



Module 12: Water-Energy-Food nexus - Valorization of local food resources

Theme	Subject	Hours	Teacher
Food production and quality/safety assessment	Properties and processing of cereals and pulses	4	Marti
	Bee productions	4	Lupi
	Production of beverages from local agricultural products: Technological and fermentative approaches	4	Vigentini / Fracassetti
	Fast and simple methods for detection of biological contaminants	2	Iametti
	Critical aspects related to grain quality. Laboratory activity: Rheological properties of grains	2	Marti
	Critical aspects related to grain quality. Laboratory activity: Immunochemical detection of contaminants in grains	2	Iametti
Valorisation of local resources	Market analysis between food security and consumers' behaviour	4	Corsi / Mazzocchi
	Food processing for improved shelf life and rentability	4	Casiraghi
	Valorisation of neglected and underutilized local food plants through the discovery of bioactive taste and somatosensory compounds	2	Bassoli
	Food waste and by-products valorisation by means of insects for protein-rich biomass production	2	Jucker / Piccinini
	Use of local resources for fighting malnutrition	8	Battezzati
	Valorisation of agro-food by-products through insect rearing (with laboratory activity)	2	Savoldelli
	Farming the future: sustainable value chains for ASAL in Kenya	2	Piazzini / Joseph Lentunyoi
Module conclusion	Evaluation and feed-back	2	
	Total Hours	44	
	Standard teaching	30	
	Seminar	8	
	Workshop	4	