

STATEMENT OF PURPOSE

The University of Parma— MSC in Food Safety and Risk Management

I completed my bachelor's in Hotel and Hospitality Administration from a renowned institute under India's Ministry of Tourism, my academic experience helped me acquire theoretical knowledge as well as practical experience. It gave me the chance to learn about different aspects of hospitality and how this industry works, as well as knowledge of food and beverage production. I earned hands-on experience in kitchen functions, team collaboration, and professional conduct — shaping me into a more confident and polished version of myself. During my academic years, I got the chance to complete my industrial exposure training at a five-star property in Kolkata. I worked in a fully operational kitchen for four months, learnt about recipes, standard procedures of conduct, inventory management, food safety, and more. During my training, I was allotted with the responsibility to manage the garde manger section independently during breakfast operations, which taught me responsibility, time management and multitasking— skills that are equally valuable for food safety and operation management.

One of the highlights of my academic career was my final year research project, where I conducted an experimental based research titled “The Innovative Use of Millets in Handmade Noodles of Korean Cuisine.” It was an experimental study focused on using traditional grains and culinary creativity to create something healthier and sustainable. In the whole experiment, I made everything from scratch, from planning to kneading dough, shaping the noodles, and making the dishes and presentation. With the help of the faculties, I carried out the sensory analysis of this millet-based noodle dish, making this a wholesome experience. This project was inspired by the UN- declaring 2023 as the international year of millets, specifying the health benefits and nutritional elements of this super grain. While the focus was culinary based it also emphasized ingredient safety, proper handling of food and nutritional analysis— which helped me drive deeper into the aspect of food quality, safety and research.

I have always been interested in cooking, and over time I realized that it is just one of the many opportunities in the current food landscape. What started as a love of cooking with time grew into something deeper in the scientific and safety aspects of food. Initially the goal was to be a chef, but later I understood ingredients are not just cooked but also monitored, studied and regulated. I realized food is more than just flavors; it's also about the safety, quality and public health. This is what I want to explore — the space where the culinary world collides with scientific responsibility, and I think this master's program on food safety and food risk management at the University of Parma will take me one step closer towards achieving my goal.

The MSC in Food Safety and Risk Management at The University of Parma matches with my interest in the scientific and regulatory aspects of the food industry. The program's design comprises subjects like microbiology, food safety, hygiene, risk analysis and food legislation—offers the opportunity to gain knowledge of food safety and consumer protection in depth. What intrigues me about the University of Parma is its strong focus on food science and its close ties with the European food regulatory system.

This program will guide me to gain knowledge in assessing risk, improving quality and understanding international food safety rules. After finishing my studies, I aim to work in the sector of food quality control and safety auditing— with companies or international organizations dealing with food regulation. I wish to work on projects which ensure food safety, sustainability and protect consumers.

As my long-term goal, I imagine myself where I can assist in policy-making or risk management team that can help to improve the safety standards and address emerging risks in the global food industry. The opportunity to attend the University of Parma and be a part in a curriculum that reflects my own beliefs regarding food safety, quality, and regulations intrigues me.

With my academic background, practical experience, and passion for food and science, I am sure that I can grow in this program, using it as the beginning of my journey towards creating a responsible and meaningful career in the world of the global culinary landscape.