

FOOD SAFETY ACROSS THE FOOD CHAIN

From raw milk to final product – understand, analyse and ensure food safety

ERASMUS+ BIP | CZU Prague | 19–26 September 2026 Virtual part: TBA



PARTICIPANTS

- Master's students
- Food Science / Microbiology / Biotechnology



LABORATORY PRACTICE

Work with real samples and modern laboratory equipment.



FOOD SAFETY PROJECT

Solve a real food safety assessment project in international teams.



ANALYTICAL TECHNIQUES

Apply advanced methods for reliable analysis and accurate results.



DAIRY INDUSTRY VISIT

Visit a dairy plant and explore how food safety is ensured in real production.



FINAL PRESENTATION

Present results and propose solutions to food safety challenges.

BIP EXPERIENCE

Hands-on experience.
International collaboration.
Food safety throughout the food chain.



INTERNATIONAL TEAMWORK

Learn together, share ideas and develop professional competences.



ANALYSE RAW MATERIALS

Examine the quality and characteristics of raw materials.



FOOD PROCESSING

Understand key processing steps and technologies.



MICROBIOLOGICAL TESTING

Detect and evaluate microorganisms that matter.



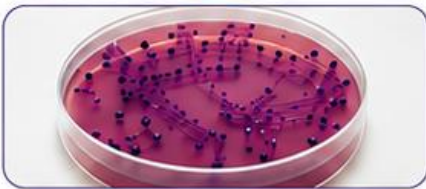
MOLECULAR AND RAPID METHODS

Use molecular and rapid methods for precise detection.



FOOD SAFETY ASSESSMENT

Evaluate results and propose measures for safe food.



INTERNATIONAL STUDENT TEAMS WORKING TOGETHER ON REAL FOOD SAFETY CHALLENGES

