

Lectures' Timetable

<u>Saturdays :</u>	<u>Sundays :</u>
08.30hrs - 10.30hrs 10.30hrs - 11.00hrs (coffee break) 11.00hrs - 13.00hrs <i><u>1hr break for lunch</u></i> 14.00hrs - 15.30hrs 15.30hrs - 16.00hrs (coffee break) 16.00hrs - 17.30hrs	09.00hrs - 10.30hrs 10.30hrs - 11.00hrs (coffee break) 11.00hrs - 13.00hrs

1° Week end – 17 - 18 September

Good Agricultural Practices (1° part) – Dott. Sebastiano Ferrante
Hygiene Standards: Basic Principles – Dott.ssa Maccagnano

2° Week end – 24 - 25 September

Product Traceability (1° part) – Dott.ssa Errante
Hygiene Standards: processed fruits and vegetables – Dott.ssa Casella

3° Week end – 1 - 2 October

Product Traceability (2° part) – Dott.ssa Errante
Labelling – Dott.ssa Casella

4° Week end – 8 - 9 October

Good Agricultural Practices (2° part) – Dott. Sebastiano Ferrante
Hygiene Standards: Specific Case Studies – Dott.ssa Maccagnano

5° Week end – 15 - 16 October

Standards for Voluntary Certification – Dott. Squatrito
Food in the World – Quality Required & Requested – Dott. Sebastiano Ferrante (Slow food)

Concluding Ceremony

Presentation of Certificates