

# Agricultural and Food Economics

## Laurea Magistrale in Agricultural and Food Economics

School: Agriculture, Food and Environment Sciences

Campus: Cremona, Italy

Next Intake: September 2025

Duration: 2 years

Total credits (ECTS): 120

TOP 150

Agriculture Forestry

2023

QS

WORLD UNIVERSITY RANKINGS

BY SUBJECT

YEAR 1

■ Business management and finance: (11 ECTS)

▣ Management basics

▣ Financial accounting and business evaluation

■ Food safety management: (10 ECTS)

▣ Food protection management

▣ Food risk analysis and management

■ Economic fundamentals of the agri-food system: (10 ECTS)

▣ Economics of the agri-food system

▣ Microeconomics of the agri-food system

■ Quantitative methods: (12 ECTS)

▣ Applied mathematics and statistics for the agri-food system

▣ Applied econometrics for the agri-food system

■ Industrial organisation: (10 ECTS)

▣ Strategic decision making

▣ Industrial organisation of the food system

■ Agricultural and food marketing (6 ECTS)

■ Research methods in agricultural and food economics (1 ECTS)

■ Seminar on theological issues (in Y1 or Y2)

Common credits

■ Agricultural and food market institutions (6 ECTS)

■ Economics of agricultural and food markets (7 ECTS)

■ Seminar on theological issues

■ Optional courses\* (10 ECTS)

■ Soft skills and entrepreneurship (1 ECTS)

■ Seminars (1 ECTS)

■ Final dissertation (20 ECTS)

“Business and management” profile credits

■ Food supply chain management (5 ECTS)

■ Business planning for start-up (5 ECTS)

■ Business strategy and leadership (5 ECTS)

“Marketing and consumer behaviour” profile credits

■ Multi-channel retail marketing (5 ECTS)

■ Food consumer psychology and market intelligence (5 ECTS)

■ Qualitative research methods for the agri-food system (5 ECTS)

\* Suggested Optional Courses

■ Law and regulation in food value chains (5 ECTS)

■ Agricultural, food and environmental policies (5 ECTS)

■ Economics of sustainability and circularity (5 ECTS)

■ Food footprint: the environmental impact of the agri-food chain (5 ECTS)

■ Italian language and civilisation (5 ECTS)<sup>11</sup>

DID YOU KNOW?

An interactive approach to teaching is a consistent plus to this programme: students benefit from business games as real-life business challenges to resolve in team and exchange opportunities during a semester abroad at one of our university partners in Europe or overseas.

CAREER PATHS

■ Managerial positions in agri-food corporations (multinational food companies, small and medium enterprises, retail chains)

■ Managerial positions in professional associations linked to the agricultural and food sector

■ Consultants for agricultural and food companies

■ Professional positions in international organisations

■ Research positions in universities or applied research companies

# Food Processing: Innovation and Tradition

## Laurea Magistrale in Food Processing

School: Agriculture, Food and Environment Sciences

Campus: Cremona, Italy

Next Intake: September 2025

Duration: 2 years

Total credits (ECTS): 120

TOP 150

Agriculture Forestry

2023

QS

WORLD UNIVERSITY RANKINGS

BY SUBJECT

YEAR 1

■ Food microbiology (11 ECTS):

▣ Mod. Food microbiology for food production

▣ Mod. Food microbiological safety

■ Food quality assurance and international certifications (5 ECTS)

■ Food supply chain management (5 ECTS)

■ Physical chemistry and biochemistry of food (12 ECTS):

▣ Mod. Physical chemistry of food (8 ECTS)

▣ Mod. Biochemistry of food (4 ECTS)

■ Raw materials (12 ECTS):

▣ Mod. Grains and vegetables

▣ Mod. Fruit science

▣ Mod. Animal sources

■ Food technology and plants (10 ECTS)

■ Free choice courses (0-5 ECTS)\*

■ Seminar on theological issues (in Y1 or Y2)

YEAR 2

■ Digital data processing (5 ECTS)

■ Economic impact of agricultural and food regulation (5 ECTS)

■ Food processing (10 ECTS)

■ Innovation in food packaging (8 ECTS)

■ Process control and digitalisation in food industry (6 ECTS)

■ Free choice courses (5-10 ECTS)\*\*

■ Thesis (20 ECTS)

■ Soft skill (1 ECTS)

\*Suggested courses:

■ Food footprint: the environmental impact of the agro food chain (5 ECTS)

■ Food consumer psychology and market intelligence (5 ECTS)

■ Introduction to sustainability of the food system (5 ECTS)

■ Italian civilisation and language for international students (5 ECTS)

DID YOU KNOW?

This degree will be taught in the campus of Cremona: a completely renovated 16th Century monastery. Historically it was devoted to the production of botanical drugs and now will be dedicated to the most updated innovation of food processes. The campus consists of 12,000 square meters of university buildings, high tech labs and teaching rooms, together with 20,000 square meters of open green space in the city centre.

CAREER PATHS

As an expert in food product innovation graduates can apply as product developers, with a role in R&D groups of Food Companies. In managerial positions, they will be combining technology, financial planning and research. Positions as product and innovation managers will be specific for the programme graduates' skills. In addition, as food quality expert, graduates can become global food production managers. This entails monitoring fundamental aspects of food production, which means graduates are responsible for creating high quality, safe and healthy products. Graduates are likely to start out as junior food safety specialist working in the innovation, safety, or quality department of a food company.