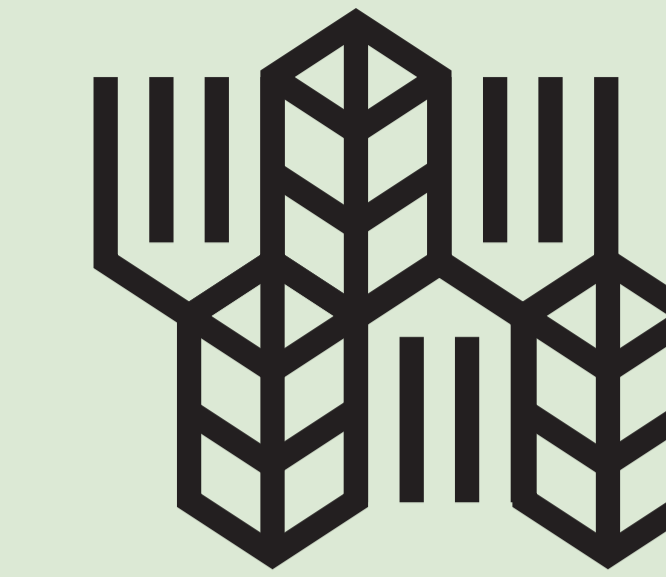




# Graduate Certificate on Risk Analysis at the University of Buenos Aires



**ANÁLISIS DE RIESGO  
PARA EL SECTOR  
AGROALIMENTARIO**

**Presenting Author:** Dr. Clara Rubinstein (*Bayer Cropscience, ICCAS*). **Co-author:** Prof. Carmen Vicién (*University of Buenos Aires, ICCAS*).

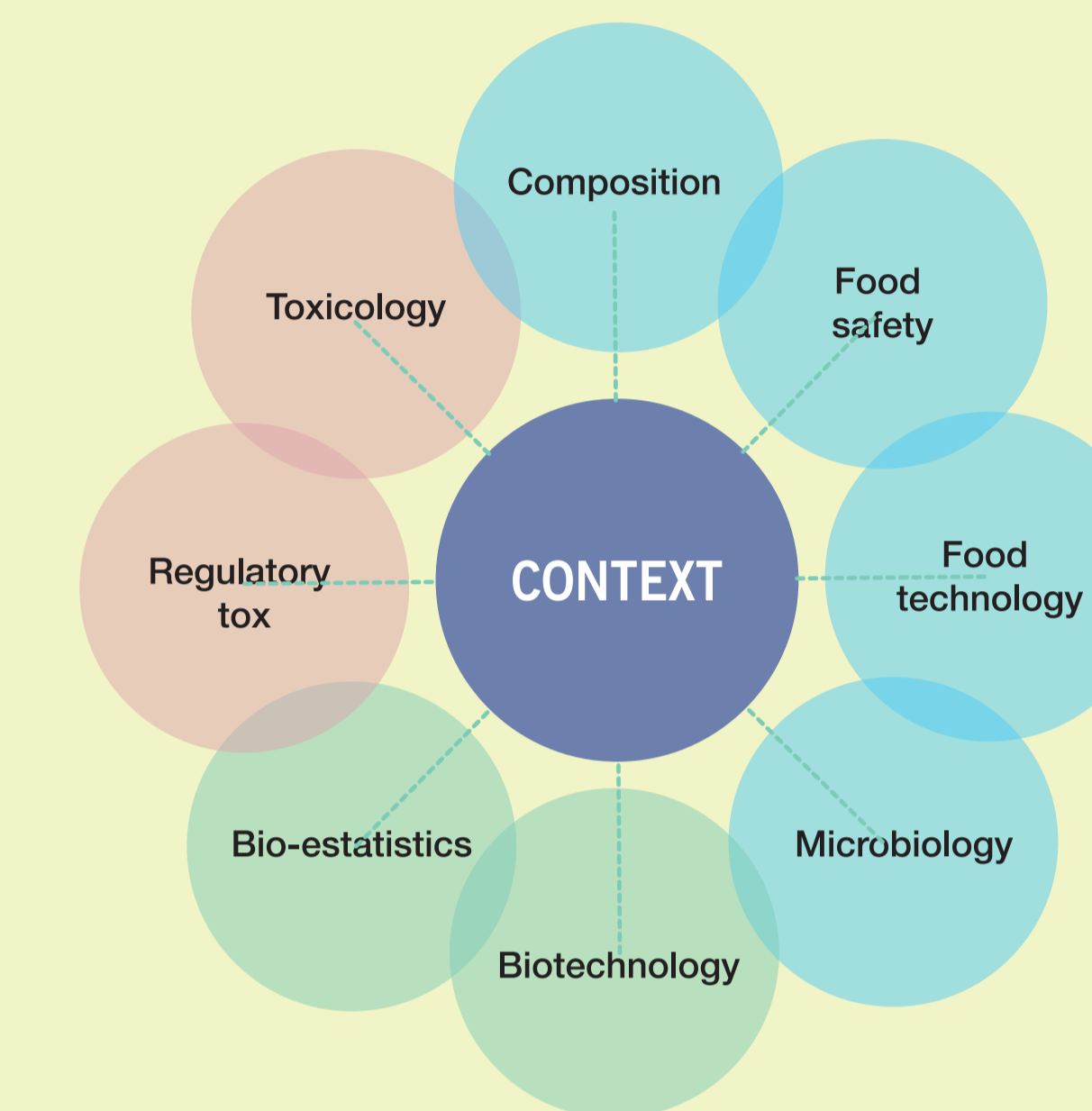
These Certificates, in hybrid mode, and in Spanish, were launched in 2021. They intend to train professionals who can understand the general principles of Risk Analysis and get familiar with the analytical thinking process and the skills needed to identify risks and address their management within the Regulatory Science framework. These competences will enable graduates to identify, estimate or quantify risk levels in the field of food and environmental safety of regulated products and technologies, and also incorporate the social responsibilities involved in decision making in this area.



## Module I: The Context

1. Agricultural systems: links to the socio-economic environment
2. Trade and international negotiations
3. Introduction to Risk Analysis and Regulatory Science
4. Approaches and Policies for Risk Analysis

## Module II: Elements and concepts of the most relevant disciplines for risk evaluation



## CERTIFICATE ON RISK ANALYSIS FOR THE AGRIFOOD SECTOR 1. CONCEPTUAL BASES

### Objectives

The primary goal is to introduce professionals from different disciplines, to the theory and practice of risk assessment processes in the food production system: food safety, inputs for food processing, agricultural inputs and transgenic organisms.

### Study Plan

This certificate grants 11 credits and is organized into two Modules, spanning 176 hours of synchronic and asynchronous classes, seminars, workshops and practical assignments.

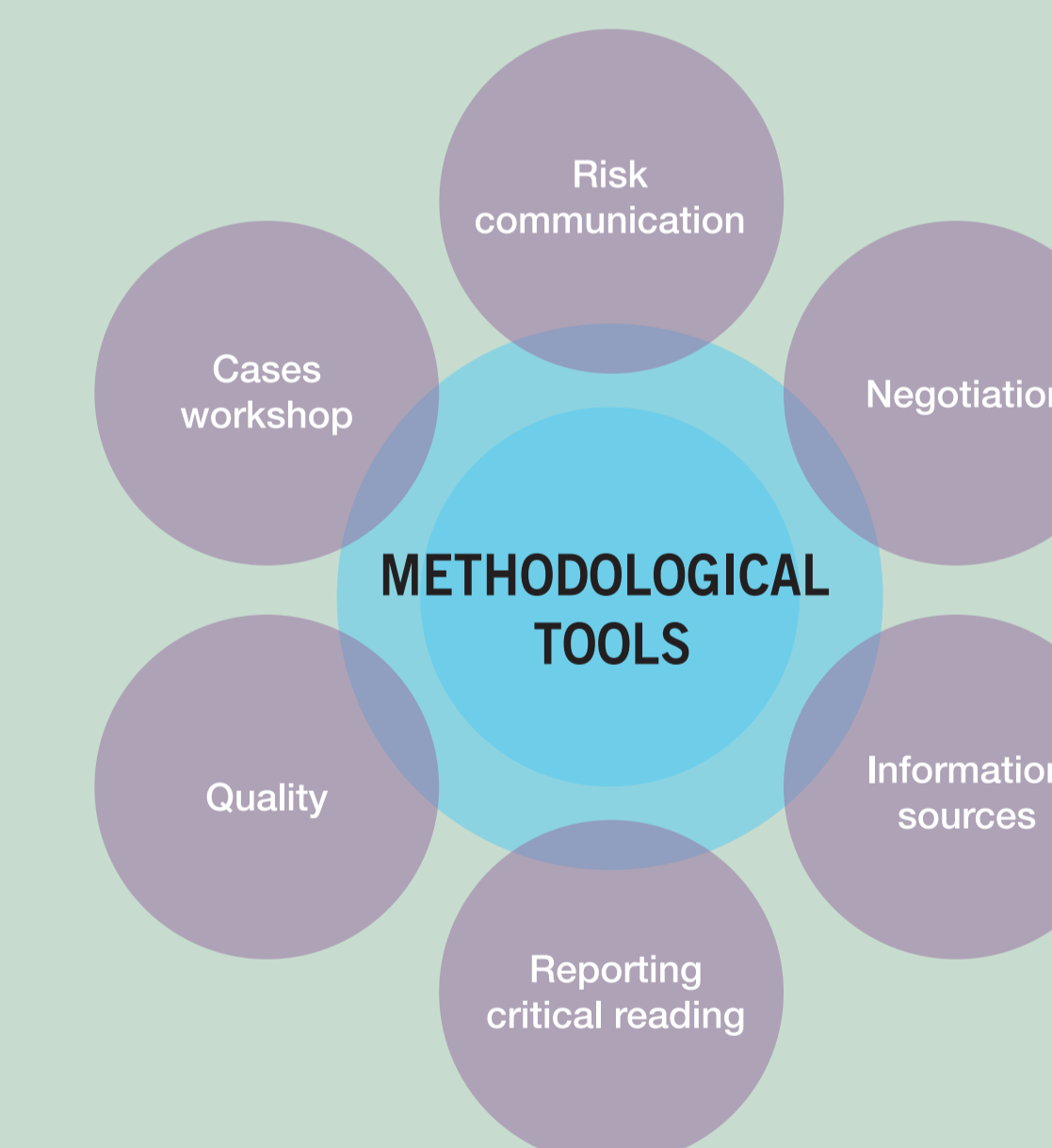
## CERTIFICATE ON RISK ANALYSIS FOR THE AGRIFOOD SECTOR 2. METHODOLOGICAL TOOLS

### Objectives

This academic proposal provides the basic tools to understand the principles and methodology of risk analysis focused on the agri-food sector, complementing the knowledge received in the first course, which should be previously approved.

### Study Plan

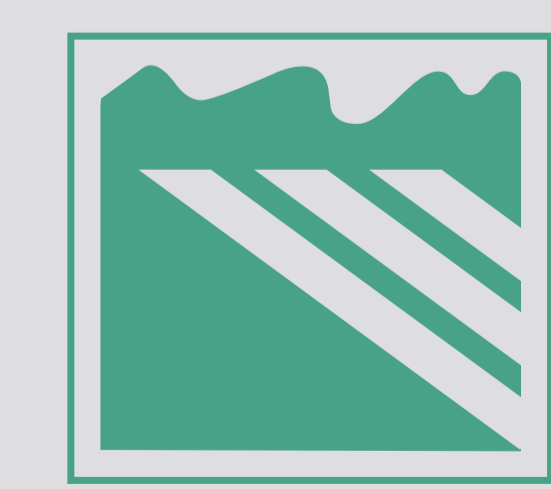
This certificate grants 13 credits and is organized into two Modules and a Workshop, spanning near 200 hours of synchronic and asynchronous classes, seminars, workshops and practical assignments.



- Food Safety Normatives
- 2. Biotechnology: Environmental and Food safety assessment criteria
- 3. Agricultural inputs: risk assessment for chemicals and biologics
- 4. Regulatory frameworks. Normatives
- Supporting Tools and Case discussion workshop



FAUBA



EPG

Av. San Martín 4453, Buenos Aires (C1417DSE), Argentina.  
anriesgo1@agro.uba.ar  
<http://epg.agro.uba.ar/carreras/>