**GUIDELINES**

**FOR THE PREPARATION OF MASTER DEGREE THESIS**

Title page

UNIVERSITÀ DEGLI STUDI DI PARMA

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UNIVERSITÀ DEGLI STUDI DI FERRARA

ALMA MATER STUDIORUM - UNIVERSITÀ DI BOLOGNA

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Master Degree Thesis in

Food Safety and Food Risk Management

**TITLE**

**Tutor Candidate**

Prof. XXXXXXXXXX XXXXXXXX

**Co-tutor**

XXXXXXXXXXXXXXXXX

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Academic Year XXXX-XXXX

**Format:**

Font size 12, line spacing 1.5, 2.5 cm border on each side of the page.

**Contents:**

The dissertation will normally include the following chapters:

1. Introduction
2. Aim of the thesis (work)
3. Materials and methods
4. Results and discussion
5. Conclusions
6. References

**References:**

All citations must be collected in a list in alphabetical order (last chapter of the thesis) in the following ways::

* Paper:

Hendrickx, M., Ludikhuyze, L., Van den Broeck, I., & Weemaes, C. (1998). Effects of high pressure on enzymes related to food quality. *Trends in Food Science and Technology, 9*(5)*,* 197-203.

* Book Chapter:

Matthews, R.H., & McCarthy, M.A. (1994). Nutritional quality of fruits and vegetables subject to minimal processes. In R. C. Wiley, *Minimally processed refrigerated fruits and vegetables* (pp. 313-326). Chapman and Hall, New York.

* Book:

Stone, H. & Sidel, J. L. (1985). *Sensory Evaluation Practices.* Pp. 56-59. Orlando: Academic Press.

* Conference Proceedings:

Dörnenburg, H., Hemmerich, I., Martens, G., Wiesner, P., & Knorr, D. (1996). Stress responses and enzymatic browning reactions in potato cultures after high pressure treatment. In *Conference GDL/EFFoST, Minimal Processing of Foods - A Challenge for Quality and Safety,* Cologne, 6-9 November 1996.

* Web page:

[http://www.nal.usda.gov/fnic/foodcomp/search](http://www.sciencedirect.com/science?_ob=RedirectURL&_method=externObjLink&_locator=url&_cdi=59064&_plusSign=%2B&_targetURL=http%253A%252F%252Fwww.nal.usda.gov%252Ffnic%252Ffoodcomp%252Fsearch)

[USDA, 2004](http://www.sciencedirect.com/science?_ob=ArticleURL&_udi=B9848-4VR1TFS-3&_user=606283&_coverDate=07%2F31%2F2009&_rdoc=3&_fmt=high&_orig=browse&_srch=doc-info(%23toc%2359064%232009%23999989996%231407063%23FLA%23display%23Volume)&_cdi=59064&_sort=d&_docanchor=&_ct=13&_acct=C000031458&_version=1&_urlVersion=0&_userid=606283&md5=b9c352d45e4932cbcd5492a41e951b12#bbib27#bbib27) USDA National Nutrient Database for Standard Reference. (2004).

Each citation must be inserted in the text in the following form::

- If single author: (Name, year)

- If two authors: (Name1 and Name2, year)

- If several authors: (Nome1 et al., Year)