

February 2025 – June 2025

ADVANCED PROFESSIONAL COURSE



SAPIENZA
UNIVERSITÀ DI ROMA

SCIENTIFIC INVESTIGATION TECHNIQUES IN THE FOOD SECTOR



The Master program trains experts in combating food-related crimes, providing advanced knowledge in food chemistry and innovative techniques to ensure authenticity, traceability, and detect adulteration and counterfeiting.

February 2025

START

Lessons:

190 hours (online),

38 CFU

(WEEK END FORMULA)

Friday 9 a.m. – 1 p.m./ 2 p.m. – 6 p.m.

Saturday 9 a.m. – 1 p.m.

June 2025

Internship: 10 CFU, 250 hours

FINISH

The cost of the Master's program is €3,200.00 to be paid in two equal installments

SPECIAL DISCOUNT

- «CARTA DOCENTE» (teacher card);
- 10 % discount for the first six technologists in the ranking (Lazio-Campania);
- CUFA personnel;
- «PA 110 e lode» project (€2,870.00)

Admission requirements (also equivalents)

LM-54; LM-13; LM-86; LM-6; LM-69; LM-73; LM-7; LM-71; LM-70; LM-8; LM-73; SECS/P13; LM-9; LM-61; LMG-01, LS-22 and similar; LM-11; LM-GASTR; LM-6.

COURSE	CFU
Organic Molecules in Food	2
Food production and processing methods	2
Food packaging	1
Microbiological quality and food hygiene	2
Oxidative degradation of food	1
Chemical risk associated with the use of hazardous substances in food production processes and/or adulteration	1
Scientific evidence in criminal proceedings	1
Molecular traceability	7
Biomolecular analysis techniques	1
Expeditious methods for roadside checks of foodstuffs	1
Multivariate statistical methods for food characterization	2
Agri-food products with geographical indication	2
The wine and beer supply chain	2
The dairy sector	2
The olive oil sector	2
The fisheries and meat sector	2
Honey and apiary products supply chain	1
Supply chain of pasta and cereal products	2
The coffee supply chain	1
The fruit and vegetable supply chain, vegetable preserves and fruit juices	1
The legal regulation of agri-food safety and the repression of fraud	2
Internship	10
Other activities (seminars, conferences, group work, visits to public and/or private bodies)	2
Final exam	10

MASTER DIRECTOR:

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