Syllabus

Kursbeschreibung

Titel der Lehrveranstaltung	Molecular Techniques in Food Technologies: from Biotechnology to Authenticity
Code der Lehrveranstaltung	44725
Zusätzlicher Titel der Lehrveranstaltung	
Wissenschaftlich-disziplinärer Bereich	AGRI-06/B
Sprache	Englisch
Studiengang	Master in Lebensmittelwissenschaften für Innovation und Authentizität
Andere Studiengänge (gem. Lehrveranstaltung)	
Dozenten/Dozentinnen	Prof. Youry Pii, Youry.Pii@unibz.it https://www.unibz.it/en/faculties/agricultural-environmental-food-sciences/academic-staff/person/33704
Wissensch. Mitarbeiter/Mitarbeiterin	
Semester	Erstes Semester
Studienjahr/e	-
KP	3
Vorlesungsstunden	18
Laboratoriumsstunden	12
Stunden für individuelles Studium	45
Vorgesehene Sprechzeiten	9
Inhaltsangabe	- Food authenticity and frauds - DNA-based methods for food authenticity - DNA molecular markers - Hybridization-based markers - PCR-based markers

Themen der Lehrveranstaltung	Food authenticity: definition, quality and safety certifications, geographical indications. • Food frauds. • Analytical Chemistry methods for food traceability and authenticity. • DNA-based methods for food authenticity: 1. Introduction to DNA structure. 2. DNA extraction methods: qualitative and quantitative assessments. 3. The use of molecular markers for DNA profiling: hybridization-based markers and PCR-based markers. - Restriction Fragment Length Polymorphism (RFLP) - PCR, Touch-Down PCR, Nested PCR - PCR-RFLP - Random Amplified Polymorphic DNA (RAPD) - Amplified Fragment Length Polymorphism (AFLP) - Inter simple Sequence Repeats (ISSR) - Real Time PCR - High Resolution Melting Analysis (HRMA) - Digital PCR (dPCR) - Arrays
Stichwörter	Food authenticity, Food traceability, Molecular markers, Hybridization-based markers, PCR-based markers, omics approaches
Empfohlene Voraussetzungen	Basic knowledge of genetics and molecular biology
Propädeutische Lehrveranstaltungen	None
Unterrichtsform	The course consists of lectures (18 hours of frontal lectures) during which the different topics will be presented and discussed. Practical lessons and laboratory activities (12 hours), conducted by the Teacher, are also foreseen. Course topics will be presented using Power Point presentations. Power Point presentations using during frontal lectures will be made available to the students through the Microsoft Teams platform in advance. Frontal lectures will be audio-video recorded and made available through the same platform.
Anwesenheitspflicht	No

Spezifische Bildungsziele und erwartete Lernergebnisse	The course belongs to the area of learning that is affine to the Study Course (area affine integrativa) and specifically in the context of the disciplines of Food Sciences. The aim of the course is to provide students with an adequate mastership of general scientific principles at the base and methods exploited within this discipline as well as some specific professional knowledge. The aim of the course is to give an overview of the up-to-date molecular methods used to assess the authenticity of foodstuff, further completed with the analyses of case studies published in the literature. In particular, it is expected that the student acquires knowledge on the different molecular methods available and the specific characteristics of each one, so that he/she could become an autonomous user.
Spezifisches Bildungsziel und erwartete Lernergebnisse (zusätzliche Informationen)	
Art der Prüfung	The final examination will consist of two components: Written exam (multiple-choice test): designed to assess knowledge and understanding of the theoretical principles of molecular techniques, as well as the ability to apply such knowledge to case studies in food authenticity. The test will assign +1 point for each correct answer, –0.25 points for each incorrect answer, and 0 points for omitted answers. The written exam will contribute 80% of the final grade. Laboratory report: students are required to prepare a detailed written report on the laboratory activities carried out during the course. The report will be evaluated with respect to the accuracy and completeness of the description, the correct interpretation of experimental results, and the clarity of scientific writing. The laboratory report will contribute 20% of the final grade. The overall grade will be determined by combining the two components, expressed on a 30/30 scale.
Bewertungskriterien	The evaluation will be based on the extent to which students demonstrate the knowledge and understanding of the molecular methods used in food authenticity and their underlying scientific

	principles. The multiple-choice exam will assess the accuracy, breadth, and integration of theoretical knowledge, as well as the ability to apply such knowledge to case studies. The laboratory report will be used to evaluate students' capacity to correctly describe experimental procedures, to interpret results in a critical manner, and to communicate their findings with clarity and precision. Overall, students will be assessed on their ability to link theoretical knowledge with practical applications, to show autonomy in the use of molecular techniques, and to present scientific information in a clear and structured way.
Pflichtliteratur	Slides used during frontal lectures Sforza S. "Food authentication using bioorganic molecules" ISBN 978-1-60595-045-7
Weiterführende Literatur	Scientific papers suggested by the lecturer during lectures
Weitere Informationen	
Ziele für nachhaltige Entwicklung (SDGs)	Nachhaltiger Konsum und Produktion, Gesundheit und Wohlergehen