Laurea Magistrale Internazionale Interateneo in "Food Safety and Food Risk Management" (LM 70)

PIANO DEGLI STUDI PART-TIME
Coorte 2021

Anno 1

Comune per tutti i curricula

(Sede: UNIPR)

	TAF	CFU	SSD
First slot – attivo a.a 2021/22			
Risk characterization and exposure assessment in food Exposure assessment and risk/benefit evaluation (Mod. II) Food toxicology (Mod. I)	 B C	 6 6	 BIO/09 BIO/14
Food Technology and Microbiology Food Technology (Mod. I) Food Microbiology (Mod. II)	 B B	 6 6	 AGR/15 AGR/16
Biostatistics	C	6	SECS-S/01
Second slot – attivo a.a. 2022/23			
Hazard identification in primary production Plant Health (Mod. I) Animal welfare (Mod. II)	 B B	 6 6	 AGR/12 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**	

Anno 2

Curriculum: Risk mitigation

(Sede: UNIPC)

	TAF	CFU	SSD
First slot – attivo a.a. 2023/24			
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– attivo a.a. 2024/25			
Students' free choice	D	6	
Practical training	F	17	
Internship at external structure			
Internship at University Structure			
Internship within the international Mobility Program			
Final Dissertation	E	4	
TOT		**57**	
Exams		**5**	

Anno 2

Curriculum: Agri-Food Safety

(Sede: UNIMORE)

	TAF	CFU	SSD
First slot - attivo a.a. 2023/24			
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) Good agricultural practices and identity preservation (Mod II)	 C C	 3 3	 AGR/16 AGR/02
Students' free choice	D	6	
Second slot – attivo a.a. 2024/25			
Students' free choice	D	6	
Practical training	F	17	
Internship at external structure			
Internship at University Structure			
Internship within the international Mobility Program			
Final Dissertation	E	4	
TOT		**57**	
Exams		**5**	

Anno 2
Curriculum: Risk Management
(Sede: UNIBO)

	TAF	CFU	SSD
First slot - attivo a.a. 2023/24			
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 Farm biosecurity and zoonotic diseases prevention	 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	 C C	 3 3	 BIO/14 CHIM/11
Students' free choice	D	6	
Second slot– attivo a.a. 2024/25			
Students' free choice	D	6	
Practical training	F	17	
Internship at external structure			
Internship at University Structure			
Internship within the international Mobility Program			
Final Dissertation	E	4	
TOT		**57**	
Exams		5	