



Università  
degli Studi  
di Palermo



**SAAF**  
DIPARTIMENTO  
SCIENZE  
AGRARIE  
ALIMENTARI  
FORESTALI

## Mediterranean Food Science and Technology (LM 70)

### EDUCATIONAL OBJECTIVES

The course provides the main knowledge to manage quality in raw material procurement and food distribution systems, as well as the skills to analyze the different production models, transformation operations and organization in the catering sector.

It provides the knowledge and skills to manage the production process and to evaluate operating conditions to preserve the quality of Mediterranean foods and increase their shelf-life.

It provides knowledge and skills on issues of law related to food management, international trade, food safety and commercial relations with distribution. It provides the knowledge and skills useful for the sustainable management and enhancement of aquatic edible resources and their derivative products, using procedures that bring added value. The course will focus attention on the importance of defining traceability indicators with a view to safeguarding resources and their quality and enhancing supply chains. The course provides knowledge and skills on the technical and functional characteristics for the management of machines and plants in the agri-food industry in the Mediterranean area (oil, wine and fruit and vegetables) for obtaining quality products.

### PROFESSIONAL OPPORTUNITIES

**Profile:** Food technologist

**Functions:**

The inclusion of this professional figure is foreseen in the following sectors:

- technician for the control of the production processes of the agri-food industry;
- technician for the supply and quality control of the food of the GDO;
- consultant technician for the characterization of compositional and sensorial specificities, in the historical cultural enhancement and in the promotion of typical products and gastronomy;
- technical consultant for the organization of trade fair-exhibition activities and tourist activities dedicated to the enhancement of territorial and enogastronomic specificities;
- technician and / or agent for the production and trade of food and beverages related to typical products and gastronomy;
- technical consultant for the enhancement of typical products, catering companies, companies producing typical products and gastronomy;
- consultant for the promotion, organization and management of events related to the enogastronomic enhancement of the territory and for the certification of agri-food productions;
- technician and / or marketing agent specialized in typical products and gastronomy able to also use alternative commercial channels to large-scale distribution such as "e-commerce";
- business manager or consultant in the field of food and wine tourism (Agritourism, Fairs and Events related to agriculture and food and wine).The expected employment opportunities are essentially linked to technical tasks of management and control of the production, storage, distribution and administration of food and beverages. The course prepares for the profession of:
- technicians involved in the organization and management control of production;
- food product quality control technicians;

- sales and distribution technicians;
- operators in the world of promotion and enhancement of food products;
- operators in the world of large-scale distribution, for the procurement and quality control of products.

## LIST OF SUBJECTS

<b>1<sup>st</sup> year</b>
<b>Agroindustry sustainable systems and plants C.I.</b> - Food production and agro-industrial plants - Sustainable agroindustry systems
<b>Applied technology on Mediterranean food</b>
<b>Food trade and safety legislation</b>
<b>Technology and quality in the food supply system</b>
<b>Animal food and fisheries C.I.</b> - Animal food quality - Fishery resources and utilization
<b>Food chemical analysis and safety control</b>
<b>Food industry management and entrepreneurship</b>
<b>Altre conoscenze utili per l'inserimento nel mondo del lavoro</b>
<b>Attività formative a scelta dello studente</b>
<b>2<sup>nd</sup> year</b>
<b>Food sensory analysis</b>
<b>Pest management and disease control in the foodservice industry C.I.</b> - Biotic contaminants and food control - Pest control for the foodservice industry
<b>Stage</b>
<b>Consumer behaviour and food marketing</b>
<b>Microbiota associated with Mediterranean agri-food chains</b>
<b>Thesis</b>

### COURSE COORDINATOR

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