

International inter-university Master Degree Course in “Food Safety and Food Risk Management”

Part-time Programme of Study
Students matriculed in a.y. 2024-2025

Year of study: 1

Common to all curricula

(Location: UNIPR)

	TAF	CFU	SSD
First slot – a.y. 2024/25			
Risk characterization and exposure assessment in food Exposure assessment and risk/benefit evaluation (Mod. II)	B C	6 6	BIO/09 BIO/14
Food toxicology (Mod. I)			
Food Technology and Microbiology Food Technology (Mod. I)	B	6	AGR/15
Food Microbiology (Mod. II)	B	6	AGR/16
Biostatistics	C	6	SECS-S/01
Lingua Italiana per stranieri *** <u>only for foreign students</u>	D		
Second slot – a.y. 2025/26			
Hazard identification in primary production Plant Health (Mod. I)	B	6	AGR/12
Animal welfare (Mod. II)	B	6	AGR/19
Food Law and International policies	B	6	IUS/03
Biological hazards in food	C	6	VET/04
Xenobiotics in food	B	6	CHIM/10
Ethics and Anthropology of Food	F	3	NN
TOT		63	
Exams		7	

Year of study: 2

Curriculum: Risk mitigation

(Location: UNIPC)

	TAF	CFU	SSD
First slot – a.y. 2026/27			
Mitigation of risk in food production	B	6	AGR/15
Emerging risks	B	6	AGR/16
Mitigation of process-related toxicants	B	6	CHIM/10
Food Allergens	B	6	CHIM/06
Students' free choice	D	6	
Second slot – a.y. 2027/28			
Practical training	E	20/17***	
Internship at external structure			
Internship at University Structure			
Internship within the international Mobility Program			
Students' free choice	D	3	
Final Dissertation	E	4	
Language for Foreign Students ****	F	3	
TOT		57	
Exams		5	

****** only for foreign students who have yet to take the Italian language course for foreigners**

Year of study: 2

Curriculum: Agri-Food Safety

(Location: UNIMORE)

	TAF	CFU	SSD
First slot – a.y. 2026/27			
Post-harvest losses and their management	B	6	AGR/12
Animal pests in stored agri-food products and their management	B	6	AGR/11
Mycotoxigenic fungi in agri-food and pesticide contamination: analysis and risk management	B	6	AGR/12
Biotechnology and Agronomy for safety and identity preservation of agrifood products			
Biotechnology and safety aspects of vegetable-based foods (Mod I)	C	3	AGR/16
Good agricultural practices and identity preservation (Mod II)	C	3	AGR/02
Students' free choice	D	6	
Second slot – a.y. 2027/28			
Practical training	E	20/17*****	
Internship at external structure			
Internship at University Structure			
Internship within the international Mobility Program			
Students' free choice	D	3	
Final Dissertation	E	4	
Language for Foreign Students ****	F	3	
TOT		57	
Exams		5	

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Year of study: 2**Curriculum: Risk Management**

(Location: UNIBO)

	TAF	CFU	SSD
First slot – a.y. 2026/27			
Advanced Food Processing and Packaging	B	6	AGR/15
Advanced and predictive food microbiology	B	6	AGR/16
Farm biosecurity and foodborne risk			
Foodborne risk traceability	C	3	VET/04
Farm biosecurity and zoonotic diseases prevention	C	3	VET/05
Risk assessment of food products to human health			
Evaluation of adverse health effects from human exposure to foodborne hazards	C	3	BIO/14
Innovative approach for risk assessment in microbiome food value chain	C	3	CHIM/11
Students' free choice	D	6	
Second slot– a.y. 2027/28			
Practical training	E	20/17***	
Internship at external structure			
Internship at University Structure			
Internship within the international Mobility Program			
Students' free choice	D	3	
Final Dissertation	E	4	
Language for Foreign Students ****	F	3	
TOT		57	
Exams		5	

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