International Interuniversity Master’s Degree in Food Safety and Food Risk Management

Curriculum: Risk Mitigation (II year)
Contents: 1 study course with 3 curricula

Food Safety and Food Risk Management

1st year (common, Parma)

Risk Mitigation (Piacenza-Parma)

2nd year

Risk Management (Bologna-Ferrara)

Agri-Food Safety (Modena-Reggio)
Salmonella outbreak at Ferrero causes 19 hospitalisations in Belgium

Saturday, 14 May 2022
By Maïthé Chini

Officials investigating another death in outbreak linked to infant formula

By Coral Beach on February 28, 2022

The report of an additional death in an outbreak linked to powdered infant formula has resulted in an expansion of a recall by Abbott Nutrition.
Experts in food safety are needed by food companies. International experience and internships in companies and authorities boost your career.
RISK MITIGATION IS THE KEY ISSUE OF FOOD PRODUCTION
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## Food Safety and Food Risk Management Risk Mitigation (II year)

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## FREE CHOICE COURSES

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<td>Consumer Food Psychology and Marketing Intelligence</td>
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### MSc

- **FOOD SCIENCE II YEAR FOOD SAFETY PROFILE**
- **FOOD PROCESSING**
- **AGRICULTURAL FOOD ECONOMICS**

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May 16, 2023
Food Safety and Food Risk Management
Risk Mitigation (II year)
III Cycle 2022-2023 and Post-COVID era

• Higher flexibility – all lessons will be recorded and made available on-line
• Improved student experience
  • Increase of the experiential learning (laboratories, practicals, pilot plant activities, case studies and working groups) – physical presence
  • Increase internationalisation at home (seminars and lectures)
• MSc final dissertation
  • University
  • Industry
  • Governmental Institutions
  • EFSA

May 16, 2023
Prof. Pier Sandro COC Conanelli
Università Cattolica del Sacro Cuore Piacenza and Cremona campus
Four Departments working on Food Safety

- Biological Risks
- Chemical Risks
- GMOs - NBT
- Additives
- Environment
- Management
- Animal welfare
- Food Technologies
- Plant Health
- Nutrition
- Plant Protection
• Laboratories
• Sensorial Analysis
• Pilot-scale Food Processing
• Green houses
• Experimental Farm
• Animal Farm

FACILITIES
International Class
a.a.2022-2023 Safety of Lab Cultured Meat
UCSC, Boston College, PUC Chile
Living in PIACENZA
https://international.unicatt.it/
https://international.unicatt.it/ucscinternational-piacenza-living