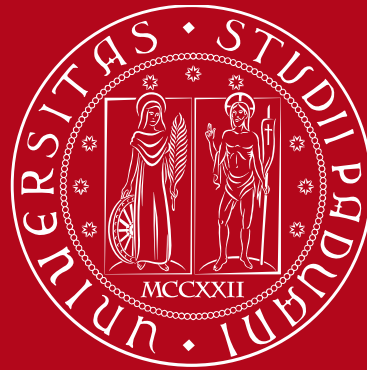


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DI PADOVA

Master's degree
in
Food and Health

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8 CENTURIES OF ACADEMIC EXCELLENCE

- 
- **ITALIAN WORLD-CLASS UNIVERSITY**
 - **MULTIDISCIPLINARY AND INTERDISCIPLINARY**
 - **RESEARCH-INTENSIVE**
 - **BEST UNIVERSITY IN ITALY
FOR TEACHING AND RESEARCH QUALITY**
 - **TOP 250 UNIVERSITY IN THE WORLD**

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THE UNIVER-CITY



City-campus

Student-centred town

Unique setting

Strategic position



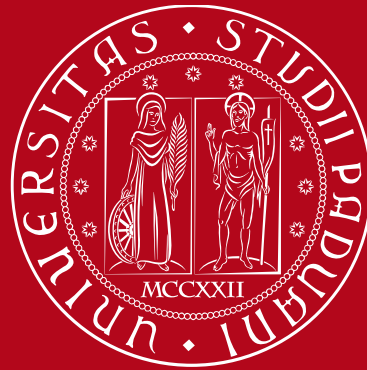
APPLICATIONS

2nd November – 2nd February 2021
2nd March – 2nd June (Sept) 2021

APPLY.UNIPD.IT

Application fee (€ 30) + Admission fee (€ 188)

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Master's degree
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1. INTRO-KEYWORDS
2. INTERNATIONAL NETWORK
3. ENTRY REQUIREMENTS
4. PROGRAMME STRUCTURE
5. CAREER OPPORTUNITIES
6. CONTACTS



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**

To answer such calls we designed a degree around an interdisciplinary team of world leading scientists

8 Departments



D. of Medicine

D. of Biomedical Sciences



DEPARTMENT OF
INDUSTRIAL ENGINEERING

D. of Developmental Psychology
& Socialization



D. of Land, Environment,
Agriculture & Forestry



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

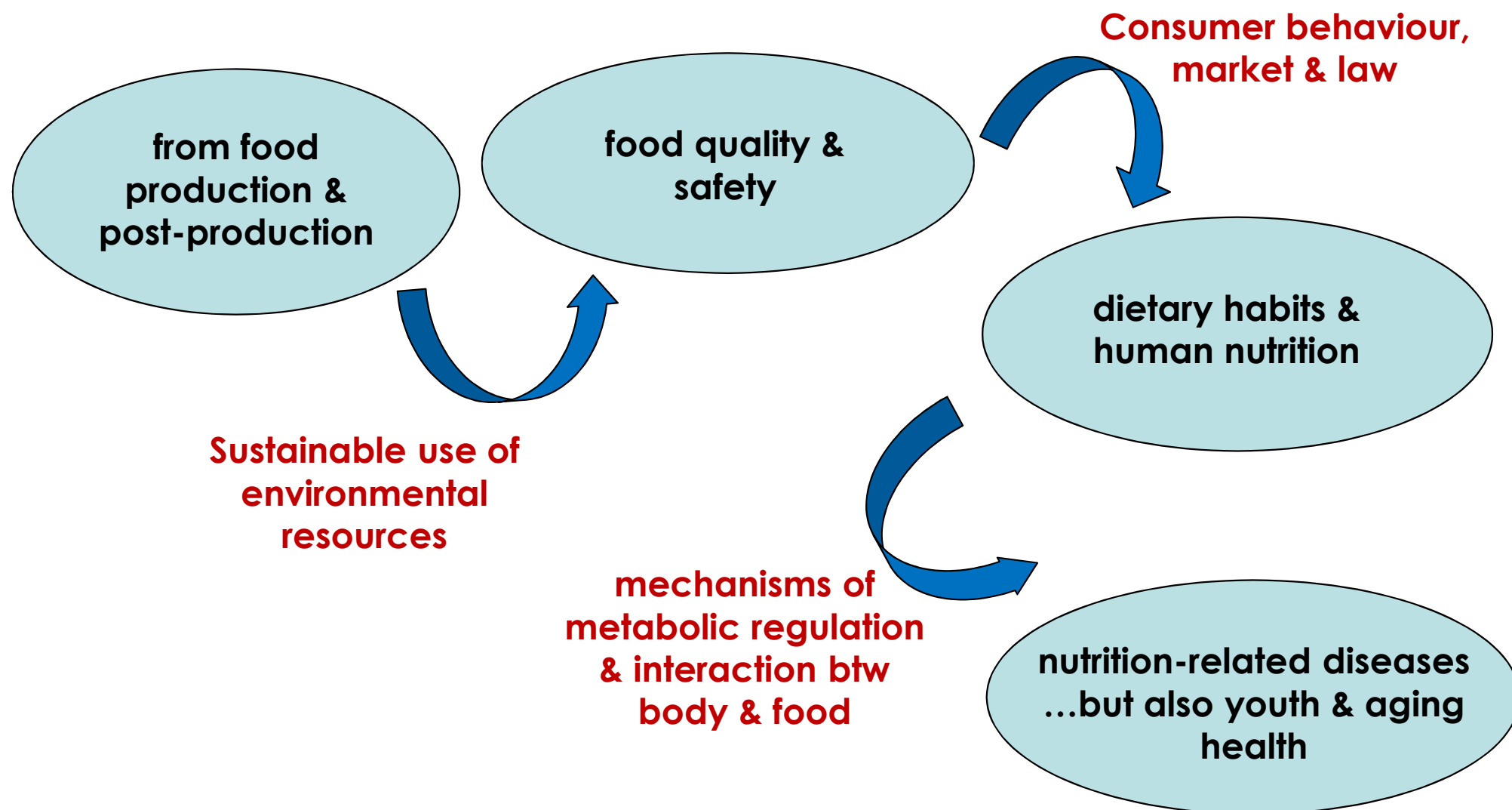


D. of Comparative
Biomedicine & Food Sc.



D. of Animal Medicine,
Production & Health

Underlying structure



Claims

- ☐ How can we control **foodborne pathogens**? Endogenous mechanisms regulating **microbial multiplication & virulence** of food pathogens.
- ☐ How do we push consumers to adopt **healthy dietary habits**? Need to know **consumers' behavior** and how **(un)healthy food choices** are affected by psychology, information & regulations.
- ☐ How does food quality/quantity increase the **risk of cancer**? Knowledge of **metabolic mechanisms** linking **nutrition to carcinogenesis** would allow to identify appropriate nutritional interventions for cancer prevention.
- ☐ How we can temper the **obesity epidemic worldwide**? Obesity is not the **simple consequence of inadequate** individual behaviors...



International network:

- **University of California, Berkeley (USA)**
- **University British Colombia (UBC, Canada)**
- **Tel Aviv University (Israel)**
- **University College London (UCL, UK)**
- **University of Sydney (Australia)** ...Summer Schools (Food & Health)

Watch the Video!

<https://drive.google.com/file/d/1eqYTfFiBlbqORPe8RYhaWbAVaZzfMCgR/view>

Working on the development of a **Double Degree** with **UniSyd!**



1

Entry requirements



Thirty (30) places available for non-EU citizens residing abroad;
(2 places reserved for Chinese students (Marco Polo Program))



Open access with requisites for EU and non-EU citizens legally staying in Italy



BSc graduated students with a known background in **Agri-Food Science & Technologies, Biotechnology, Crop Science, Biology & Microbiology, Agricultural/Food Engineering, Veterinary, Pharmaceutical Sc., Nutrition, Healthcare** or equivalent are welcome



BSc graduated in other fields with credits in Biology, Fisiology, Microbiology, Chemistry & else are also welcome.

2

Entry requirements



English language at a B2 level as per the Common European Framework of Reference for Languages (CEFR) - or corresponding level (e.g. Academic IELTS or TOEFL/IBT) is required



if the candidate is an English mother tongue speaker or has attended their upper secondary school or a degree course in English, no language certification is necessary



Three scholarships offered by departments!

MSc in F&H Course Structure

120 ECTS – 2 Years

12 Course units

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
Soft 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

Elective courses

- Industry and Community Project (ICPU) - University of Sydney (6 ECTS)
 - To develop soft skills & promoting professional growth and integration with the industry

<https://www.sydney.edu.au/students/industry-and-community-projects.html>

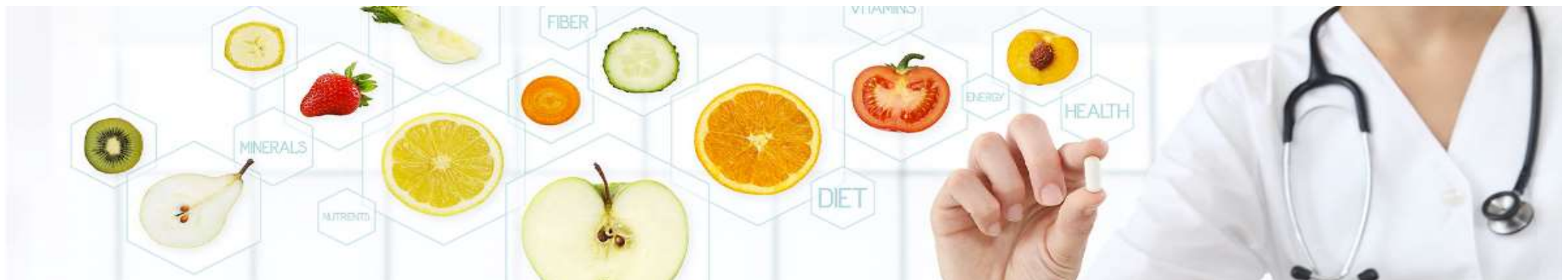
<https://www.unipd.it/en/icpu>



F&H graduates may undertake **roles of responsibility** in 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 (PhD programs)



Opportunities for internships in Italy and abroad

A short list:

- FAO
- World Health Organization (WHO)
- International Fund for Agricultural Development (IFAD)
- European Association for the Study of Obesity (EASO)
- Barilla Center for Food and Nutrition
- Ferrero International
- Fairtrade Italy
- MIGROS Group
- Slowfood
- Parmigiano Reggiano
- Cereal Docks



www.unipd.it/en

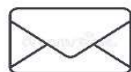
<https://www.agrariamedicinaveterinaria.unipd.it/en/courses/>



Facebook: <https://www.facebook.com/foodandhealthunipd>



Instagram: https://www.instagram.com/foodandhealth_unipd/



General Info: international.admission@unipd.it

Academic-related enquiries: agraria.medicinaveterinaria@unipd.it

APPLY HERE:

<https://apply.unipd.it/courses/course/179-food-and-health>



WATCH OUR VIDEO “10 reasons for studying in Padua”

www.youtube.com/watch?v=Zl6vKRe6PWc