The School of Advanced Studies on Food and Nutrition at the University of Parma is the only one of its kind in Italy.

The School has close links with international organisations and universities. It is dynamic and efficient, proactive in relationships with cutting-edge initiatives in all areas of the food sector.

The School addresses primarily post-graduate students, but its aim is also to enhance the skills and competence of in-service professionals and young talents. It is the instrument the University of Parma has created to transfer to graduate students, professionals, and to the general public the results of its internationally recognised research groups dealing with food-related topics. Its range of training opportunities in interdisciplinary fields includes post-graduate masters, advanced courses, workshops, and summer schools, which will enrich skills at all levels.

The School offers highly qualified training courses aimed at developing professional roles with specific skills in the fields of training and technical-scientific research in the food sector including:

- Human nutrition
- Food safety
- Product and process innovation
- Communicating food risk
- Food, health and environment
- Education for a healthy lifestyle
- Sustainable technology
- Socio-economic management of production and business processes
- Socio-economic impact and regulatory framework

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All the available courses, workshops, and all the ongoing School activities are all described in detail on our website:

www.advancedstudies.unipr.it
THE SCHOOL COUNCIL:

DAIANE DEL RO (Head)
Associate professor in Human Nutrition. He serves as Editor-in-Chief of the International Journal of Food Sciences and Nutrition. He is a proud Commander (Knight Commander) of the Italian Republic. She is entitled for scientific achievements. Daniele is growing a team of young scientists, all working on the effects of plant foods on human health.

LAURA PINESCHI
Full Professor of International Law. She is active in the fields of international environmental law, human rights law, cultural heritage and IP law-peacekeeping operations. She is currently Director of the Center for Studies in European and International Affairs (CSIA) of the University of Pisa, where she formerly served as Director of the Master Programme in Environment, Land and Food: European Law and Risk Regulation. She has been Director of the Directed Studies of The Hague Academy of International Law in 2015 and Member of the Directive Council of the Italian National Law from 2009 to 2016.

ELONORA CARRINI
Associate Professor in Food Science and Technology. Her research focuses on the physico-chemical characterization of food matrices with a multi-parametric approach to describe the food properties over wide space-time dimensional ranges. She is a member of the editorial board of the International Journal of Food Sciences and Nutrition, and member of the Institute of Food Technologists (IFT) and Società Italiana di Scienze e Tecnologie Alimentari (SISTAL).

RENATO BUONI
Associate Professor in Pharmaceutical Biology. His main research topics are phytochemical analysis of medicinal plants and plant-based food supplements. He is a member of the Editorial Board of Food and Nutrition and has been Guest Editor for two special issues of Molecules. Within the school he officially represents the Senate of the University of Pisa.

ADRIANA BANERI
Full Professor in Inspection and Hygiene of Food of Animal Origin. She directed research lines in food safety with particular attention to sanitation and inspection problems related to foods of animal origin. She is a member of the scientific committee of experts of the Ministry of Agriculture, Food and Forestry Policies. Since 2008, she has been a member of National Committee of Food Safety.

FILIPPO AFINI
Full Professor in Agricultural Economics, his research activity is focusing on three topics: the economics of Food Quality Systems, the alignment of CAP reform by means of quantitative methods and Rural Development Policies in Developed Countries. Currently, he is Deputy Coordinator of the H2020 StrengthenFood Project. He was appointed for six years as Board member of European Association of Agricultural Economics (EAAE).

The following are some of the ongoing activities of the School of Advanced Studies on Food and Nutrition:

• A Summer School on Food Sustainability* that will offer an interdisciplinary approach where lecturers and participants from around the world and from different disciplines will exchange ideas and work on case studies to address contemporary challenges that come from the food system. The programme is divided into two curricula, one for students and one for professionals, that will cover a wide variety of topics ranging from environmental problems to socio-economic and political issues related to food production and sustainability.

• A Summer School in Applied Human Nutrition, in collaboration with the Global Nutrition and Health, Cambridge University Health Partners and Ulster University. In a truly international environment, with attendees from a dozen different countries, the course provides in depth exposure to Applied Human Nutrition including basic concepts in human nutrition; nutritional research methods; nutrition in healthcare and nutrition public health and policy.

• A Summer School in collaboration with the European Food Safety Authority (EFSA), for young researchers, with the objective to provide an opportunity to learn from some of the most prominent experts in the field of science at 360°. Each year the School will deal with a different topic related to one of the many facets of risk and benefits in food science and nutrition. The event involves the active participation of the European Food Safety Authority (EFSA), with the collaboration of the Catholic University of Sacred Heart, the Technical University of Denmark, the National Food Agency of Sweden, the University of Copenhagen, Barcelona, and the National Health Institute in Italy.

• A post-graduate Master in Food City Design* that will form a public project manager able to develop and implement activity in the framework of urban regeneration from the point of view of food, from crop production to transformation, distribution, procurement, nutrition and health. A particular care will be given to sustainability and to the creativity needed to overcome the hurdles of the urban environment. This Master program will be run in strict collaboration with the Parma Creative City of Gastronomy UNESCO office and will involve several Universities around the globe.

• A post-graduate Master in Culture, Organization and Marketing of Enogastronomy that will form local food and wine managers close partnership in the Parma Creative City of Gastronomy UNESCO office. The course is organized in separate modules dealing with Food at 360°.

• The YAKULT-UNIPR Academy on Nutrition Communication, a short specialization course that forms young food scientists and nutritionists in the effective dissemination and communication of food science, with a particular focus on digital and social media dynamics.

* These courses are supported by a grant of the Emilia Romagna Region.