





ALMA MATER STUDIORUM Università di Bologna





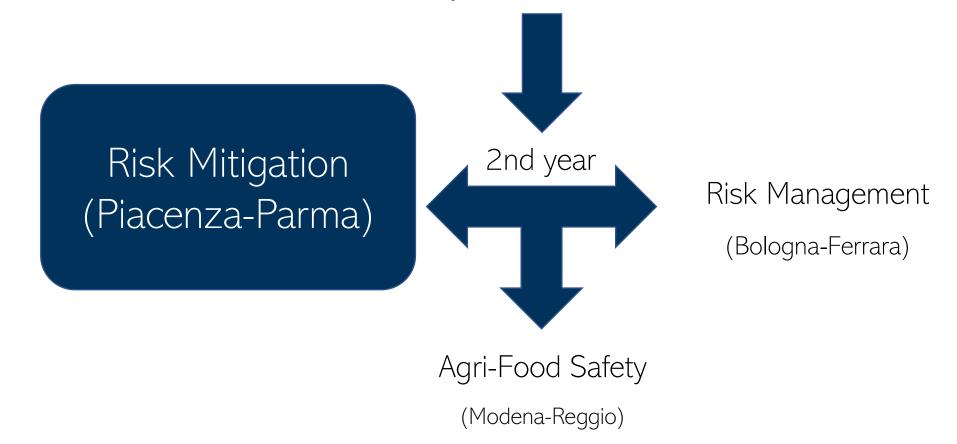
International Interuniversity Master's Degree in Food Safety and Food Risk Management

Curriculum: Risk Mitigation (II year)

Contents: 1 study course with 3 curricula

Food Safety and Food Risk Management

1st year (common, Parma)



May 16, 2023

Prof. Pier Sandro COCCONCELLI



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.

Salmonella outbreak at Ferrero causes 19 hospitalisations in Belgium

Saturday, 14 May 2022 By Maïthé Chini



ESPERTS IN FOOD SAFETY ARE NEEDED BY FOOD COMPANIES

INTERNATIONAL EXPERIENCE AND INTERSHIPS IN COMPANIES AND AUTHORITIES BOOST YOUR CAREER

Emerging Risks

Contaminants

Biological Risks

Food Frauds

Novel Foods

GMOs

Consumer Perception

Food Contact materials

Food Additives

RISK MITIGATION IS THE KEY ISSUE OF FOOD PRODUCTION

Emerging Risks

Contaminants

Biological Risks

Food Frauds

Novel Foods

GMOs

Consumer Perception

Food Contact materials

Food Additives

RISK MITIGATION IS THE KEY ISSUE OF FOOD PRODUCTION

FOOD SAFETY MANAGEMENT SYSTEM

INNOVATIVE PROCESSING

DLOGIES

CONSUMER ENGAGEMENT INTERNATIONAL STANDARDS NEW TECGNOLOGIES OMICS HARPC PREVENTIVE CONTROLS

RISK MITIGATION TECHNOLOGIES IN THE FOOD CHAIN

Food Safety and Food Risk Management Risk Mitigation (II year)

COURSES	ECTS
Mitigation of risk in food production	6
Emerging risks	6
Mitigation of process-related toxicants	6
Food Allergens	6
Students' free choice	
Experimental Thesis/Dissertation	20





Prof. Pier Sandro COCCONCELLI

Food Safety and Food Risk Management Risk Mitigation (II year)

COURSES	ECTS
Mitigation of risk in food production	6
Emerging risks	6
Mitigation of process-related toxicants	6
Food Allergens	6
Students' free choice	
Experimental Thesis/Dissertation	20

Food Safety and Food Risk Management Risk Mitigation (II year)

FREE CHOICE COURSES	ECTS
Agri-food Authenticity and Fraud	6
Consumer Food Psychology and Marketing Intelligence	6



MSc AGRICULTURAL FOOD ECONOMICS

May 16, 2023

Prof. Pier Sandro COCCONCELLI

Emerging Risks

Contaminants

Biological Risks

Food Frauds Consumer Perception

Food Contact materials

Food Safety and Food Risk Management Risk Mitigation (II year)

GMOs

FOOD SAFETY MANAGEMENT SYSTEM

INTERNATIONAL STANDARDS

HARPC PREVENTIVE CONTROLS

CONSUMER ENGAGEMENT RISK MITIGATION TECHNOLOGIES IN THE FOOD CHAIN

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

Università Cattolica del Sacro Cuore Piacenza and Cremona campus Four Departments working on Food Safety

Biological Risks

Environment Food Technologies

Plant Health

GMOs - NBT

Additives

Chemical Risks

Management Animal welfare

Plant Protection

Nutrition

BHE BACRO CROBE



- 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



