

79827 - TIROCINIO DI ISPEZIONE, CONTROLLO E CERTIFICAZIONE DEGLI ALIMENTI 1 -
2 cfu

Corso di Studi:

Laurea Magistrale a Ciclo Unico in Medicina veterinaria

Prof.ssa Alessandra De Cesare

Aim	Topic	Contents	Hours
<i>BEING ABLE TO ANALYZE THE PRODUCTION PROCESSES OF A DAIRY FACTORY AND ASSESS STRUCTURAL CRITICALITIES, PREREQUISITES, AND IDENTIFY HYGIENE AND HEALTH ISSUES</i>	Analysis of production processes in a dairy facility	Evaluation of structural requirements, prerequisites, and production processes of dairy products (milk, fresh and aged cheeses, fermented milk) in a dairy factory	4
<i>BEING ABLE TO DESIGN AN HACCP PLAN FOR A DAIRY PRODUCTION PROCESS</i>	Design of an HACCP plan in a dairy company	Development of an HACCP plan for a dairy production process	4
<i>STUDY OF A CASE OF FRAUD/FOOD SAFETY IN DAIRY PRODUCTS</i>	Study of a case of fraud in dairy products	Collection, analysis, and interpretation of data for managing a case of fraud/food safety in the dairy supply chain	4
<i>BEING ABLE TO ANALYZE DATA FROM AN OUTBREAK RELATED TO THE CONSUMPTION OF CONTAMINATED FOOD</i>	Study of a case of foodborne disease due to consumption of dairy products	Collection, analysis, and interpretation of data for managing an outbreak	4
<i>BEING ABLE TO PRESENT DATA RELATED TO AN OUTBREAK LINKED TO THE CONSUMPTION OF CONTAMINATED FOOD</i>	Critical analysis of an outbreak related to the consumption of dairy products	Preparation, presentation, and discussion of the analyzed case studies	3
<i>BEING ABLE TO PROPERLY SAMPLE AND ANALYZE A DAIRY PRODUCT FOR THE EVALUATION OF ITS HYGIENE AND FOOD SAFETY CHARACTERISTICS</i>	Microbiological criteria for milk and dairy products: analysis of regulations and drafting of a sampling plan	Sampling and microbiological analysis of a dairy product	3
<i>BEING ABLE TO INTERPRET THE ANALYTICAL RESULTS OF A MICROBIOLOGICAL ANALYSIS OF DAIRY PRODUCTS AND TO PREPARE A REPORT</i>	Analytical evaluation of microbiological criteria and interpretation of results	Plate reading and reporting	3
<i>BEING ABLE TO IDENTIFY THE CAUSES OF A HYGIENE AND HEALTH ISSUE IN DAIRY PRODUCTION, APPLY DECISION-MAKING METHODS REGARDING</i>	Problem Solving exercise	Analysis of a hygiene and health issue	3

<i>THE PRODUCT'S FATE, AND IMPLEMENT CORRECTIVE ACTIONS</i>			
<i>BEING ABLE TO PLAN AND EXECUTE THE CONTROL OF UNDESIRABLE SUBSTANCES IN FOOD PRODUCTS</i>	Screening of undesirable substances in milk	Execution of screening tests for the detection of antibiotic residues and contaminants in milk, and interpretation of the results	4
<i>BEING ABLE TO ACCURATELY REPORT ON THE ACTIVITIES PERFORMED</i>	Preparation of reports	Preparation of reports on the activities performed	3