



MICROBES IN THE AGRI-FOOD CHAIN: EMERGING RISKS

8 hours

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Course aims

The food safety topic has one of its benchmarks in the assessment of new microbiological risks associated to the agri-food productions. The course is focused on EU food safety approach towards alerts and on the evaluation of past and future emerging risks by food-associated microorganisms.

METHODOLOGY

Lectures, class discussion and working groups on the relevant topics. Students' grade will be based on active class participation.

COURSE DESCRIPTION

Lessons will be aimed to give insightful hints about current microbiological risks related to the food production chain and food safety issues. Particularly, emerging pathogens, antibiotic resistance (AMR), viruses and food spoilage will be discussed, with an eye on the new technological approaches and ongoing research in food microbiology.

RECOMMENDED TEXTS

Slides and additional reviews/papers will be suggested by the tutor.