

PERSONAL INFORMATION



Maria Stella Cosio

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CURRENT POSITION

Associate Professor - SSD AGR15 - Food Science and Technology

WORK EXPERIENCE

- 2003 - oggi Associate Professor - SSD AGR15 - Food Science and Technology  
University of Milano
- 2001-2002 Assistant Professor  
University of Milano
- 1996-2001 Graduate technician  
University of Milano
- 1994-1995 Researcher volunteer  
University of Milano

EDUCATION AND TRAINING

- 1997 Luglio Visiting scholar - DPT of Chemical Sciences Biomedical and Environmental Sensor Technology (BEST), Centre (electrochemical sensors for food analysis)  
University of Dublin
- 1996 Specialization post-degree in Food Chemistry and Technology  
University of Parma
- 1991-1993 CNR fellow-ship (development of chemical and biological sensors for the detection of substances of interest to food)  
University of Milano
- 1990 Master Degree in Biological Science  
University of Messina

PERSONAL SKILLS

Mother tongue Italian

Other language (s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B1	C1	B1	B1	C1
French	B1	C1	B1	B1	C1

Organisational/managerial skills

1996 - current Coordination of working groups (students in thesis, exercises of laboratory, 2

doctoral students, 1 research grant, research projects)  
 2003 - current Coordination and organization of practical laboratory exercises of chemical food analysis (safety, activity planning)  
 2006 - current Tutor for the degree courses in Food Science and Technology  
 2008 - current PI of a scientific laboratory of sensors and nanosensors  
 2013 - 2017 Member of the PhD Committee in Mountain Environment and Agriculture (MEA) Free University of Bolzano

## Interest of research/Professional skills

## Research topics

1. Quality control and food safety: Development of electrochemical sensors and biosensors for food analysis, Development and validation of chemical analysis methods based on different techniques for the determination of residues and contaminants in food (flow analysis systems, HPLC and GC/MS chromatography)  
 2. Nanotechnologies in the food industry: Development of electrospun nanofibers, encapsulation of bioactive compounds, nanosensors, improvement of food characteristics.

## Professional skills

Member of selection board for the award of the Ph.D. degree and for admission to research doctorate courses, for exams for the qualification to practice as agronomist and forestry doctor and food technologist, for the evaluation and selection of students and for the final examination of Higher Technical Education and Training courses (IFTS), PAS, SILSIS and TFA representing the Faculty.  
 Referee of national and international journal

Specialist skills acquired with specialization courses (Mass Gas Chromatography Techniques, Mass Spectrometry Support Training - Data Processing (2007-2008)).

## ADDITIONAL INFORMATION

Pubblicazioni Link database IRIS-AIR: <https://air.unimi.it>; <http://orcid.org/0000-0003-0789-2702>.

Presentations at conferences Speaker at national and european conferences

Projects KHSTTIRP-F/TR01 2014 “Kazakhstan Health technology transfer and institutional reform” KHSTTIRP-F/TR-04-2012 “Consulting services on organization of capacity building of specialists and managers of Kazakhstan Centers for Sanitary and Epidemiological Expertise on the study food products derived from genetically modified (transgenic) plants and animals”  
 Prin 2010/2011 (electrochemical sensors for food analysis)  
 Cariplo 2007-2008 (Bionanotecnology in food)  
 PUR 2008 (Sensors for studies of characterization and shelf-life of products of plant origin),  
 PUR 2007 (Innovative technological processes for the encapsulation of active food ingredients),  
 PUR 2006 (Development of an electrochemical sensor with nanostructured materials for the determination of thiol groups in food).

Honours and awards 2017 Recognition for the excellent contribution as peer reviewer of J. of Food and Drug Analysis  
 2016 second award for the scientific work: Encapsulation of phenolic compounds in food grade biopolymer nanofibers - III IICTA International Congress 2016

Memberships 2005 - current The Italian Society of Science and Food Technology  
 2011 - 2017 Iseki Food Association (IFA)

Corsi Current teaching in Unimi degree courses  
 from 2003 Chemical Analysis of Food Products (8 CFU) - Degree in Food Science and Technology  
 from 2016 Enochemical Analysis (6 CFU) - Degree in Viticulture and Oenology  
 Teachings in Unimi Master  
 Accreditation Module of food control laboratories, first level Master “Quality and Safety of Food Products”: Quality Control Module for Agricultural Industries, first level Master in “Natural Substances: Chemistry, Technologies and Industrial Applications”

*Teachings in Unimi Graduate Schools*

*SILSIS: Laboratory module of Agricultural Chemistry and Agri-Food Technologies 15 hours 2006/2007; 48 hours Food Chemistry Course, 2007/2008; 43 hours, 2008/2009; for PAS (Special Enabling Paths) 16 hours - 2013/2014 for the course of Principles and techniques of product transformation; for the TFA (Active Training Internships) 15 hours - 2014/2015 for the food production teaching course.*

## Personal information

I authorize the handling of personal information in this curriculum, according to D.Lgs n. 196/03 and following modifications and Regulations EU 679/2016 (General Regulations concerning Data Protection or GRDP) and art. 7 of University Regulations concerning protection of personal information.

I authorize, according to D.lgs 14/03/2013 n. 33 concerning transparency, in case of conferment of the position and of the fellowship, the publication of this curriculum in the web site of Università degli Studi di Milano in the section "Amministrazione trasparente", "Consulenti e collaboratori".

Date Dec 22, 2018

Signature

