ALMA MATER STUDIORUM
UNIVERSITÀ DI BOLOGNA

UNIVERSITÀ
DI PARMA

UNIMORE
UNIVERSITÀ DEGLI STUDI DI
MODENA E REGGIO EMILIA

UNIVERSITÀ
CATTOLICA
del Sacro Cuore

UNIVERSITÀ
DEGLI STUDI
DI FERRARA
- EX LABORE FRUCTUS -

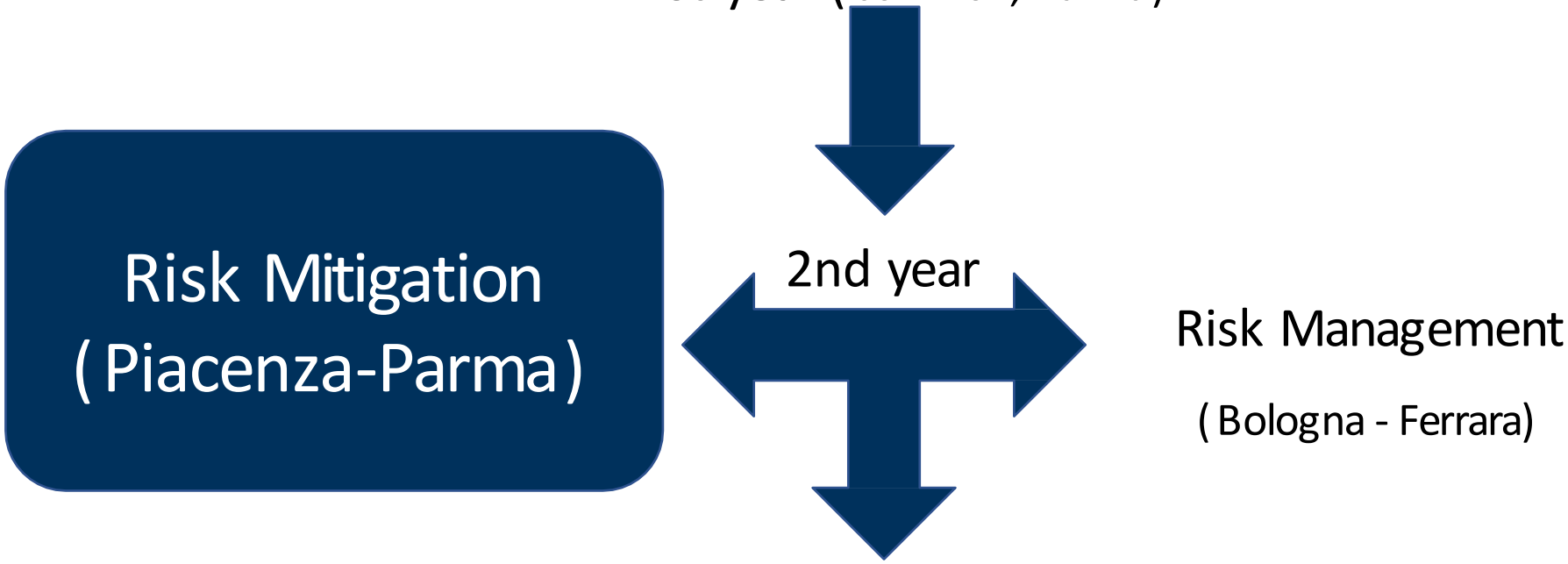
International Interuniversity Master's Degree in Food Safety and Food Risk Management

Curriculum: Risk Mitigation (II year)

Contents: 1 study course with 4 curricula

Food Safety and Food Risk Management

1st year (common, Parma)



https://www.food-safety.com/





USDA Finds Meat, Poultry, Farmed Catfish are PFAS-Free; but Detects PFAS in Half of Wild Catfish

USDA's Food Safety and Inspection Service (USDA-FSIS)...



FSA Shares Ongoing Efforts to Modernize Meat Industry Regulation

In an April 25 speech, UK Food Standards Agency (FSA)...

INSPECTION



Study Shows Relatively High Levels of Flame Retardants, Plasticizers in Plant-Based 'Cheeses,' Soy Products

A study led by researchers from

MANAGEMENT

Implementing an Effective Food Safety and Quality Continuous Improvement Program

This article explains how to implement food safety and quality

PACKAGING

Food Safety and Regulatory Aspects of State EPR Programs

This article discusses Extended Producer Responsibility (EPR) programs

SANITATION

Hygienic Design: How are Processors Coping With This Essential Element of Food Safety?

The hygienic design, sanitation, and maintenance of food processing equipment and the surrounding production facilities are of paramount importance for an effective food safety sanitation program. In this column, we share firsthand information from processors about their programs, as well as the challenges and obstacles they face in keeping their equipment and facilities in the best condition to ensure food safety.

By: Bob Ferguson

AUDITS/CERTIFICATION/GFSI

Addressing the Workforce Shortage in Food Safety: A Critical Challenge for a Secure Food System

This article discusses the development of a USDA-NIFA funded project aimed at solving the problem of the dire workforce shortage of food safety inspectors, auditors, and managers through a paradigm shift in food safety education in higher education.

By: Clint Stevenson Ph.D.


ESPERTS IN FOOD SAFETY ARE NEEDED BY FOOD COMPANIES
THE PROBLEM-SOLVING AND EVIDENCE BASED APPROACHES ARE ESSENTIAL TO MITIGATE KNOWN AND EMERGING RISKS.


Emerging Risks
Consumer Perception
Biological Risks
Contaminants
Food Contact materials
Novel Foods
Food Frauds
GMOs
Food Additives
RISK MITIGATION IS THE KEY ISSUE
OF FOOD PRODUCTION


Emerging Risks
Contaminants
Consumer Perception
Biological Risks
Food Contact materials
Food Frauds
GMOs
Food Safety and Food Risk Management
Risk Mitigation (II year)
FOOD SAFETY MANAGEMENT SYSTEM
INTERNATIONAL STANDARDS
HARPC PREVENTIVE CONTROLS
INNOVATIVE PROCESSING TECHNOLOGIES
CONSUMER ENGAGEMENT
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

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UNIVERSITÀ DI PARMA

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
FOOD PROCESSING

MSc
AGRICULTURAL FOOD
ECONOMICS

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

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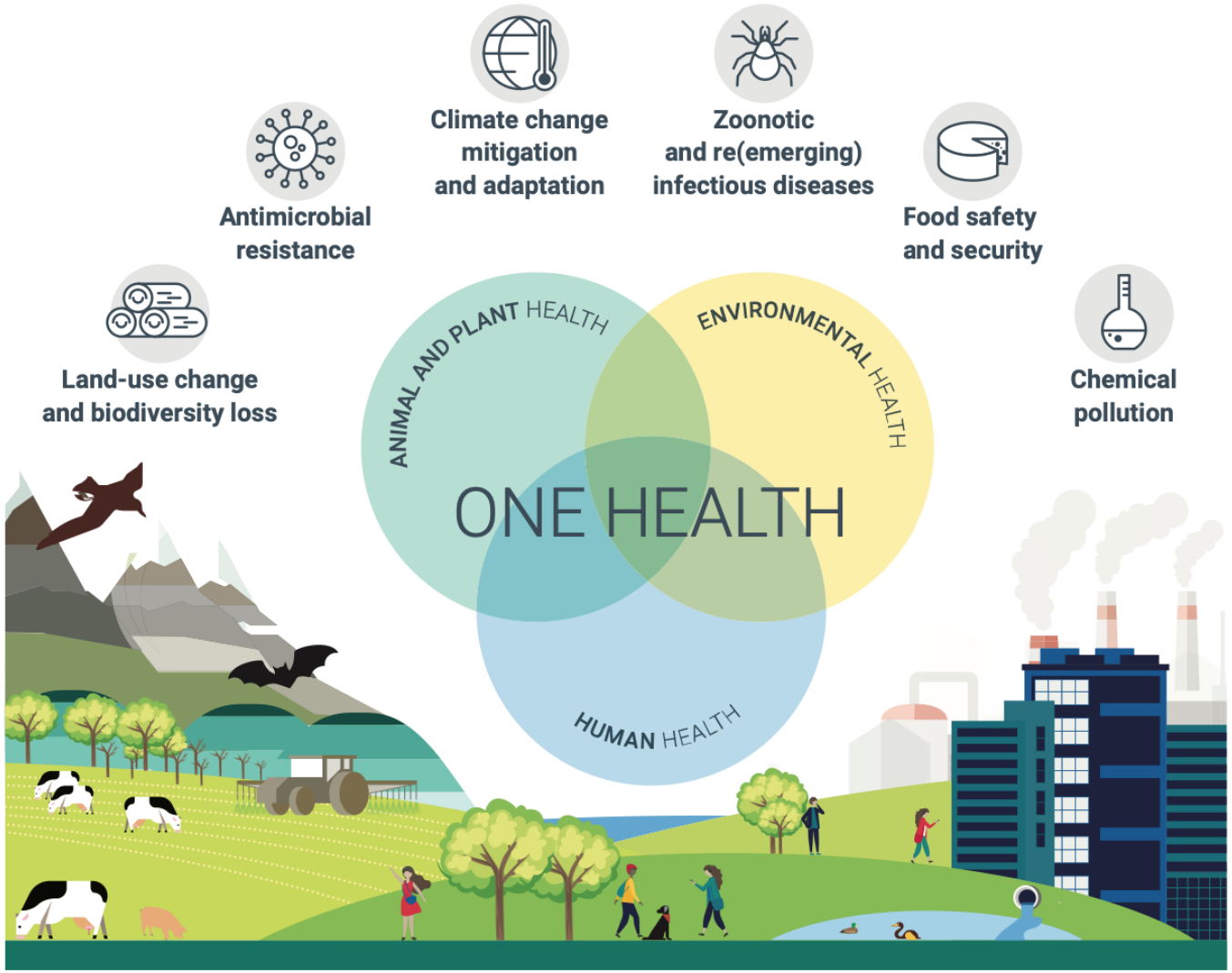
- Flexibility – all lessons will be recorded and made available on-line for 14 days BUT IMPORTANCE OF PHYSICAL PRESENCE
- Improved student experience
  - Increase internationalisation at home (seminars and lectures)
  - Increase of the experiential learning (laboratories, practicals,, case studies and working groups)
  - MSc final dissertation
  - University
  - Industry
  - Governmental Institutions
  - EFSA



One Health is an integrated, unifying approach that aims to sustainably balance and optimize the health of people, animals and ecosystems. It recognizes the health of humans, domestic and wild animals, plants, and the wider environment (including ecosystems) are closely linked and interdependent.

(OHHLEP One Health definition, 2021)

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



- Laboratories
- Sensory Analysis
- Pilot-scale Food Processing
- Green houses
- Experimental Farm
- Animal Farm

FACILITIES





Living in PIACENZA

https://international.unicatt.it/
https://international.unicatt.it/ucscinternational-piacenza-living

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