

REGOLAMENTO DIDATTICO A.A. 2016/2017 ALLEGATO 3					
Master Degree Programme in “ FOOD AND BEVERAGE INNOVATION AND Classe 70: Scienze e Tecnologie Alimentari					
PIANO STATUTARIO DI FACOLTA' FULL TIME					
I YEAR					
N°	TERM.	Course	SSD	hours	ECTS
1	1	Accessory foods and beverages	AGR/15	54	6
2	2	Emerging food technologies	AGR/15	54	6
3	2	Energy and environmental sustainability in the agro-food industry	AGR/09	54	6
4	1	Food biochemistry	BIO/10	54	6
5	2	Food marketing and management	AGR/01	54	6
6	1	Food policy	AGR/01	54	6
7		Fruit quality and disease management C.I.			
	2	<i>Modulo 1: Fruit quality control</i>	AGR/03	54	6
	2	<i>Modulo 2: Postharvest disease management</i>	AGR/12	27	3
8	2	Genetic resources and food traceability	AGR/07	54	6
		total		459	51
II YEAR					
N°	TERM.	Course	SSD	hours	ECTS
9	1	Enzymology in food processing	BIO/10	54	6
10		Functional foods and beverages C.I.			
11	2	<i>Modulo 1: Functional components</i>	AGR/15	54	6
	2	<i>Modulo 2: Beneficial microbes</i>	AGR/16	54	6
	1	Microbiological risk management	AGR/16	54	6
12		Budgeting	SECS-P/07	54	6
		Corporate communication and new media	SECS-P/08	54	6
		Other activities (Language)			6
		Training - Stage			6
		Final dissertation			21
		TOTAL		783	120

PIANO STATUTARIO DI FACOLTA' PER STUDENTI TEMPO PARZIALE					
MANIFESTO DEGLI STUDI IMMATRICOLATI A.A. 2016/2017 ALLEGATO 3					
Master Degree Programme in in “ FOOD AND BEVERAGE INNOVATION AND Classe 70: Scienze e Tecnologie Alimentari					
I YEAR SLOT 1					
N°	TERM	Insegnamento	Settore	ore	CFU
1	2	Energy and environmental sustainability in the agro-food industry	AGR/09	54	6
2	1	Food biochemistry	BIO/10	54	6
3	1	Food policy	AGR/01	54	6
4		Fruit quality and disease management C.I.			
	2	<i>Modulo 1: Fruit quality control</i>	AGR/03	54	6
	2	<i>Modulo 2: Postharvest disease management</i>	AGR/12	27	3
		total		243	27
I YEAR SLOT 2					
1	1	Accessory foods and beverages	AGR/15	54	6
2	2	Emerging food technologies	AGR/15	54	6
5	2	Food marketing and management	AGR/01	54	6
8	2	Genetic resources and food traceability	AGR/07	54	6
		total		216	24
II YEAR SLOT 1					
N°	TERM.	Insegnamento	Settore	ore	CFU
1	1	Enzymology in food processing	BIO/10	54	6
2		Functional foods and beverages C.I.			
	2	<i>Modulo 1: Functional components</i>	AGR/15	54	6
	2	<i>Modulo 2: Beneficial microbes</i>	AGR/16	54	6
3	1	Microbiological risk management	AGR/16	54	6
		total		216	24
II YEAR SLOT 2					
1		Budgeting	SECS-P/07	54	6
		Corporate communication and new media	SECS-P/08	54	6
		Other activities (Language)			6
		Training - Stage			6
		Final dissertation			21
		total		108	45
		Total		783	120