

BIP "Food Productions: Scientific and Practical Approaches"

BIP Id : 2023-1-IT02-KA131-HED-000138549-5

Participants (learners): Students

Registration deadline: April 10th, 2025

Dates physical mobility: from June 23rd to July 4th, 2025

Location: University of Modena and Reggio Emilia (Italy) - Reggio Emilia

Virtual mobility: starting at the end of April. The final calendar will be communicated soon (13 hours: 8 from end of April to end of May; 5 during the on-site mobility)

Language: English

Number of ECTS: 4

Maximum number of participants: 30

Target: Master students (EQF-7)

The Unimore International Relations Office (agreements@unimore.it) will contact you providing information on nomination procedures and deadlines.



UNIMORE
UNIVERSITÀ DEGLI STUDI DI
MODENA E REGGIO EMILIA



Co-funded by
the European Union

Department of Life Sciences

BLENDED INTENSIVE PROGRAMME
FOOD PRODUCTIONS: SCIENTIFIC AND PRACTICAL APPROACHES

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Teaching activities organized by UNIMORE with the collaboration of University of Almeria, Université de Caen Normandie,-Czech University of Life Sciences Prague (CZU), Universitat Politècnica de València, Warsaw University of Life Sciences.

Dates of physical mobility: from 23rd June to 4th July 2025

BIP coordinator: prof. Andrea Pulvirenti

Reference teacher: prof. Luisa A. Volpelli

Number of participants (provisional): 30 foreign students and 8 from UNIMORE.

Registration deadline: April 10th, 2025

Place: Reggio Emilia, Italy

Lessons and field trips: the activities will start on June 23rd. Lessons will take place at the HQ of the Department of Life Sciences in Reggio Emilia, via Amendola 2 – Campus San Lazzaro – Besta Pavilion. Field trips are also scheduled and will be held in different locations.

ARRIVAL		
23.06.2025	16.00	<p><i>Welcome and get together in Reggio Emilia, Besta Pavilion</i></p> <p>Life Science in Unimore (Lorena Rebecchi - Director Dept. of Life Science- Unimore) The Unigreen Alliance (Daniela Quaglino - Coordinator UNIGreen Teaching & Learning) The Blended Intensive Program (Andrea Pulvirenti - BIP Coordinator)</p>

	Time	Lecturer/guide	Topic	Location
24.06.2025	9.30 - 10.30	Andrea Pulvirenti - Luisa Volpelli	<i>Illustration of the BIP program</i>	Besta Pavilion
	10.30 - 12.30	Fabio Licciardello	<i>Packaging multifaceted role in the food value chain</i>	Besta Pavilion
	12.30 - 14.30	Lunch break		
	14.30 - 16.30	Maria Gullo	<i>Vinegar biotechnology</i>	Besta Pavilion
25.06.2025	9.30 - 11.30	Alessandro Ulrici - Rosalba Calvini	<i>Theory and application of RGB and hyperspectral imaging for food monitoring</i>	Besta Pavilion
	12.00 - 14.00	Lunch break		
	14.00 - 17.00		<i>Project preparation for virtual competition</i>	-
26.06.2025	9.30 - 12.30	Andrea Pulvirenti – Luisa Volpelli	<i>Visit at a Parmigiano Reggiano cheese factory</i>	
	12.30 - 14.30	Lunch break		
	14.30 - 16.30	Maria Gullo	<i>Visit Vinegar Factory San Giacomo</i>	Novellara (RE)
27.06.2025	9.00 - 12.30	Consorzio Parmigiano Reggiano	<i>Protection and supervision of Parmigiano Reggiano cheese</i>	
	12.30 - 14.00	Lunch break		
	14.00 - 17.00		<i>Project preparation for virtual competition</i>	
28 and 29.06.2025		Free time		
30.06.2025	08.30 - 12.30	Andrea Pulvirenti – Luisa Volpelli	<i>Visit at a sausage factory</i>	
	12.30 - 14.00	Lunch break		

	14.30 - 17.30	Andrea Pulvirenti – Luisa Volpelli	<i>Visit at a pizza-making factory</i>	
01.07.2025	9.00 - 12.30	Patrizia Fava - Emanuela Lo Faro - Francesca Masino - Giuseppe Montevecchi	<i>Food technology</i>	Technopole Pad 19
	12.30 - 14.30	Lunch break		
	14.00 - 17.00	Lara Maistrello	<i>Insects in food & insects as food or feed. (with practical session)</i>	Technopole Pad 19
02.07.2025	9.30 - 12.30	VIRTUAL ACTIVITY: COMPETITION		
	12.30 - 14.30	Lunch break		
	14.30 - 17.30	Mattia Pia Arena	<i>Microbial Culture Collection in the frame of SUS-MIRRI.IT Project</i>	Besta Pavilion
03.07.2025	9.30 - 12.30	VIRTUAL ACTIVITY: COMPETITION		
	12.30 - 14.30	Lunch break		
	14.30 - 16.30	Davide Tagliazucchi Alice Cattivelli	<i>Peptidomics application for bioactive peptides discovery: A focus on Parmigiano-Reggiano</i>	Besta Pavilion
04.07.2025	10.00 - 12.00	FINAL EXAM		
	12.30 - 14.30	GOODBYE LUNCH "ALL TOGETHER "		
05.07.2025		DEPARTURE		

Upon arrival, you will receive information to join collateral events that will take place in our city in the early evenings of the Reggio Emilia summer.

For rooms we suggest booking:

<https://en.ostelloreggioemilia.it/home-page.html>

<https://www.studentatomanodori.it/chi-siamo/>

<https://www.holidu.it/f/bnb-pensione-reggio-emilia-italia>

<https://www.cozycozy.com/it/bed-and-breakfast-reggio-emilia>