

## PERSONAL INFORMATION



## Alessia Cossettini

 Via Madonnina, 7, 33010, Tavagnacco (Italia)

 (+39) 3458834400

 [alessiacossettini@gmail.com](mailto:alessiacossettini@gmail.com) – [cossettini.alessia@spes.uniud.it](mailto:cossettini.alessia@spes.uniud.it)

**Sex** Female | **Date of birth** 17/12/1994 | **Nationality** Italian

## EDUCATION AND TRAINING

01/2022-Actual **Ph.D. student in Environmental and Energy Engineering Science (XXXVII Cycle, UNESCO Chair)**

University of Udine, Department Polytechnic of Engineering and Architecture

**Address** Via delle Scienze 206, 33100 Udine (Italy)

**Thesis** "Biosensors for the detection of biological and chemical contaminants in the integrated water cycle and wastewater"

**Supervisor** Prof. Daniele Goi

**Main topics** Electrochemical and QCM biosensors – Biological and chemical contaminants in wastewater

10/2018-11/2020 **Master's degree in Food Science and Technology**

University of Udine, Department of Food, Environmental, and Animal Sciences

**Address** Via Sondrio 2, 33100 Udine (Italy)

**Final mark** 110/110 *cum Laude*

**Type of credit** CFU – **Number of credits** 120

**Thesis** "Rapid methods for the detection of pathogens in food"

**Supervisor** Prof. Marisa Manzano

**Exams** Food material science-Statistica applicate agli alimenti ed economia e marketing- Metodi tradizionali e molecolari per la valutazione della qualità microbiologica degli alimenti-Tecnologie alimentari I e II-Sistemi di gestione della sicurezza e della qualità-Processi biotecnologici applicati agli alimenti-Complementi di chimica degli alimenti e Qualità e certificazione-Alimentazione e nutrizione-Inglese tecnico-Analisi sensoriale-Basi fisiologiche delle percezioni sensoriali-Biotecnologie dei microrganismi-Microorganismi probiotici e di alimenti funzionali.

10/2013-12/2017 **Bachelor's degree in Food Science and Technology**

University of Udine, Department of Food, Environmental, and Animal Sciences

**Address** Via Sondrio 2, 33100 Udine (Italy)

**Final mark** 100/110

**Type of credit** CFU – **Number of credits** 180

**Thesis** "La certificazione del vino e la sua influenza nel comportamento d'acquisto nel consumatore"

**Supervisor** Prof. Sandro Sillani

**Exams** Biologia vegetale-Chimica generale ed inorganica-Fisica-Informatica di base-Introduzione alle tecnologie alimentari-Matematica e metodi statistici-Microbiologia generale ed immunologia-Produzione animale-Inglese-Biochimica e fisiologia post-raccolta-Chimica analitica I e II-Chimica organica I e II-Chimica degli alimenti e principi di analisi chimica-Fisica tecnica e macchine e impianti per l'industria alimentare-Microbiologia degli alimenti-Avicoltura e coniglicoltura-economia, marketing e legislazione-Operazioni unitarie-Processi della tecnologia alimentare-Proprietà degli alimenti-Tecnologia dei prodotti di origine animale-Tecnologie dei prodotti di origine vegetale-Tecnologia delle pasta e dei prodotti da forno-Tecnologia degli olii e dei grassi.

09/2008-06/2013 **Scientific High School**

High School Giovanni Marinelli

**Address** Viale Leonardo da Vinci 4, 33100, Udine (Italy)

**Final mark** 88/100

## WORK EXPERIENCE

---

09/2021-11/2021 **Research fellow**

University of Udine, Department of Food, Environmental and Animal Sciences

**Address** Via Sondrio 2, 33100 Udine (Italy)

- Analytical activities to verify the effectiveness of disinfection treatments applied to packaging intended for food use, previously inoculated with spores

- Analytical activities within the microbiological and biomolecular laboratory

**Sector** Microbiology and molecular biology

07/2021-09/2021 **Graduated student attending the laboratory**

University of Udine, Department of Food, Environmental and Animal Sciences

**Address** Via Sondrio 2, 33100 Udine (Italy)

- Extraction of DNA of microorganisms and yeasts, execution of PCR and electrophoretic runs, purification of DNA

- Tests using electrochemical biosensors with gold and carbon electrodes; use of specific probes, DNA, and aptamers

**Sector** Microbiology and molecular biology

06/2021-07/2021 **Research activity**

University of Udine, Department of Food, Environmental and Animal Sciences-in collaboration with Instanttechnologies

**Address** Via Sondrio 2, 33100 Udine (Italy)

- Tests using electrochemical biosensors; elaboration of the results with Excel and of final reports after each test

**Sector** Molecular biology

## PERSONAL SKILLS

---

Mother tongue	Italian				
	UNDERSTANDING		SPEAKING		WRITING
Other languages	Listening	Reading	Spoken interaction	Spoken production	
English	B1 advanced	B1 advanced	B1 advanced	B1 advanced	B1 advanced
	Technical English (University of Udine)				
French	A1	A1	A1	A1	A1
	Diplôme d'Études en Langue Française (DELF A1)				
German	A1	A1	A1	A1	A1
	High school level				

Levels: A1/A2: Basic user - B1/B2: Independent user - C1/C2 Proficient user

**Communication skills**

- Good communication skills gained and developed through my university studies (with group projects and presentation of the thesis)
- Good communication skills gained and developed during the support in the laboratory activities and writing of the thesis of the students

**Organisational / managerial skills**

- Autonomy (developed during the laboratory activities)
- Problem-solving (acquired with multiple work experiences in different fields outside the university)
- Adaptability (acquired with multiple work experiences in different fields outside the university)
- Ability to organize and develop a search project (developed during the laboratory activities)

**Job-related skills**

- Good knowledge of microbiological and biomolecular laboratory management and operating procedures

**Digital skills**

**SELF-ASSESSMENT**

Information processing	Communication	Content creation	Safety	Problem solving
Independent user	Independent user	Independent user	Basic user	Basic user

Levels: Basic user - Independent user - Proficient user

**Other digital competences**

- Office (Word, Excel, and Power Point)
- Primer design' software (NCBI, Multalin, FastPCR, Amplifix, Oligoanalyzer)
- Shelf-life prediction' software
- Bibliography research' software (Scopus, Web of Science, Mendeley)

**Driving licence** B

**Processing of personal data**

I allow the use and processing of my personal data according to the D. Lsg. 196/2003 concerning the handling of personal data.

**Date and place**  
Udine, 12/01/2022

**The declarer**

