

Federico Tomasello

Nationality: Italian 📞 (+39) 3288220825 Date of birth: 19 Dec 1993

Email address: federico19tomasello@gmail.com

Address: (Italy)

EDUCATION AND TRAINING

PhD Student Università di Bologna [31 Oct 2019 – Current] Address: Via Tolara di sopra, 50, 40064 Ozzano dell'Emilia (Italy) https://www.unibo.it Field(s) of study: Animal production & Food safety

PhD Exchange student

University of Córdoba [30 Sep 2021 - 29 Nov 2022]

Address: Avd. Medina Azahara, 5 , 14071 Córdoba (Spain) https://www.uco.es

Post-graduate course "Control of the Fishery Products Supply Chain"

Università di Napoli [Jan 2021 – Jul 2021] Address: Corso Umberto I, 40, 80138 Napoli (Italy) https://www.unina.it

Post-graduate course "New management approaches for bovine udder health: from theory to practice"

Università di Milano [Aug 2020 – Oct 2020] Address: Via Festa del Perdono, 7, 20122 Milano (Italy) https://www.unimi.it

Bachelor of Veterinary Medicine

Università di Bologna [20 Mar 2019] Address: Via Tolara di sopra, 50, 40064 Ozzano dell'Emilia (Italy) https://www.unibo.it Field(s) of study: Agriculture, forestry, fisheries and veterinary Final grade : 101/110 Thesis: Cellular composition of equine amniotic fluid

Erasmus+ trainee University of Veterinary and Pharmaceutical Sciences Brno [Sep 2018 – Dec 2018] Address: Palackého tř. 1946/1, 612 42 Brno (Czechia)

https://www.vfu.cz

Scientific high school diploma

Liceo Scientifico S. Cannizzaro [2012]

Address: Via Generale G. Arimondi, 90143 Palermo (Italy) Final grade : 86/100

AFS exchange student

AFS Intercultural programs [2010 – 2012]

Address: Melbourne (Australia) https://afs.org/

WORK EXPERIENCE

Junior quality and safety consultant

Studio Bioeco s.r.l. [31 Mar 2019 – Sep 2019]

Country: Italy

Responsible for medical congress secretariat

Meeting E Creative S.r.l. [2010 – 2019]

Country: Italy

CONFERENCES AND SEMINARS

Workshop: Use of Ouantitative Microbial Risk Assessment Tools. Case studies on foodborne pathogens in ready-to-eat foods [Cordoba, 27 Oct 2022 – 28 Oct 2022]

27th International ICFMH Conference (FoodMicro 2022) [Atene, 28 Aug 2022 - 31 Aug 2022]

Workshop: Modern Predictive Microbiology Analysis in R (PREDMICRO 2022) [Braganza, 27 Jun 2022 – 28 Jun 2022]

EU challenge tests guidelines [Online, 24 May 2022]

La Microbiologia Predittiva: Teoria e Applicazione [Lodi, 11 May 2022]

IAFP's Software Fair Series Part 2 - The USDA Integrated Pathogen Modeling Programs [Online, 19 Apr 2022]

IAFP's Software Fair Series Part 1 - Bioinactivation & Biogrowth [Online, 17 Mar 2022]

24th Congresso Associazione per la Scienza e le Produzioni Animali "Animal Science and Society Concerns"

[Padova, 21 Sep 2021 – 24 Sep 2021]

30th Convegno Nazionale Associazione Italiana Veterinari Igienisti "Sfide globali nella gestione delle criticità delle filiere alimentari"

[Online, 16 Sep 2021 – 24 Sep 2021]

LANGUAGE SKILLS

Mother tongue(s): Italian Other language(s):

English LISTENING C1 READING C1 WRITING C1

Spanish

LISTENING B2 READING B2 WRITING A2 SPOKEN PRODUCTION C1 SPOKEN INTERACTION C1 SPOKEN PRODUCTION B2 SPOKEN INTERACTION B2

DIGITAL SKILLS

My Digital Skills

Microsoft Office: proficient user of Word, Excel and Powerpoint / Bibliographic Research using Scientific Databases / Bibliography Management :(ENDNOTE; MENDELEY) / Predictive microbiology software (ComBase, FSSP, DMfit, GinaFit, MicroHibro) / MATLAB (Basics) / STATA (Basics) / R / R Studio (Intermediate)

PUBLICATIONS

Morphological study of equine amniotic compartment [2022] https://doi.org/10.1016/j.theriogenology.2021.10.019

Modeling the behavior of Listeria innocua in Italian salami during the production and High-Pressure validation of processes for exportation to the U.S [2021]

https://doi.org/10.1016/j.meatsci.2020.108315

Update on a model to describe Salmonella spp. population reduction in Italian salami during production and high-pressure processing.

https://doi.org/10.1016/j.meatsci.2021.108506

Effectiveness of alkaline electrolyzed water in reducing bacterial load on surfaces intended to come into contact with food [2021] https://doi.org/10.4081/ijfs.2021.9988

Assessment of the Impact on Human Health of the Presence of Norovirus in Bivalve Molluscs: What Data Do We Miss? [2021]

https://doi.org/10.3390/foods10102444

Effect of production process and high-pressure processing on viability of Salmonella spp. in traditional Italian dry-cured coppa [2020]

https://doi.org/10.4081/ijfs.2020.8445

Effect of production process and high-pressure processing on viability of Listeria innocua in traditional Italian dry-cured coppa.

[2020] https://doi.org/10.4081/ijfs.2020.9133