

Organization, schedule, and typical day

- Core Clinical Training for "Inspection, Control, and Certification of Food 1" (2 credits) is an integrated module of the course on "Inspection, Control, and Certification of Food".
- To attend the internship, students must have passed the exam on Food Safety and Hygiene.
- The internal internship for "Inspection, Control, and Certification of Food" is conducted in 5 rounds from January to June. Each round consists of 36 hours of exercises organized into 11 lessons as follows: 4 lessons for Module 1, 3 lessons for Module 2, and 4 lessons for Module 3.
- Each round of the internship is available to 20 students.
- Before the internship round begins, students must have completed Modules 1 and 2 (e-learning format) and Module 3, which provides specific training on safety and health in study environments. Information on the dates and attendance for Module 3 is available in the relevant section of the course website.
- For each lesson, students are required to bring their internship booklet (to be collected from the reception) and a clean lab coat.
- Evaluation of the internship performance will be based on:
 - Attendance evaluation: Attendance of at least 9 out of the 11 lessons is required to pass. The two possible absences cannot be from the same module to ensure that none of the necessary skills are missed. Attendance for the internship activities will be checked via roll call and signing the internship booklet.
 - During the internship, students will be assigned tasks to perform independently under the instructor's guidance, according to the principles of research-based learning. These activities will be graded (out of 30) and will contribute to the final weighted evaluation of the exam on "Inspection, Control, and Certification of Food."
- Each student's internship activities will be assessed based on: (1) participation level in the proposed activities; (2) ability to work in a group; and (3) quality of reports.
- The score (out of 30) for the three internship modules (maximum of 10 points per module) will contribute to the final weighted grade of the "Inspection, Control, and Certification of Food" exam (supervised by Professor Seguino).

Core Clinical Training Implementation

The Core Clinical Training program includes the following activities:

N	Topic	Hours	Module
1	Introduction to the Core Clinical Training	1	3
2	Analysis of the production processes of a dairy factory	4	3
3	Design of the HACCP in a dairy factory	4	3
4	Study of a case of fraud in dairy products	4	3
5	Critical analysis of a foodborne outbreak related to the consumption of dairy products	4	1
6	Critical analysis of a foodborne outbreak related to the consumption of dairy products	3	1
7	Microbiological criteria for milk and dairy products: analysis of regulations and drafting of a sampling plan	3	1
8	Microbiological criteria for milk and dairy products: analytical evaluation of microbiological criteria and interpretation of results	3	1
9	Problem-solving exercise	3	2
10	Control of undesirable substances in milk	4	2
11	Preparation of reports	3	2

The sequence of lessons may be subject to changes based on the academic calendar; detailed schedules and classroom assignments will be communicated to students before the start of the internship round and will be published on the instructor's website by the supervisor, Prof. Alessandra De Cesare.