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

OTTOBRE		**LUN**	**MAR**	**MERC**	**GIOV**
settimana 1	**Orario**	**28-set**	**29-set**	**30-set**	**01-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
	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			
OTTOBRE		**LUN**	**MAR**	**MERC**	**GIOV**
settimana 2	**Orario**	**5**	**6**	**7**	**8**
	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			
OTTOBRE		**LUN**	**MAR**	**MERC**	**GIOV**
settimana 3	**Orario**	**12**	**13**	**14**	**15**
	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			
OTTOBRE		**LUN**	**MAR**	**MERC**	**GIOV**
settimana 4	**Orario**	**19**	**20**	**21**	**22**
	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			
OTTOBRE		**LUN**	**MAR**	**MERC**	**GIOV**
settimana 5	**Orario**	**26**	**27**	**28**	**29**
	9:30-10:30	Designing functional foods for human health	Interaction Between Food Products and The Gut Microbiota	FOCUS GROUP: Consumer perception and attitudes (in person activity)	Consumer perception and attitudes
	10:30-11:30	Designing functional foods for human health	Interaction Between Food Products and The Gut Microbiota	FOCUS GROUP: Consumer perception and attitudes (in person activity)	
	11:30-12:30	Designing functional foods for human health	Consumer perception and attitudes	FOCUS GROUP: Consumer perception and attitudes (in person activity)	
	12:30-13:30	Upcycling for Safe and Sustainable design of Food Ingredients	Consumer perception and attitudes	FOCUS GROUP: Consumer perception and attitudes (in person activity)	Upcycling for Safe and Sustainable design of Food Ingredients

	14-16	Geochemical and Isotopic food fingerprint			
	16-18	Geochemical and Isotopic food fingerprint			
NOVEMBRE		**LUN**	**MAR**	**MERC**	**GIOV**
settimana 6	**Orario**	**2**	**3**	**4**	**5**
	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
	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
	14-16	Geochemical and Isotopic food fingerprint			
	16-18	Geochemical and Isotopic food fingerprint			
NOVEMBRE		**LUN**	**MAR**	**MERC**	**GIOV**

settimana 7	Orario	9	10	11	12
	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
	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
	14-16	Geochemical and Isotopic food fingerprint			
	16-18	Geochemical and Isotopic food fingerprint			
NOVEMBRE		**LUN**	**MAR**	**MERC**	**GIOV**
settimana 8	**Orario**	**16**	**17**	**18**	**19**
	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
	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
	14-16	Geochemical and Isotopic food fingerprint			
	16-18	Geochemical and Isotopic food fingerprint			
NOVEMBRE		**LUN**	**MAR**	**MERC**	**GIOV**
settimana 9	**Orario**	**23**	**24**	**25**	**26**
	9:30-10:30	Designing functional foods for human health	Interaction Between Food Products and The Gut Microbiota	Geochemical and Isotopic food fingerprint	
	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	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	Interaction Between Food Products and The Gut Microbiota

	14-16	Geochemical and Isotopic food fingerprint			
	16-18	Geochemical and Isotopic food fingerprint			
DICEMBRE		**LUN**	**MAR**	**MERC**	**GIOV**
settimana 10	**Orario**	**30**	**1**	**2**	**3**
	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
	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
	11:30-12_30		Practical activities "Upcycling for safe and Sustainable design of food ingredients"	Practical activities "Upcycling for safe and Sustainable design of food ingredients"	Interaction Between Food Products and The Gut Microbiota
	12:30-13:30		Practical activities "Upcycling for safe and Sustainable design of food ingredients"	Practical activities "Upcycling for safe and Sustainable design of food ingredients"	Interaction Between Food Products and The Gut Microbiota
	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"			
DICEMBRE		**LUN**	**MAR**	**MERC**	**GIOV**
settimana 11	**Orario**	**7**	**8 (FESTIVO)**	**9**	**10**
	9:30-10:30				Upcycling for Safe and Sustainable design of Food Ingredients
	10:30-11:30				Upcycling for Safe and Sustainable design of Food Ingredients
	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				
DICEMBRE		**LUN**	**MAR**	**MERC**	**GIOV**
settimana 12	**Orario**	**14**	**15**	**16**	**17**
	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				
	16-18				

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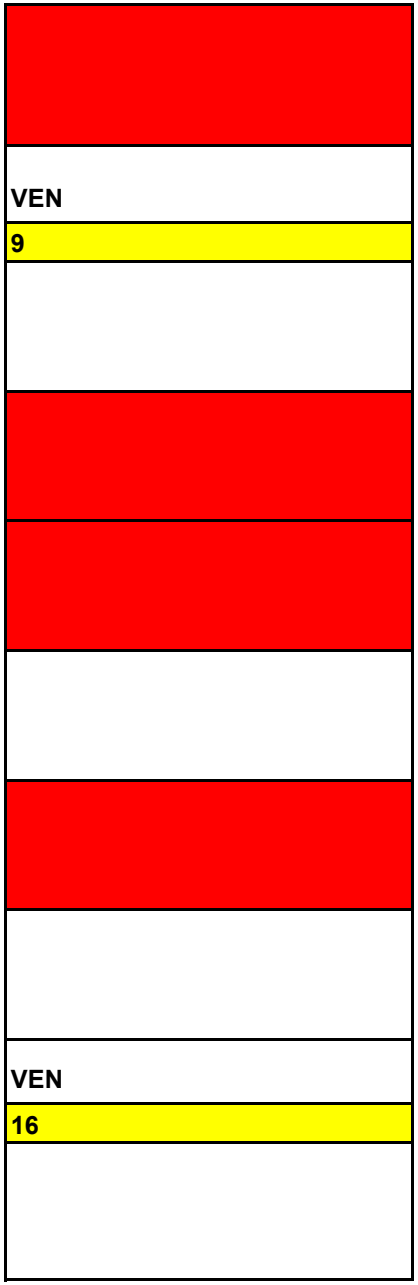
02-ott
Upcycling for Safe and Sustainable design of Food Ingredients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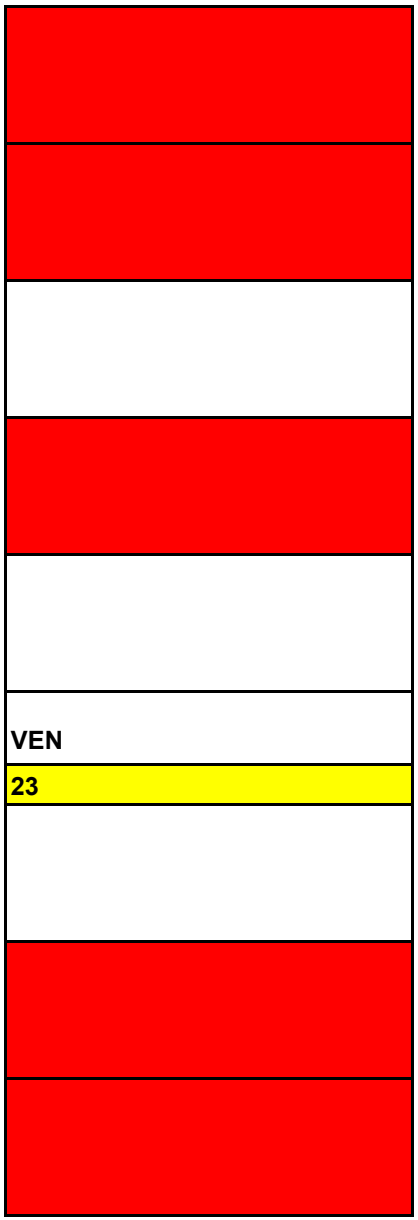
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Upcycling for Safe and Sustainable design of Food Ingredients
Upcycling for Safe and Sustainable design of Food Ingredients

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Upcycling for Safe and Sustainable design of Food Ingredients
Upcycling for Safe and Sustainable design of Food Ingredients
VEN

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Upcycling for Safe and Sustainable design of Food Ingredients
Upcycling for Safe and Sustainable design of Food Ingredients
VEN
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Upcycling for Safe and Sustainable design of Food Ingredients

Upcycling for Safe and Sustainable design of Food Ingredients
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27
Interaction Between Food Products and The Gut Microbiota
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

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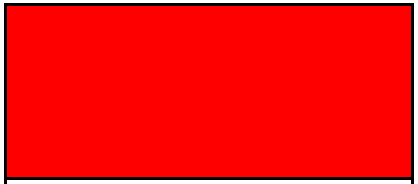
4
Interaction Between Food Products and The Gut Microbiota
Interaction Between Food Products and The Gut Microbiota
Geochemical and Isotopic food fingerprint
Geochemical and Isotopic food fingerprint



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