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AGREEMENT NUMBER 2018-1-EL01-KA203-047844

CODE/TITLE	QA-02	MEETING AGENDA
EDITION/ APPROVAL /DATE	1 <sup>ST</sup> /QAC/29.03.2019	

## *Intensive learning program*

### *International Summer School on Innovative Dairy Science Education*

**Parma, University Campus, Central Room-Plesso delle Scienze**

**21-25 June 2021**

<i>Day 1, June 21<sup>st</sup></i>		
<i>Time</i>	<i>Topic</i>	<i>Responsible</i>
<b>9:00</b>	<b>Registration</b>	
9.15	Welcome	<p><b>Prof. Daniele Del Rio</b>, head of the School of advanced studies on food science and nutrition;</p> <p><b>Dr. Alessandro Bernazzoli</b>, head of Internationalization Unit, Unipr</p> <p><b>Prof. Erasmo Neviani</b>, Deputy director of the Department of food and drug, Unipr</p>





9:30	Presentation of the InnodairyEdu Project & the Summer school	E. Malissiova (UTH) & Bottari, Mucchetti, Neviani, Alinovi (Unipr)
10:00	<p><b>Course 1: Raw Milk Science</b></p> <p>1. Milk synthesis and production</p> <p>2. Raw milk chemical profile</p> <p>Presentation of the training subjects and student's work on the platform</p>	E. Malissiova (UTH) A. Manouras
11:30	<p><b>Coffee Break</b></p> <p><b>(Thanks to Barilla)</b></p>	
12:00	<p><b>Course 1: Raw Milk Science</b></p> <p>3. Raw milk microbiological profile</p> <p>4. Raw milk hygiene, safety and quality</p> <p>Presentation of the training subjects and student's work on the platform</p>	B.Bottari/P.Papademas E.Malissiova
13:00	<p><b>Lunch break. Beside cheese: sensorial analysis of Prosciutto Crudo di Parma</b></p> <p><b>(Kindly provided by Consorzio del Prosciutto di Parma)</b></p>	Mucchetti G. Alinovi M (Unipr)
14:30	<p><b>Course 1: Raw Milk Science</b></p> <p>Laboratory manual</p> <p>Presentation of the topics and student's exercise</p>	M. Alexandraki; Lopez Diaz; J.M Rodriguez-Calleja; A. Alegria Gonzales (UniLeon);
15:30	<p><b>Course 1: Raw Milk Science</b></p> <p>Multimedia</p>	A.Manouras
16:30	self assessment	



<b>17:00</b>	<b>Concluding Remarks</b>	
<b>Day 2, June 22<sup>nd</sup></b>		
<b>Time</b>	<b>Topic</b>	<b>Responsible</b>
<b>9:15</b>	<b>Registration</b>	
9:30	<b>Course 2: Milk and Dairy Processing Fundamentals</b> 1. Milk processing 2. Fermented dairy products  Presentation of the training subjects and student's work on the platform	A. Łobacz; J. Żulewska, A. S. Tarczyńska (UWM)  Bottari B., Neviani E. (Unipr)
<b>11:00</b>	<b>Coffee Break (Thanks to Barilla)</b>	
11.30	<b>Course 2: Milk and Dairy Processing Fundamentals</b> 3. Cheese Processing 4. Other dairy products processing  Presentation of the training subjects and student's work on the platform	J. Żulewska, A. S. Tarczyńska (UWM), T.M Lopez Diaz; J.M Rodriguez-Calleja; A. Alegria Gonzales (UniLeon); P. Papademas (CUT)
<b>13:00</b>	<b>Lunch break: sensorial analysis of Mozzarella di Bufala Campana (Kindly provided by Consorzio Tutela Mozzarella di Bufala Campana DOP, associated partner)</b>	Mucchetti G. Alinovi M (Unipr)
14:30	<b>Course 2: Milk and Dairy Processing Fundamentals</b>  Laboratory Manual  Presentation of the topics and student's exercise	A. Łobacz; (UWM)  P.Papademas (CUT)
15:30	<b>Course 2: Milk and Dairy Processing Fundamentals</b>	J. Żulewska, A. S.



	Multimedia	Tarczyńska (UWM)
16:30	Self assessment	
17:00	<b>Closing Remarks</b>	
19.00	<b>Participants Bus Pick up</b>	
19.30	<b>Summer school dinner “Parma Unesco Creative City of Gastronomy, Cheese and other typical products”</b>	Restaurant “Al Vedel”, Colorno, Parma
<b>Day 3, June 23<sup>rd</sup></b>		
<b>Time</b>	<b>Topic</b>	<b>Responsible</b>
<b>9.00</b>	<b>Swab tests (foreign participants travelling on June 26<sup>th</sup>)</b>	
	<b>Swab tests (foreign participants travelling on June 26<sup>th</sup>)</b>	B.Bottari (Unipr)
	<b>Swab tests (foreign participants travelling on June 26<sup>th</sup>)</b>	
<b>12:30</b>	<b>Lunch break. Beside cheese: sensorial analysis of 3 varieties of Prosciutto locally produced. (Kindly provided by Rosa dell’Angelo)</b>	B. Bottari (Unipr)
13:45	<b>Presentation of Course 3: Advances in dairy processing and quality control</b>  1. Innovative use of microorganisms 2. Novel technologies for dairy processing  Presentation of the training subjects and student’s work on the platform	B.Bottari, E. Neviani (Unipr); T.M Lopez Diaz; J.M Rodriguez-Calleja; A. Alegria Gonzales (UniLeon);
14:30	<b>Presentation of Course 3: Advances in dairy processing and quality control</b>  3. Milk and dairy quality control 4. Trends in the production of traditional dairy	T.M Lopez Diaz; J.M Rodriguez-Calleja; A. Alegria Gonzales (UniLeon); Mucchetti G., Alinovi M. (Unipr)



	products Presentation of the training subjects and student's work on the platform	
15.15	<b>Coffee break (Thanks to Barilla)</b>	
15:30	<b>Presentation of Course 3: Advances in dairy processing and quality control</b> Greek PDO cheeses, Feta and Kasseri Italian PDO cheeses, Parmigiano Reggiano, Gorgonzola, Mozzarella di Bufala Campana	Manouras, Alexandraki, Malissiova (UTH), Mucchetti, Neviani, Alinovi (Unipr)
16:00	<b>Presentation of Course 3: Advances in dairy processing and quality control</b> Spanish cheese, Castellano PGI cheese, Iberico cheese and Cabrales PDO cheese Polish cheese, Tvarog Cypriot Cheese, Halloumi	J. Żulewska, A. S. Tarczyńska (UWM), T.M Lopez Diaz; J.M Rodriguez-Calleja; A. Alegria Gonzales (UniLeon); P. Papademas (CUT)
16:30	Self assessment	
17:00	<b>Closing Remarks</b>	
<b>Day 4, June 24<sup>th</sup></b>		
<b>Time</b>	<b>Topic</b>	<b>Responsible</b>
9.15	<b>Registration</b>	
9:30	<b>Presentation of Course 4: Dairy Novelty, Safety, Regulatory Affairs &amp; Entrepreneurship</b> 1. Innovative Dairy Foods – Ingredients 2. Dairy Safety & Risk Analysis	T.M Lopez Diaz; J.M Rodriguez-Calleja; A. Alegria Gonzales (UniLeon); A. Łobacz; J. Żulewska, A. S.



	Presentation of the training subjects and student's work on the platform	Tarczyńska (UWM); P. Papademas (CUT)
11.00	<b>Coffee break</b> <b>(Thanks to Barilla)</b>	
11:30	<b>Presentation of Course 4: Dairy Novelty, Safety, Regulatory Affairs &amp; Entrepreneurship</b> 3. European Dairy Law 4. Research and Development-Dairy Entrepreneurship Presentation of the training subjects and student's work on the platform	T.M Lopez Diaz; J.M Rodriguez-Calleja; A. Alegria Gonzales (UniLeon); Mucchetti G; Alinovi M. (Unipr); Malissiova E., Alexandraki M., Manouras A. (UTH)
13.00	<b>Lunch break: sensorial analysis of sweet and piquant Gorgonzola cheese</b> <b>(Kindly provided by Consorzio per la Tutela del Formaggio Gorgonzola DOP associated partner)</b>	Bottari, Mucchetti, Neviani, Alinovi (Unipr)
14:15	<b>Presentation of Course 4: Dairy Novelty, Safety, Regulatory Affairs &amp; Entrepreneurship</b> Laboratory manual Presentation of the topics and student's exercise	M Rodriguez-Calleja; A. Alegria Gonzales (UniLeon), A. Łobacz; J. Żulewska, A. S. Tarczyńska (UWM);
14:45	<b>Presentation of Course 4: Dairy Novelty, Safety, Regulatory Affairs &amp; Entrepreneurship</b> Multimedia	T.M Lopez Diaz (Unileon); P. Papademas (CUT)
15:30	EFSA meeting: Dr. Stylianos Koulouris Engagement and Scientific Cooperation Officer	B.Bottari; E. Neviani



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	Engagement and Cooperation Unit EFSA	
16:00	EFSA meeting: Dr. Stylianos Koulouris Engagement and Scientific Cooperation Officer Engagement and Cooperation Unit EFSA	B.Bottari; E.Neviani
16:30	Self assessment	
17:00	<b>Closing Remarks</b>	
18.45	<b>Participants Bus Pick up</b>	
19.00	<b>Summer school dinner Summer school dinner “Parma Unesco Creative City of Gastronomy, Cheese and wines”</b>	Kindly Hosted by Azienda Agricola Palazzo, Castellarano di Salabaganza, Parma
<b>Day 5, June 25<sup>th</sup></b>		
<b>Time</b>	<b>Topic</b>	<b>Responsible</b>
6.40	Participants bus pick up	Bottari
7.40	Cheese dairy visit (Latteria Santo Stefano, Basilicogiano, Parma)	Bottari, Mucchetti, Neviani, Alinovi (Unipr)
	Cheese dairy visit	Bottari, Mucchetti, Neviani, Alinovi (Unipr)
	Cheese dairy visit	Bottari, Mucchetti, Neviani, Alinovi (Unipr)
12:30	Lunch break: sensorial analysis of Parmigiano Reggiano PDO cheese (Kindly provided by Consorzio del Formaggio Parmigiano- Reggiano, associated partner)	Bottari, Mucchetti, Neviani, Alinovi (Unipr)





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13:45	<p><b>Presentation of Course 5: Case studies</b></p> <p>1. Raw milk reception at the dairy industry</p>	Photis Papademas (CUT); A.Manouras, Malissiova, Alexandraki (UTH)
14:15	<p><b>Presentation of Course 5: Case studies</b></p> <p>2. Starter culture management in PDO- non PDO cheeses</p>	Mucchetti, G.; NEviani E. (Unipr)
14:45	<p><b>Presentation of Course 5: Case studies</b></p> <p>3. Development of an innovative whey-based product</p>	A. Łobacz; J. Żulewska, A. S. Tarczyńska (UWM);
15:15	<p><b>Presentation of Course 5: Case studies</b></p> <p>4. Campylobacteriosis cases through consumption of raw milk</p>	T.M Lopez Diaz; J.M Rodriguez-Calleja; A. Alegria Gonzales (UniLeon);
15:45	Self assessment	
16:15	<b>Closing Remarks</b>	

