Laurea Magistrale (interateneo)
Food Safety and Food Risk Management (LM 70)
Codice 5064

a.a.2020/2021

Year 1 -<u>Common for all the curricula</u>

(Location: UNIPR)

	CODICE	TAF	CFU	SSD
First semester				
Risk characterization and exposure assessment in food	1008399			
Food toxicology (Mod. I)	1008400	C	6	BIO/14
Exposure assessment and risk/benefit evaluation (Mod. II)	1008401	B	6	BIO/09
Food Technology and Microbiology	1008402			
Food Technology (Mod. I)	1008403	B	6	AGR/15
Food Microbiology (Mod. II)	1008404	B	6	AGR/16
Biostatistics	1008411	C	6	SECS-S/01
Second semester				
Xenobiotics in food	1008410	B	6	CHIM/10
Biological hazards in food	1008405	C	6	VET/04
Hazard identification in primary production:	1008406			
Plant Health (Mod. I)	1008407	B	6	AGR/12
Animal welfare (Mod. II)	1008408	B	6	AGR/19
Food Law and International policies	1008409	B	6	IUS/03
Anthropology of Food	1009222	F	3	NN
TOT			**63**	
Exams			7	

Year 2

Curriculum: Agri-Food Safety CODICE PERCORSO 354

(Location: UniMORE)

	Codice	TAF	CFU	SSD
First semester				
Animal pests in stored agri-food products and their management	1008414	B	6	AGR/11
Mycotoxigenic fungi in agri-food and pesticide contamination: analysis and risk management	1008415	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) Good agricultural practices and identity preservation (Mod II)	1008416 1008417 1008418	 C C	 3 3	 AGR/16 AGR/02
Students' free choice		D	6	
Second semester				
Post-harvest diseases and their management	1008413	B	6	AGR/12
Students' free choice		D	6	
Practical training:		F	17	
Internship at external structure (STA)	1008432			
Internship at University Structure (STI)	1008433			
Internship within the international Mobility Program (STE)	1008434			
Final Dissertation (PROFIN_S)	1008423	E	4	
TOT			**57**	
Exams			5	

Year 2

Curriculum: Risk mitigation CODICE PERCORSO 356

(Location: UniCatt-PC)

	codice	TAF	CFU	SSD
First semester				
Mitigation of risk in food production	1008419	B	6	AGR/15
Emerging risks	1008420	B	6	AGR/16
Mitigation of process-related toxicants	1008421	B	6	CHIM/10
Food Allergens	1008422	B	6	CHIM/06
Students' free choice		D	6	
Second semester				
Students' free choice		D	6	
Practical training		F	17	
Internship at external structure (STA)	1008432			
Internship at University Structure (STI)	1008433			
Internship within the international Mobility Program (STE)	1008434			
Final Dissertation (PROFIN_S)	1008423	E	4	
TOT			**57**	
Exams			5	

Year 2

Curriculum: Risk Management CODICE PERCORSO 355

(Location: UniBO)

	codice	TAF	CFU	SSD
First semester				
Advanced Food Processing and Packaging		B	6	AGR/15
Advanced and predictive food microbiology	1008425	B	6	AGR/16
Farm biosecurity and foodborne risk Foodborne risk traceability Farm biosecurity and zoonotic diseases prevention	1008426 1008427 1008428	 C C	 3 3	 VET/04 VET/05
Risk assessment of food products to human health Evaluation of adverse health effects from human exposure to foodborne hazards Innovative approach for risk assessment in microbiome food value chain	1008429 1008430 1008431	 C C	 3 3	 BIO/14 CHIM/11
Students' free choice		D	6	
Second semester				
Students' free choice		D	6	
Practical training		F	17	
Internship at external structure (STA)	1008432			
Internship at University Structure (STI)	1008433			
Internship within the international Mobility Program (STE)	1008434			
Final Dissertation (PROFIN_S)	1008423	E	4	
TOT			**57**	
Exams			5	