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)

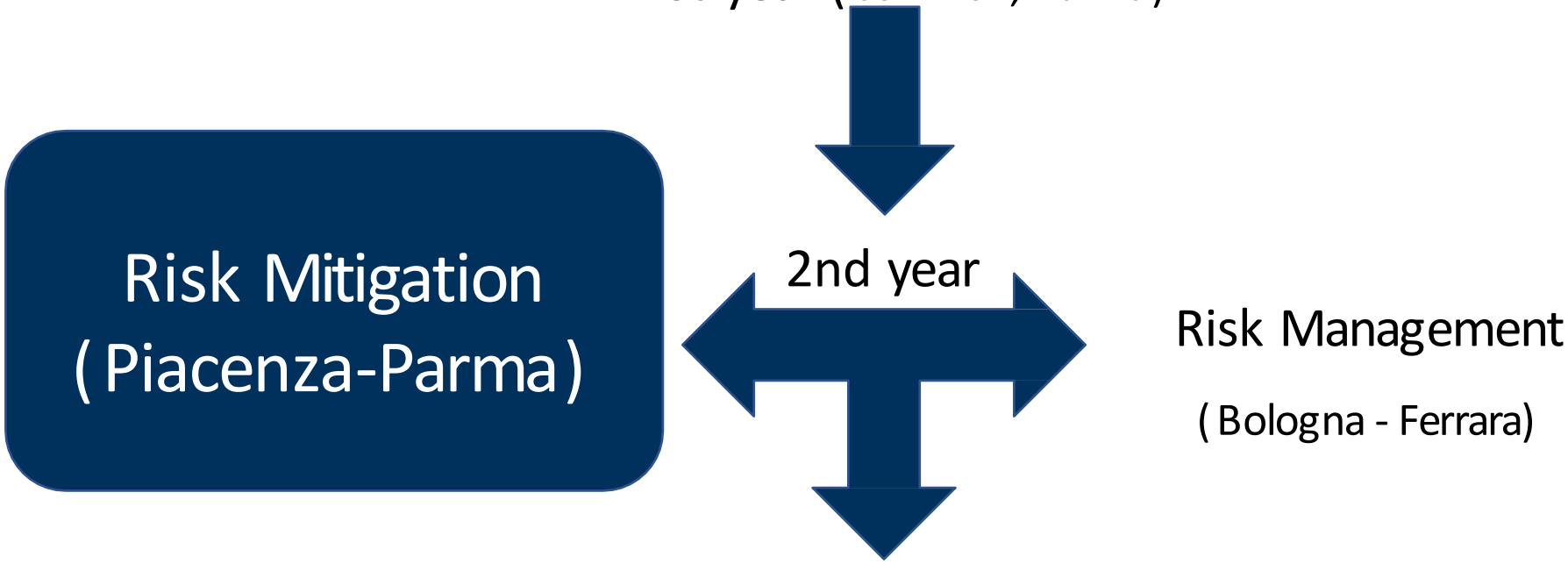
May, 22, 2026

Prof. Giorgia SPIGNO

Contents: 1 study course with 4 curricula

Food Safety and Food Risk Management

1st year (common, Parma)



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

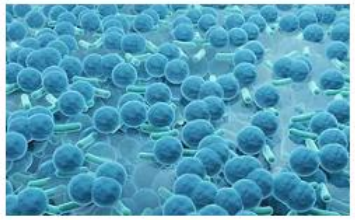


FAO Highlights Food Safety Risks of Recycled, Renewable Plastics Used for Food Packaging

Food Safety Magazine Editorial Team

May 18, 2026

Chemical migration and microplastics shedding from recycled plastic food contact materials pose potential food safety concerns. Biopolymer risks are also not yet fully understood. The Codex Alimentarius Commission is considering developing guidance on recycled materials used in food packaging.



Plasma-Activated Mist Shows Promise for Biofilm Removal in Food Facilities

Bailee Henderson

May 14, 2026

Researchers achieved microbial reductions of 1.56–1.64 log CFU/cm^2 by applying plasma-activated water and water–chemical solutions to dual-species *E. coli* biofilms on stainl technology's potential as a sustainab sanitizer treatments.



Better Use of Restaurant Inspection Data Could Help Prevent Foodborne Illness Outbreaks

Bailee Henderson

May 13, 2026

In a new peer-reviewed article, researchers make a case for linking data from both routine foodservice establishment inspections and foodborne illness surveillance, while acknowledging existing challenges, like inconsistent adoption of FDA's *Food Code* and electronic data collection systems.



Aldi's Decision to Ban 44 Food Additives Gets Ahead of Regulatory Uncertainty

Bailee Henderson

May 1, 2026

Responding to growing consumer and regulatory demand for "natural" foods, the decision builds on Aldi's removal of 13 synthetic colorants from its portfolio more than ten years ago. The grocer announced this ban while Congress, states, and industry debate ingredient oversight.



Food Safety Five Ep. 31: Rare, Unusual, and Emerging Foodborne Pathogens of Growing Concern

Bailee Henderson

May 5, 2026

This episode of *Food Safety Five* discusses several foodborne pathogens that have been recently highlighted by researchers due to their unusual nature, emergence, and increasing public health significance, including a rare *Salmonella* strain, an STEC/ETEC hybrid, Group B *Streptococcus*, and drug-resistant *Shigella*.



EXPERTS IN FOOD SAFETY ARE NEEDED BY FOOD COMPANIES

INTERNATIONAL EXPERIENCE AND INTERNSHIPS IN COMPANIES AND AUTHORITIES BOOST YOUR CAREER


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
Risk analysis of regulated products (*food additives and enzymes / Plant new genomic technologies)*	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)

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

MSc
FOOD SCIENCE II YEAR
FOOD SAFETY PROFILE

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

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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