

- 1. Food molecular microbiology: An overview.**
- 2. Molecular tools for food micro-ecosystems assessment.**
- 3. Molecular tools for evolution and taxonomy assessment.**
- 4. Tools and techniques for recovery, detection, and inactivation of foodborne viruses.**
- 5. Bioinformatics in food microbiology.**
- 6. Advanced 'Omics approaches applied to microbial food safety and quality: from ecosystems to the emerging foodborne pathogen *Campylobacter*.**
- 7. Genomics and proteomics features of *Listeria monocytogenes***
- 8. The structural and functional analysis of *Escherichia coli* genome.**
- 9. Stress responses of LAB.**
- 10. Stress response in yeasts used for food production.**
- 11. Genomic insights into gram-negative food spoilers.**
- 12. Applications of nanotechnology in food and agriculture.**