Corso LM-70: Food Safety and Food Risk Management

Firt Semester

Free Choice Courses - Curriculum Food Safety and Product Design

Designing functional foods for human health	Prof.ssa Rita Cortesi
Geochemical and Isotopic food fingerprint	Prof.ssa Elena Marrocchino
Interaction Between Food Products and The Gut Microbiota	Prof. Riccardo Fontana
Consumer perception and attitudes	Prof.ssa Maria Raimondo - Prof. Fabio Bartolini
Upcycling for Safe and Sustainable design of Food Ingredients	Prof.ssa Irene Gugel

October		**LUN**	**MAR**	**MERC**	**GIOV**	**VEN**
settimana 1	**Orario**	**28-set**	**29-set**	**30-set**	**01-ott**	**02-ott**
	9:30-10:30	Designing functional foods for human health	Interaction Between Food Products and The Gut Microbiota	Upcycling for Safe and Sustainable design of Food Ingredients	Consumer perception and attitudes	Upcycling for Safe and Sustainable design of Food Ingredients
	10:30-11:30	Designing functional foods for human health	Interaction Between Food Products and The Gut Microbiota		Consumer perception and attitudes	
	11:30-12:30	Designing functional foods for human health	Upcycling for Safe and Sustainable design of Food Ingredients		Interaction Between Food Products and The Gut Microbiota	
	12:30-13:30		Upcycling for Safe and Sustainable design of Food Ingredients	Consumer perception and attitudes	Interaction Between Food Products and The Gut Microbiota	
	14-16	Geochemical and Isotopic food fingerprint				
	16-18	Geochemical and Isotopic food fingerprint				

October		LUN	MAR	MERC	GIOV	VEN
settimana 2	Orario	5	6	7	8	9
	9:30-10:30	Interaction Between Food Products and The Gut Microbiota	Interaction Between Food Products and The Gut Microbiota		Consumer perception and attitudes	
	10:30-11:30	Interaction Between Food Products and The Gut Microbiota	Interaction Between Food Products and The Gut Microbiota		Consumer perception and attitudes	
	11:30-12:30	Upcycling for Safe and Sustainable design of Food Ingredients	Upcycling for Safe and Sustainable design of Food Ingredients		Interaction Between Food Products and The Gut Microbiota	
	12:30-13:30	Upcycling for Safe and Sustainable design of Food Ingredients	Upcycling for Safe and Sustainable design of Food Ingredients	Consumer perception and attitudes	Interaction Between Food Products and The Gut Microbiota	
	14-16	Geochemical and Isotopic food fingerprint				
	16-18	Geochemical and Isotopic food fingerprint				
October		LUN	MAR	MERC	GIOV	VEN
settimana 3	Orario	12	13	14	15	16
	9:30-10:30	Designing functional foods for human health	Interaction Between Food Products and The Gut Microbiota	Upcycling for Safe and Sustainable design of Food Ingredients	Consumer perception and attitudes	

	10:30-11:30	Designing functional foods for human health	Interaction Between Food Products and The Gut Microbiota		Consumer perception and attitudes	
	11:30-12:30	Designing functional foods for human health	Upcycling for Safe and Sustainable design of Food Ingredients		Interaction Between Food Products and The Gut Microbiota	
	12:30-13:30	Upcycling for Safe and Sustainable design of Food Ingredients	Upcycling for Safe and Sustainable design of Food Ingredients	Consumer perception and attitudes	Interaction Between Food Products and The Gut Microbiota	
	14-16	Geochemical and Isotopic food fingerprint				
	16-18	Geochemical and Isotopic food fingerprint				
October		**LUN**	**MAR**	**MERC**	**GIOV**	**VEN**
settimana 4	**Orario**	**19**	**20**	**21**	**22**	**23**
	9:30-10:30	Designing functional foods for human health	Interaction Between Food Products and The Gut Microbiota	Upcycling for Safe and Sustainable design of Food Ingredients	Consumer perception and attitudes	
	10:30-11:30	Designing functional foods for human health	Interaction Between Food Products and The Gut Microbiota		Consumer perception and attitudes	
	11:30-12:30	Designing functional foods for human health	Upcycling for Safe and Sustainable design of Food Ingredients		Interaction Between Food Products and The Gut Microbiota	

	12:30-13:30	Upcycling for Safe and Sustainable design of Food Ingredients	Upcycling for Safe and Sustainable design of Food Ingredients	Consumer perception and attitudes	Interaction Between Food Products and The Gut Microbiota	
	14-16	Geochemical and Isotopic food fingerprint				
	16-18	Geochemical and Isotopic food fingerprint				
October		**LUN**	**MAR**	**MERC**	**GIOV**	**VEN**
settimana 5	**Orario**	**26**	**27**	**28**	**29**	**30**
	9:30-10:30	Designing functional foods for human health	Interaction Between Food Products and The Gut Microbiota	Geochemical and Isotopic food fingerprint	Consumer perception and attitudes	Upcycling for Safe and Sustainable design of Food Ingredients
	10:30-11:30	Designing functional foods for human health	Interaction Between Food Products and The Gut Microbiota	Geochemical and Isotopic food fingerprint		
	11:30-12:30	Designing functional foods for human health	Consumer perception and attitudes	Interaction Between Food Products and The Gut Microbiota		
	12:30-13:30	Upcycling for Safe and Sustainable design of Food Ingredients	Consumer perception and attitudes	Interaction Between Food Products and The Gut Microbiota	Upcycling for Safe and Sustainable design of Food	Upcycling for Safe and Sustainable design of Food Ingredients
	14-16	Geochemical and Isotopic food fingerprint				
	16-18	Geochemical and Isotopic food fingerprint				
November		**LUN**	**MAR**	**MERC**	**GIOV**	**VEN**
settimana 6	**Orario**	**2**	**3**	**4**	**5**	**6**

	9:30-10:30	Designing functional foods for human health	Interaction Between Food Products and The Gut Microbiota	Geochemical and Isotopic food fingerprint	Consumer perception and attitudes	Upcycling for Safe and Sustainable design of Food Ingredients
	10:30-11:30	Designing functional foods for human health	Interaction Between Food Products and The Gut Microbiota	Geochemical and Isotopic food fingerprint		
	11:30-12:30	Designing functional foods for human health	Consumer perception and attitudes	Interaction Between Food Products and The Gut Microbiota		
	12:30-13:30	Upcycling for Safe and Sustainable design of Food Ingredients	Consumer perception and attitudes	Interaction Between Food Products and The Gut Microbiota	Upcycling for Safe and Sustainable design of Food Ingredients	Upcycling for Safe and Sustainable design of Food Ingredients
	14-16	Geochemical and Isotopic food fingerprint				
	16-18	Geochemical and Isotopic food fingerprint				
November		**LUN**	**MAR**	**MERC**	**GIOV**	**VEN**
settimana 7	**Orario**	**9**	**10**	**11**	**12**	**13**
	9:30-10:30	Designing functional foods for human health	Interaction Between Food Products and The Gut Microbiota	FOCUS GROUP Geochem and Isotopic food	Consumer perception and attitudes	Upcycling for Safe and Sustainable design of Food Ingredients
	10:30-11:30	Designing functional foods for human health	Interaction Between Food Products and The Gut Microbiota	FOCUS GROUP Geochem and Isotopic food		
	11:30-12:30	Designing functional foods for human health	Consumer perception and attitudes	Interaction Between Food Products and The Gut Microbiota		
	12:30-13:30	Upcycling for Safe and Sustainable design of Food Ingredients	Consumer perception and attitudes	Interaction Between Food Products and The Gut Microbiota	Upcycling for Safe and Sustainable design of Food	Upcycling for Safe and Sustainable design of Food Ingredients

	14-16	Geochemical and Isotopic food fingerprint				
	16-18	Geochemical and Isotopic food fingerprint				
November		**LUN**	**MAR**	**MERC**	**GIOV**	**VEN**
settimana 8	**Orario**	**16**	**17**	**18**	**19**	**20**
	9:30-10:30	Designing functional foods for human health	Interaction Between Food Products and The Gut Microbiota	FOCUS GROUP Geochem and Isotopic food fingerprint	Consumer perception and attitudes	Upcycling for Safe and Sustainable design of Food Ingredients
	10:30-11:30	Designing functional foods for human health	Interaction Between Food Products and The Gut Microbiota	FOCUS GROUP Geochem and Isotopic food fingerprint		
	11:30-12:30	Designing functional foods for human health	Consumer perception and attitudes	Interaction Between Food Products and The Gut Microbiota		
	12:30-13:30	Upcycling for Safe and Sustainable design of Food Ingredients	Consumer perception and attitudes	Interaction Between Food Products and The Gut Microbiota	Upcycling for Safe and Sustainable design of Food Ingredients	Upcycling for Safe and Sustainable design of Food Ingredients
	14-16	Geochemical and Isotopic food fingerprint				
	16-18	Geochemical and Isotopic food fingerprint				
November		**LUN**	**MAR**	**MERC**	**GIOV**	**VEN**
settimana 9	**Orario**	**23**	**24**	**25**	**26**	**27**
	9:30-10:30	Designing functional foods for human health	Interaction Between Food Products and The Gut Microbiota			

	10:30-11:30	Designing functional foods for human health	Interaction Between Food Products and The Gut Microbiota			
	11:30-12:30	Designing functional foods for human health	Upcycling for Safe and Sustainable design of Food Ingredients	Upcycling for Safe and Sustainable design of Food Ingredients	Interaction Between Food Products and The Gut Microbiota	Upcycling for Safe and Sustainable design of Food Ingredients
	12:30-13:30		Upcycling for Safe and Sustainable design of Food Ingredients	Upcycling for Safe and Sustainable design of Food Ingredients	Interaction Between Food Products and The Gut Microbiota	Upcycling for Safe and Sustainable design of Food Ingredients
	14-16	Geochemical and Isotopic food fingerprint				
	16-18	Geochemical and Isotopic food fingerprint				
December		**LUN**	**MAR**	**MERC**	**GIOV**	**VEN**
settimana 10	**Orario**	**30**	**1**	**2**	**3**	**4**
	9:30-10:30	Interaction Between Food Products and The Gut Microbiota	Practical activities "Upcycling for safe and Sustainable design of food ingredients"	Practical activities "Upcycling for safe and Sustainable design of food ingredients"	Geochemical and Isotopic food fingerprint	Interaction Between Food Products and The Gut Microbiota
	10:30-11:30	Interaction Between Food Products and The Gut Microbiota	Practical activities "Upcycling for safe and Sustainable design of food ingredients"	Practical activities "Upcycling for safe and Sustainable design of food ingredients"	Geochemical and Isotopic food fingerprint	Interaction Between Food Products and The Gut Microbiota
	11:30-12_30		Practical activities "Upcycling for safe and Sustainable design of	Practical activities "Upcycling for safe and Sustainable	Interaction Between Food Products and The Gut Microbiota	Geochemical and Isotopic food fingerprint

	12:30-13:30		Practical activities "Upcycling for safe and Sustainable design of	Practical activities "Upcycling for safe and Sustainable	Interaction Between Food Products and The Gut Microbiota	Geochemical and Isotopic food fingerprint
	14-16	Practical activities "Upcycling for safe and Sustainable design of food ingredients"				
	16-18	Practical activities "Upcycling for safe and Sustainable design of food ingredients"				
December		**LUN**	**MAR**	**MERC**	**GIOV**	**VEN**
settimana 11	**Orario**	**7**	**8 (FESTIVO)**	**9**	**10**	**11**
	9:30-10:30				Upcycling for Safe and Sustainable design of Food	
	10:30-11:30				Upcycling for Safe and Sustainable design of Food	
	11:30-12:30				Interaction Between Food Products and The Gut Microbiota	
	12:30-13:30				Interaction Between Food Products and The Gut Microbiota	
	14-16	**Ponte**	**Festivo**			
	16-18					
December		**LUN**	**MAR**	**MERC**	**GIOV**	**VEN**
settimana 12	**Orario**	**14**	**15**	**16**	**17**	**18**

	9:30-10:30	Interaction Between Food Products and The Gut Microbiota	Interaction Between Food Products and The Gut Microbiota			
	10:30-11:30	Interaction Between Food Products and The Gut Microbiota	Interaction Between Food Products and The Gut Microbiota			
	11:30-12:30				Interaction Between Food Products and The Gut Microbiota	
	12:30-13:30				Interaction Between Food Products and The Gut Microbiota	
	14-16			lab practical activities		
	16-18			lab practical activities		