The PhD course in Animal and Food Science offers a comprehensive education in animal genetics, nutrition and management, food processing, microbiology, and analytical methods. The course offers excellent working conditions in a challenging environment for talented researchers in the best academic research institution in Italy.

Students choose their field of interest under the supervision of one or more professors. Courses are designed to provide advanced tools on applied bio-statistic, risk and security in research activities, scientific communication, literature research and data resources.

Strong cooperation between Italian and European organizations of producers, private companies, and public institutions allow combined research activities, seminars and periods of internship. Internships abroad are highly recommended.

The thesis is a collection of peer reviewed papers published in best ranked international scientific journals.

The PhD course is held in AGRIPOLIS, a campus for students placed in Legnaro, a town close to the centre of Padova and close to Venice.

For further information visit:
http://webservice.dafnae.unipd.it/phdanim_food/en/

General contact:
raffaella.cattarinussi@unipd.it
PhD in Animal and Food Science in Padova - sustainable production of high quality food

**PHD ANIMAL AND FOOD SCIENCE**

**Campus teachings:**
- English language training
- Access to bibliographic resources
- Introduction to biostatistical analysis using R
- Ethics of Science (general part)

**PhD teachings:**
- Safety in research and laboratories and experimental farm
- Applied biostatistics
- Scientific communication

Researchers from different countries are routinely invited to present seminars in the field of animal and food sciences

**MAIN RESEARCH TOPICS**

**Animal Science**
- Animal breeding, nutrition, and husbandry
- Biostatistics applied to genetic improvement,
- Biodiversity protection, traceability of products;
- Animal feeding and nutrition, economical and environmental sustainability of animal production systems;
- Ethology and animal welfare, livestock and pet-animals;
- Milk quality, cheese-making and cheese quality;
- Meat quality and nutritional value, high quality and high price processed meat and sausages;
- Sustainable animal production systems;
- Quality of products of animal origin.

**Food Science**
- Food quality and technology;
- Optimization of food manufacturing;
- Novel and Functional food;
- Food industry by-products;
- Food enzymology;
- Biochemistry of food processing;
- Food sensory quality;
- Meal preparation and distribution;
- Food safety and food service;
- Wine, alcoholic beverages and distillates technology and quality.

**MAIN RESEARCH TOPICS**

**Food and wine technologies**