

PERSONAL INFORMATION **Veronica Carnio**

WORK EXPERIENCE

- From 2023 **Teaching Assistant**
 "Mountain Environment and Agriculture" Faculty of Agricultural, Environmental and Food Sciences of Free University of Bolzano
 Course of 'Novel Food' in Food authenticity and innovation
- From 2022 **Pon Ph.D. student**
 "Mountain Environment and Agriculture" Faculty of Science and Technology of Free University of Bolzano
 Title: "Development of new organic control strategies for the protection of apple orchards against Codling moth (*Cydia pomonella*) and Brown marmorated stink bug (*Halyomorpha halys*)"
- 2021 **Research Assistant**
 Laimburg Research Centre - Plant Health - Entomology
 Project: "Monitoraggio dei parassitoidi associati ai principali insetti dannosi in frutticoltura"
 Duties:
 Collection of wildtype populations of *Halyomorpha halys*;
 Breeding management for: *Trissolcus japonicus*, *Trissolcus mitsukurii* and *Halyomorpha halys*;
 Field monitoring for eggmasses of pentatomids (native and invasive);
 Field monitoring and collection of native or newly released pentatomid's parasitoids;
 and identification of microhymenoptera of agricultural interest;
- From 2014 **Beekeeper**
 Società agricola Ape Impertinente, società semplice
 Founding partner
 Duties:
 Management of stocks of honey bees;
 High standards of husbandry, and health and welfare of honey livestock;
 Lab processing operation according to environmental health requirements;
 Sale of products and exploitation of market opportunities;
 School education programs.

EDUCATION AND TRAINING

- 2022 X Corso Introduzione alla tassonomia degli Imenotteri Apoidei italiani
 c/o CREA
- 2022 PAPILIONES – Approfondimenti inerenti all' ordine Lepidoptera e riconoscimento dei Ropaloceri presenti nel Parco Nazionale dello Stelvio
 BMS - Italia
- 2021 **Professional Master's diploma in Food safety management**
 Csqa scuola di management alimentare
 Food Safety System Designer, ISO 22000 System Manager, BRC and IFS Systems Manager and Auditor, Food Defense System Manager and Auditor, Supply Chain System / ISO 22005 Manager and Auditor, Food Safety System Lead Auditor, Food Safety Management Systems pursuant to UNI EN ISO 22000
- 2017 **Qualification of "Tecnico apistico regionale"**
- 2015 **Master's degree in Biotechnology for food science Im-9** level QE7
 University of Padua, department of comparative Biomedicine and department of Agronomy Animals Food Naturale Resources and Environment. Grade 104/110.
Thesis title: "Bacterial species in adults of *Drosophila suzukii* (matsumura) reared in microbiologically controlled conditions"
- 2012 **Bachelor's degree in Biotechnology**
 University of Padua - mathematical, phisical and natural science department
Thesis title: "Characterization of the gene sequence of the copper-zinc superoxide dismutase of *Histiodraco velifer*"

PERSONAL SKILLS

First language
 Other language

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B2	B2	B2	B2	B2
German	A1	A1	A1	A1	A1

Levels: A1/A2: Basic user - B1/B2: Independent user - C1/C2 Proficient user
[Common European Framework of Reference for Languages](#)

Job-related skills Insect pests monitoring;
 Integrated pest management techniques;
 Entomological field recording and collections methods;
 Protocols of molecular biology and applied biotechnology for genetic improvement;
 Main protocols of molecular biology applied to food safety and food fraud research;
 Main protocols of pest management of foodstuff;
 Main control protocols of the food supply chain;

Beekeeping courses

2013 “Beekeeping” c/o Apat Conselve
 2014 “Technical,economical and commercial aspects of the royal jelly production” c/o Apimarca
 2016 “Beekeeping training,education and information” c/o Apimarca
 2016 “Queen bees breeding and nuclei formation” c/o Apimarca
 2017 “Piccole produzioni locali” c/o Impresa Verde Venezia
 2017 “Introduction of the sensory analysis applied to honey” c/o Ami
 2017-2018 “The queen bees breeder” c/o Apimarca
 2018 “Honey bees expert” c/o CREA
 2018 update seminar “Selection criteria in *Apis mellifera*” c/o CREA

Digital skills

SELF-ASSESSMENT				
Information processing	Communication	Content creation	Safety	Problem -solving
Proficient user	Proficient user	Proficient user	Independent user	Proficient user

Levels: Basic user - Independent user - Proficient user
[Digital competencies - Self-assessment grid](#)

Good knowledge of R
 Good knowledge of Qgis
 Good knowledge of Microsoft Office and LibreOffice suite
 Good knowledge of OS Windows, Linux e iOS
 Good knowledge of main bioinformatics software
 Good knowledge of CMS (Content Management System) WordPress and toolkit Bootstrap for website development

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PUBLICATIONS

Carnio, V., Favaro, R., Preti, M., Angeli, S. (2024). Assessing the impact of aggregation pheromone traps on spatial distribution of *Halyomorpha halys* damage in apple orchards. *Journal of pest science*. (In press)

Falagiarda, M., Carnio, V., Chiesa, S. G., Pignalosa, A., Anfora, G., Angeli, G., Ioriatti, C., Mazzoni, V., Schmidt, S., Zapponi, L. (2023). Factors influencing short-term parasitoid establishment and efficacy for the biological control of *Halyomorpha halys* with the samurai wasp *Trissolcus japonicus*. *Pest Management Science*. 79(7), 2397–2414.

CONFERENCE

Carnio, V., Preti, M., & Angeli, A., (2023). *Cydia pomonella* (Lepidoptera: Tortricidae) management through female removal in apple crop of Trentino-Alto Adige Region. Dgaae Entomology Congress 2023. Bolzano (20-23.02.23)

Carnio, V., Preti, M., & Angeli, A., (2023). Optimization of the female removal technique for the *Cydia pomonella* (Lepidoptera: Tortricidae) management in apple orchards CNIE 2023 XXVII Congresso nazionale di entomologia, Palermo
 Carnio, V., Preti, M., & Angeli, A., (2023). Implementing the ‘female removal’ technique for apple orchard protection: recent results in the Trentino-Alto Adige region, ItalyECE 2023 XII European Congress of Entomology, Crete, Greece

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Bolzano, 06/11/2024