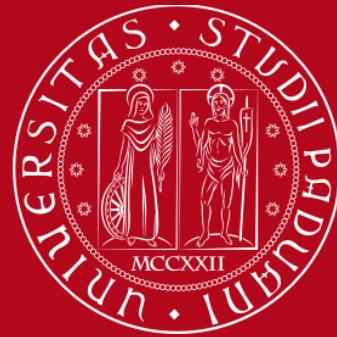


8¹²²²⁻²⁰²² ANNI



UNIVERSITÀ
DEGLI STUDI
DI PADOVA

Master's degree in
Food and Health

Welcome day
October 3rd, 2022

800
ANNI
1222-2022



UNIVERSITÀ
DEGLI STUDI
DI PADOVA

OUTLINE



1. Global Engagement Office (ARI)
2. "Food and Health" Program Committee (TESAF)
3. School of Agricultural Sciences and Veterinary Medicine

Why a new MS degree in Food & Health?

F&H answers the call *“from food to global health”* paradigm (EU, 2020) and challenges arising from the market and consumers’ needs.

F&H:

- Trains advanced professionals to address complexities & issues concerning the relations between food, nutrition, and repercussions on health (internationally!);
- Aims at bridging the existing gap between the various disciplines through a **multidisciplinary** approach to address **human ONE HEALTH**.

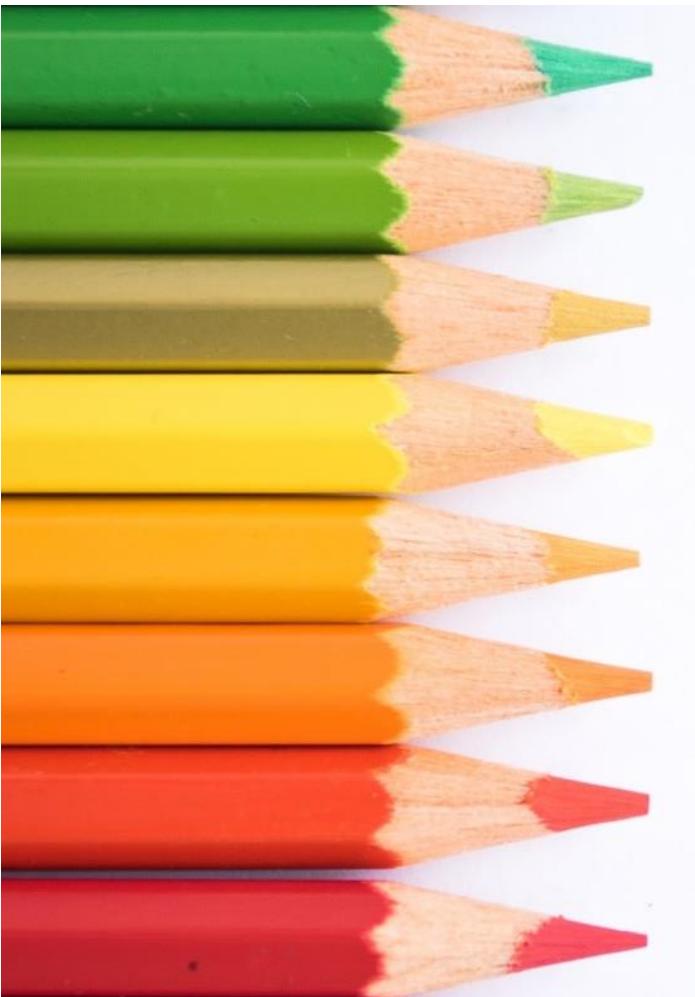
800
ANNI
1222-2022



UNIVERSITÀ
DEGLI STUDI
DI PADOVA

INTRO

8 DEPARTMENTS



TESAF

D. of Land, Environment,
Agriculture & Forestry

DAFNAE

D. Agronomy, Food, Natural res.
Animals & Environment

BA

D. of Comparative Biomedicine &
Food Sc.

MAPS

D. of Animal Medicine,
Production & Health



D. of Medicine



D. of Biomedical Sciences

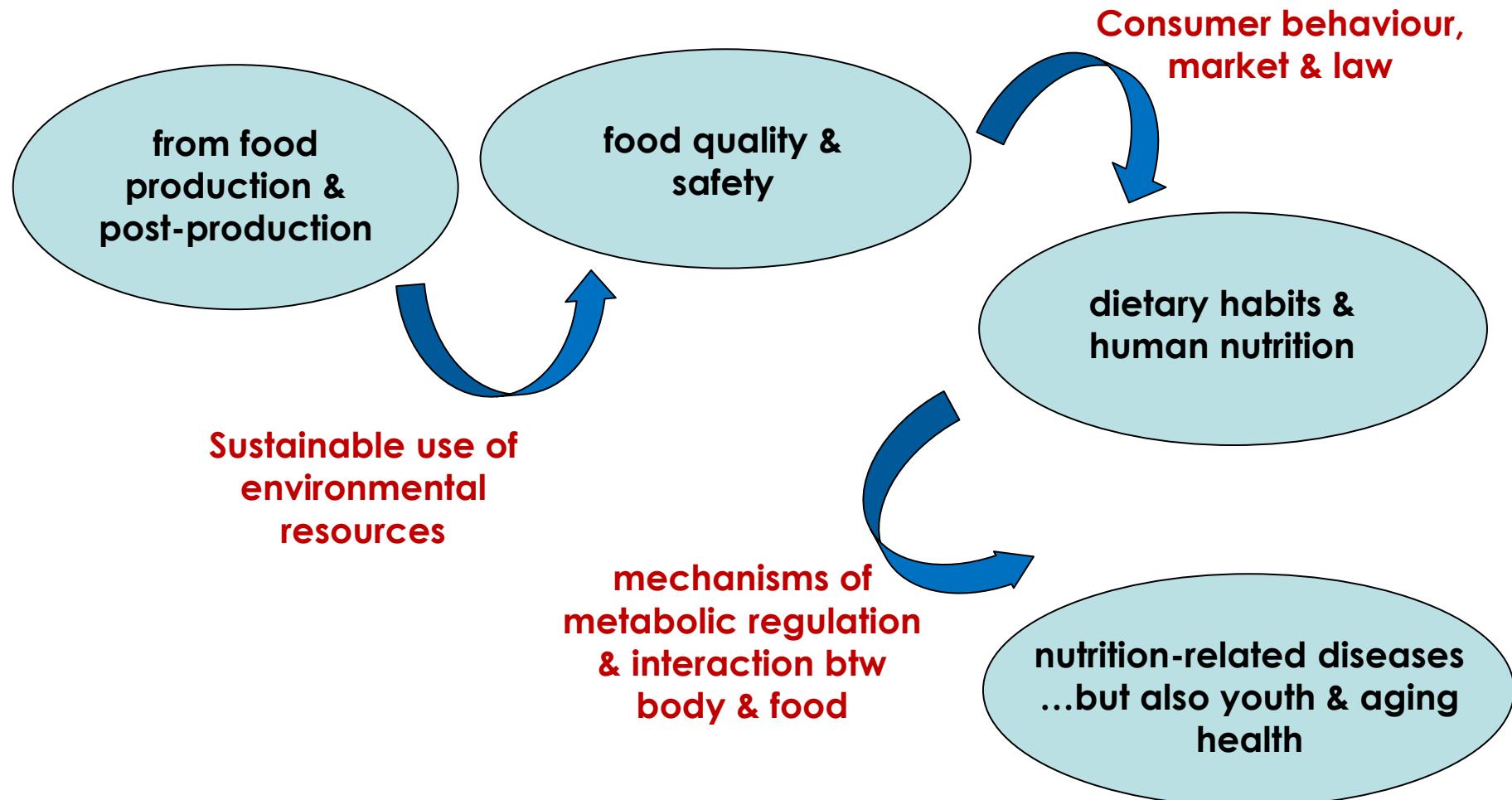


DEPARTMENT OF
INDUSTRIAL ENGINEERING

DPSS

D. of Developmental Psychology &
Socialization

Underlying structure





PROGRAMME STRUCTURE

First year, first semester	ECTS
Course units	
1A - Food science and safety	12
1B - Nutrition and metabolic pathways: from cells to organs	12
Genomics of Nutrition	6
Communication skills	2
Food microbiota, human microbiome, plant bioactive compounds and food quality	12

First year, second semester	ECTS
Course units	
Ecology of foodborne pathogens, food toxicology and antimicrobial resistance	10
Sustainable resource-efficient food production and processing	7
International regulations for food safety, certification and trading	6
Mechanisms of tissues diseases and how environmental clues alter organ function	8

Second year, first semester	ECTS
Course units	
Research methods in economics: understanding decision making and consumer behavior to promote healthy choices	8
Quality control and data analytics in food production	6
Nutrition-related diseases	10
Human Nutrition: sustainability and multidisciplinary perspective	10

Theoretical & practical training

Elective courses	8
Master Thesis	15
TOTAL	120

120 ECTS – 2 Years

800
ANNI
1222-2022



UNIVERSITÀ
DEGLI STUDI
DI PADOVA

PROGRAMME STRUCTURE

Elective courses

8 ECTS

Any course in any UniPD Department provided that:

- a) The teaching language is English;
- b) The course content does not replicate the content of the mandatory modules;
- c) The content is consistent with the program.

The study-plan board will check if the selected course meets the requirements before study-plan approval.

Food science and safety



Alberto
De Iseppi



Barbara
Cardazzo



Andrea
Laconi

Ecology of foodborne pathogens, food toxicology and antimicrobial resistance



Mauro
Dacasto



Valerio
Giaccone

International regulations for food safety, certification and trading



Valeria
Paganizza

**OUR
TEACHING
FORCE**

Communication skills

Raffaella
Galasso



Monika
Fuxreiter

Nutrition and metabolic pathways: from cells to organs

Marco
Giorgio



Giuseppe
De Vito



Sustainable resource-efficient food production and processing



Alessio
Giacomini



Francesco
Marinello



Vincenzo
D'Agostino



Anna
Lante



Cristian
Taccioli

Mechanisms of tissues diseases and how environmental clues alter organ function



Marco
Sandri



Denis
Martinvalet

Nutrition-related diseases



Roberto
Vettor



Marco
Rossato



Luca
Busetto

Research methods in economics: understanding decision making and consumer behavior to promote healthy choices



Mara
Thiene



Roberta
Sellaro

Human Nutrition: sustainability and multidisciplinary perspective



Valerie
Tikhonoff

800
ANNI
1222-2022



UNIVERSITÀ
DEGLI STUDI
DI PADOVA

Students Fall 2022



121 participants
from all over the
world!



Webinars & seminars



Challenges and opportunities of the job market

Let's have a conversation with:

UMANA October 6th 1pm - 2pm	Amici (UNIPD association) October 12th 12pm - 1 pm
Cereal Docks October 19th 2pm - 3pm	Mérieux Nutrisciences October 20th 1pm - 2pm

All events will be held in the Aula Magna (room 3), except the one with Cereal Docks, which will be online. You can join the meeting from your computer via the zoom link through the QRcode.

For more informations please reach out to foodandhealth.tesaf.unipd.it



Food, agriculture, nutrition and health: developing an integrated approach through international training workshop (FANH)

A Food & Health live webinar series with Monash University

8am | Characterising quality of dietary proteins that predict 'in body' supply of amino acids

The lecture will help students to understand what is chemically about dietary proteins, representing the limiting nutrient for life as cassava (manioc) must be processed before consumption. Many plants contain cyanide in their seeds and livestock to tolerate cyanide in these plants depends on the level of protein, as well as choosing varieties that have low levels with climate change.

8am | Climate change effects on edible plants

The lecture will help students to understand the impact of climate change on the production and the quality of plant products. Many plants contain cyanide in their seeds and livestock to tolerate cyanide in these plants depends on the level of protein, as well as choosing varieties that have low levels with climate change.

8am | Dietary polyphenols, functional foods and health

The lecture will help students to understand the absorption and metabolism of polyphenols from food, their biological activities and how polyphenols can contribute to the properties of functional foods. A critical analysis of the literature will help students to understand the limitations as well as the promise of dietary polyphenols.

Speaker Profiles:

- Louise Bennett** is Professor of Food Science at Monash University with interests in the health properties of foods. Professor Bennett is a Monash Master of Food Science graduate and director of the industry-facing, Monash AgTech LaunchPad.
- Ros Gleadow** is Professor of Plant Biological Sciences, Monash University and President of the Global Plant Council, Australian Society of Plant Science and Biotechnology Council of Australia.
- Professor Gary Williamson** is a highly cited author, having extensive experience in international research in academic, institute and industrial environments. Prior to joining the School of Clinical Sciences at Monash Health Sciences in October 2018, he was Professor and Chair of Functional Food School (SFC) at the University of Leeds, UK, and before that, he was Research Group Leader at the Nestle Research Centre in Switzerland. He was included in the list of "The world's most influential scientific minds" in 2015, and in 2018, in the Google Scholar selection of "Highly Cited Researchers".

Free access for Food & Health Master's students. Use this QRcode to join the webinar:

QR code:

800
1222-2022
ANNI



UNIVERSITÀ
DEGLI STUDI
DI PADOVA

INTERNATIONAL MOBILITY

- **Mobility windows (UniPD-Monash):**

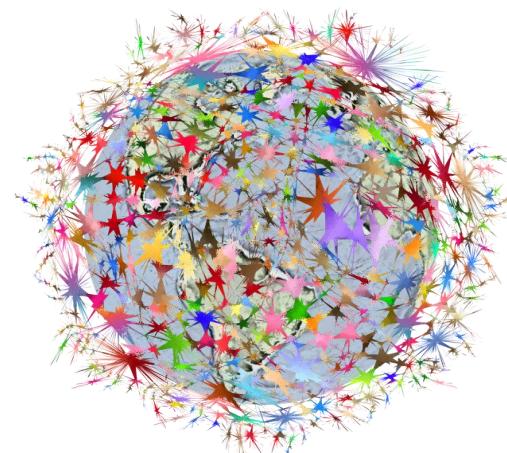
5 mobility places for six months each (February-July 2023).

whole second semester at Monash University, in Melbourne, Victoria, Australia - Master of Food Science and Agribusiness.

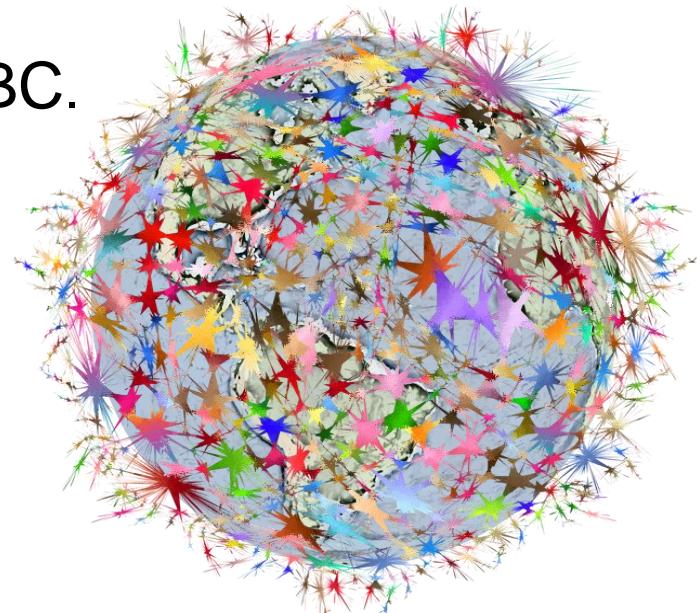
The deadline 15th October 2022 at 23.59.

The call is published here:

<https://www.tesaf.unipd.it/monash-mobility>



- Blended Intensive Program (MCI Food Innovation – Innsbruck);
- Erasmus+KA171 (UniPD/Monash; UniPD/UBC);
- ICPU (UniPD/Sydney);
- Erasmus;
- Ulisse;
- Working on a double degree with UBC.



F&H graduates may undertake **roles of responsibility** in the public/private sectors.

A **few** employment opportunities:

- Production, processing, and trading of agri-food products and goods;
- Food industry;
- Public and private catering;
- Pharmaceutical industry;
- Health - nutrition & diets (public and private counseling);
- Public health & prevention programs;
- Government and non-government bodies & institutions (including NGOs);
- Research (Ph.D. programs).



800
ANNI
1222-2022



UNIVERSITÀ
DEGLI STUDI
DI PADOVA

CONTACTS

This is Giulio —>



(Usually)



(And Lately)

He is your contact person for everything you need related to your studying in Padua. You can get in touch with him via mail (foodandhealth.tesaf@unipd.it) and soon in person at the University.

800
1222-2022
ANNI



UNIVERSITÀ
DEGLI STUDI
DI PADOVA

CONTACTS

School of Agricultural Sciences and Veterinary Medicine

Corte Benedettina, 1° floor – Legnaro (PD)

+39 049 827 9423

agraria.medicinaveterinaria@unipd.it

Food and Health



[Facebook foodandhealth](https://www.facebook.com/foodandhealth)



[Instagram foodandhealth](https://www.instagram.com/foodandhealth)

For any query, please write to
foodandhealth.tesaf@unipd.it

Giorgia Fontana

School of Agricultural Sciences
and Veterinary Medicine

Administrative staff

Chiara Gazzetto

TESAF – Department of Land,
Environment, Agriculture and
Forestry

Administrative staff

Giulio Pesenti

TESAF – Department of Land,
Environment, Agriculture and
Forestry

Administrative staff