



International Interuniversity MSc in “Food Safety and Food Risk Management” (LM 70)

PART-TIME STUDY PLAN a.a. 2019/20

Year 1

Common for all the curricula

(Location: UNIPR)

	TAF	CFU	SSD
First slot – active a.a 2019/20			
Risk characterization and exposure assessment in food			
Exposure assessment and risk/benefit evaluation (Mod. II)	B	6	BIO/09
Food toxicology (Mod. I)	C	6	BIO/14
Food Technology and Microbiology			
Food Technology (Mod. I)	B	6	AGR/15
Food Microbiology (Mod. II)	B	6	AGR/16
Xenobiotics in food	B	6	CHIM/10
Second slot – active a.a. 2020/21			
Hazard identification in primary production			
Plant Health (Mod. I)	B	6	AGR/12
Animal welfare (Mod. II)	B	6	AGR/19
Food Law and International policies	B	6	IUS/03
Biological hazards in food	C	6	VET/04
Biostatistics	C	6	SECS-S/01
Bioethics	F	3	NN
TOT		63	
Exams		7	

Year 2

Curriculum: Risk mitigation

(Location: UNIPC)

	TAF	CFU	SSD
First slot – active a.a. 2021/22			
Mitigation of risk in food production	B	6	AGR/15



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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– active a.a. 2022/23			
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	

Year 2

Curriculum: Agri-Food Safety

(Location: UNIMORE)

	TAF	CFU	SSD
First slot - active a.a. 2021/22			
Post-harvest diseases 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)	C	3	AGR/16
Good agricultural practices and identity preservation (Mod II)	C	3	AGR/02
Students' free choice	D	6	
Second slot – active a.a. 2022/23			
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	



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Year 2

Curriculum: Risk Management

(Location: UNIBO)

	TAF	CFU	SSD
First slot - active a.a. 2021/22			
Advanced food technology and food process	B	6	AGR/15
Advanced and predictive food microbiology	B	6	AGR/16
Farm biosecurity and foodborne risk			
Foodborne risk traceability	C	3	VET/04
Farm biosecurity and zoonotic diseases prevention	C	3	VET/05
Risk assessment of food products to human health			
Evaluation of adverse health effects from human exposure to foodborne hazards	C	3	BIO/14
Innovative approach for risk assessment in microbiome food value chain	C	3	CHIM/11
Students' free choice	D	6	
Second slot– active a.a. 2022/23			
Students' free choice	D	6	
Practical training	F	17	
Internship at external structure			
Internship at University Structure			
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