





**ONVEGNO** 

# Food and health

September 2022, Archivio Antico - Palazzo Bo, Padova Our Master's degree course has been designed to respond to the growing challenges in the food

o Ghaipinsystems,- production, spragessing, and distribution - and citizens' health and nutrition.

o Werara strangly committing soil functions? Director, Sydney Institute of Agriculture is some state of technologies.

5 Introduction graduate is prepare vide regises and prepared nutrition pivotal role for citizen's health.

Walter Willet
Harvard T.H. Chan School of Public Health, Boston, MA USA

erto Vettor in Vettor in Vettor within pandemics to world nutritional issues mation.

resity of Padua

The transition to sustained in the World Health Organization, Geneva

In the World Health Organization of the United States of the United S orly first viors, requires a global system perspective, including different stakeholders' needs and new

elmo Pievani ersignifications for the benefice on alling Education with the emerging food and health

issues of the population Mara Thiene

Director, Master Degree Food and Health, Department TESAF,

nary in Ailes new professional will have a strong international and multidisciplinary knowledge with

Engagement, University of Sydney, raising the chnologies, nutrition and health.

Il convegno è gratuito con registrazione obbligatoria attraverso la piattaforma FAD\_DIMED, link: https://www.rad.unipd.it/FAD\_DIMED/login/login.php successivamente accedere al corso ed effettuare l'iscrizione

Email: providerecm.dimed@unipd.it

For more information:





5 Food in the Roman History

Archaeology

5 Nutrition-related -communicable diseases:

verall perspective

a Busetto













## Who is this Master for?

For students seeking to develop a professional career in a crucial and constantly evolving sector;

For students wanting to invest in research-oriented training with the chance to interact with innovative industries and institutions;

For those who value Food & Health's cross collaborations with other institutions, NGOs, and industries;

For those who aim to take advantage of the Master's international network of universities: University of Sydney, Monash University, University of British Columbia, University of California Berkeley, University College London, and Tel Aviv University;

For students who appreciate the great value in being part of an international network of 150+ peers from all over the world working to accomplish the same vision;

For industries looking for professionals who understand the production and distribution systems of the entire food chain, know the interests of involved stakeholders and the effects on citizens' health;

For companies and "nonprofit organizations" eager to get in touch with experts developing long-term plans and strategies on food, food technologies, and behavioral change in the context of public health.

### Our program structure

I YEAR	ECTS
FOOD MICROBIOTA, HUMAN MICROBIOME, PLANT BIOACTIVE COMPOUNDS AND FOOD QUALITY *	12
PLANT BIOACTIVE COMPOUNDS AND FOOD QUALITY (MOD. A)	6
FOOD MICROBIOTA AND HUMAN MICROBIOME (MOD. B)	6
FOOD SCIENCE AND SAFETY*	12
FOOD SAFETY HYGIENE AND MICROBIOLOGY (MOD. A)	6
FOOD CHEMISTRY AND TECHNOLOGY (MOD. B)	6
NUTRITION AND METABOLIC PATHWAYS: FROM CELLS TO ORGANS*	12
ECOLOGY OF FOODBORNE PATHOGENS, FOOD TOXICOLOGY AND ANTIMICROBIAL RESISTANCE	10
MECHANISMS OF TISSUES DISEASES AND HOW ENVIRONMENTAL CLUES ALTER ORGAN FUNCTION	8
SUSTAINABLE RESOURCE-EFFICIENT FOOD PRODUCTION AND PROCESSING	7
GENOMICS OF NUTRITION	6
INTERNATIONAL REGULATIONS FOR FOOD SAFETY, CERTIFICATION AND TRADING	6
COMMUNICATION SKILLS	2

II YEAR	ECTS
QUALITY CONTROL AND DATA ANALYTICS IN FOOD PRODUCTION	6
RESEARCH METHODS IN ECONOMICS: UNDERSTANDING DECISION MAKING AND CONSUMER BEHAVIOR TO PROMOTE HEALTHY CHOICES	8
NUTRITION-RELATED DISEASES	10
HUMAN NUTRITION: SUSTAINABILITY AND MULTIDISCIPLINARY PERSPECTIVE	10
ELECTIVE COURSES	8
MASTER THESIS	15
TOTAL ECTS	120

Throughout the A.Y. additional activities, lectures and seminars with experts and scholars from high rank universities will be offered.

<sup>\* =</sup> Alternative course units to balance student's gap of knowledge resulting from different previous studies (entry levels)

### Career opportunities for our students



Product development and research specialist in the food industry

> Expert in food and nutrition areas of private and public administration

Food quality and nutrition expert in public health

Independent consultancy practitioner

Advisory specialist in NGOs, charities and projects concerned with food quality and nutritional issues

> Researcher in food quality, nutrition and health

> > Clinical Dietitian Manager

nutritional advisory specialist of GDO or food manufacturers

Agri-food and

Health educator

Food quality and nutritional expert in international organizations

Food quality and nutrition communication specialist

#### Come and meet us

Dpt. Land, Environment, Agriculture and Forestry (TESAF)

Viale dell'Università n.16 - 35020 Legnaro (PD)

E-mail: foodandhealth.tesaf@unipd.it

Apply @ https://www.agrariamedicinaveterinaria.unipd.it/food-and-health







