00 -13,00 - Olio di Palma: Contaminanti di processo -G. Galaverna- Università Parma

14,00-15,30 - Alimenti in confezione spray - M. Filiberti – Solchim – Fiesco Cremona

15,30-17,00 – Ottenimento di emulsioni con omogenizzatori ad alta pressione – S. Grasselli – GEA - Parma

17,00-18,00-Tecniche computazionali: applicazioni al settore alimentare – P. Cozzini – Università-Parma

July, 5th

9,00- 10,20 – Estrazione ed illimpidimento dei mosti - M. Franzoso – Alfa Laval - Parma

10,20-11,40 - Il condizionamento termico delle paste di olive per il miglioramento della qualità dell'Olio Extravergine - G.Costagli - Alfa Laval- Parma

11,40-13,00 – Mild technologies per prolungare la shelf-life degli alimenti – A. Brutti - SSICA - Parma

14,00-15,20 – Ispezioni ufficiali: gestione delle emergenze - E. Cugola - Food Safety Expert - Mantova

15,30-16,40 – Il temperaggio del cioccolato – F- Lumini – CM– OPM – Rozzano (Mi)

16,40-18,00 - Tecnologie non termiche per la stabilizzazione degli alimenti: la pastorizzazione con anidride carbonica allo stato supercritico- M. Rinaldi – Università-Parma

July, 6th

9,00 - 10,15 – *Life cycle assessment* – G.Dotelli – Politecnico - Milano

10,20-11,40 – *Life cycle assessment: come calcolarlo* – E. Scimia-Thinkstep - Ravenna

11,40-13,00 – *Neuroscienze applicate all'analisi sensoriale* - M. Mauri - Brain Lab - IULM - Milano

14,00-15,20 – *Ossidazione: prevedibilità della shelf-life dei lipidi*- F. Favati – Università-Verona

15,20 – 16,40 – *Analisi per le allergie alimentari* – J. Giusti – Spire – Reggio Emilia

16,40-18,00 –*Il gelato: produzione con azoto liquido* - S.Guizzetti – Ciacco – Milano

Course Fees

The deadline for registration is July, 1st, 2016.

The attendance cost per person is € 500. The registration fee for one- day-course is €200.

A special discount (10 %) will be applied to the FOOD TECHNOLOGY Register members

No fee due for the following students:

- I and II level students courses in Food Science and Technology, University of Parma
- I level students course in Food Gastronomy, University of Parma
- PhD students in Food Science, University of Parma
- Degree from University of Parma in Food Science and Technology.

Second Module-PASTA TECHNOLOGY -Short Course

February, 20-24 2017 Campus, University of Parma

Course leader: Prof. Elena Vittadini- Dr PhD Eleonora Carini

Programme (Official Language English)

Topics covered:

Introduction and new trends
Legislation
Raw materials
Non-conventional raw materials
Pasta process:
Dosing
Mixing and kneading
Shaping
Filling pasta
Pasteurization
Drying
Gluten free pasta
Instant pasta
Other types of pasta (i.e. cricket pasta)
Cous-cous
Packaging
Pasta Quality
Cooking quality
Microbiology aspects
Nutritional aspects
Life cycle assessment

February, 24th 2017: Technical Field Trip

Course Fee

The cost to attend is 1200 € per person by the registration deadline of January, 31st, 2017, including the technical field trip transportation and lunches.

A special discount (10 %) will be applied to the FOOD TECHNOLOGY Register members

No fee (except for the technical trip transportation contribution and lunches) is due for :

- I and II level students courses in Food Science and Technology, University of Parma
- I level students course in Food Gastronomy, University of Parma
- PhD students in Food Science, University of Parma
- Degree from University of Parma in Food Science and Technology.

Minimum subscription number

Five

Maximum subscription number

One hundred

E-mail contacts for information:

Didactic activities

Prof Emma Chiavaro emma.chiavaro@unipr.it

Prof Cristina Mora cristina.mora@unipr.it

Payment and administrative details

Paying registration will be collected by Dr Rossana Di Marzio
rossana.dimarzio@unipr.it (c/c caterina.scopelliti@unipr.it)

Student registration will be collected by Dr. Caterina Scopelliti
caterina.scopelliti@unipr.it (c/c rossana.dimarzio@unipr.it)

University of Parma, Campus, Parco Area delle Scienze, 43124, Parma, Italy.

WEB site for information and registration form

<http://www.foodscience.unipr.it/it>