

Planning of the Core Clinical Training (CCT) period and of the CCT day

- The CCT in Food Inspection, control and certification 1 (2 credits) is one of the modules of the integrated course in Food Inspection, control and certification.
- In order to join the CCT in Food Inspection, control and certification 1 the student should have pass the exam in Food Safety and Hygiene.
- The CCT in Food Inspection, control and certification 1 is articulated in 5 rounds held between January and June; for each round 37 hours of CCT will be organized in 11 working days: 2 for Module 1; 3 for Module 2; 2 for Module 3; 4 for Module 4.
- For each round a maximum of 20 students can be accepted.
- Before starting the CCT in Food Inspection, control and certification 1 each student must have completed the e-learning modules 1 and 2 as well as module 3 of training on safety and health in the UNIBO laboratories and teaching rooms.
- For each working day each student must bring the personal registry of the CCT to be collected at the Reception of the Department and the clean lab coat.
- The assesment of the CCT in Food Inspection, control and certification 1 will be performed based on the following:
 - Presence at a minimum of 8 over 11 working days
 - During the CCT the students will be supported to develop specific tasks as much autonomously as possible according to the principles of the research-based learning; the achievement of these tasks will be assessed (with a score between 18 and 30) and the assigned score will be used to calculate an average with the score achieved in the exam of the course in Inspection, control and certification of food products.

Exploitation of the CCT

The program of the CCT in Food Inspection, control and certification 1 is the following

Working day	Aim	Number of hours	Place	Module
1	Introduction to the CCT Modul 1. Analysis of dairy productions	3	Teaching room	1
2	Work project: planning of the HACCP in a dairy production	4	Teaching room	1
3	Introduction to Module 4, presentation of the microbiological risk assessment and selection of the case studies	3	Lab informatico	4
4	Development of the case studies	4	Lab informatico	4
5	Development of the case studies	4	Lab informatico	4

6	Presentation of the case studies	3	Lab informatico	4
7	Sampling and microbiological analysis of dairy products	4	Room E2	3
8	Interpretation of the microbiological results and writing of the veterinary report	2	Room E2	3
9	Exercise of problem solving	3	Teaching room	2
10	Control of undesirable substance in milk	4	Room E2	2
11	Writing of the report of the CCT in Food Inspection, control and certification 1	3	Teaching room	2

The order of the working days may change according to the teaching schedule; the detailed timetable is communicated to the students before the starting of each run and published in the web site of each Professor.