

REGOLAMENTO DIDATTICO A.A. 2017/2018						
Master Degree Programme in “ FOOD AND BEVERAGE INNOVATION AND MANAGEMENT ”						
Classe 70: Scienze e Tecnologie Alimentari						
PIANO STATUTARIO DI FACOLTA' FULL TIME						
I YEAR						
N°	TERM.	AF	Course	SSD	hours	ECTS
1	1	B=Carat	Accessory foods and beverages	AGR/15	54	6
2	1	B=Carat	Emerging food technologies	AGR/15	54	6
3	2	C=Aff/Int	Energy and environmental sustainability in the agro-food industry	AGR/09	54	6
4	1	B=Carat	Food biochemistry	BIO/10	54	6
5	2	B=Carat	Food marketing and management	AGR/01	54	6
6	1	B=Carat	Food policy	AGR/01	54	6
7			Fruit quality and disease management C.I.			
	2	B=Carat	<i>Modulo 1: Fruit quality control</i>	AGR/03	54	6
	2	C=Aff/Int	<i>Modulo 2: Postharvest disease management</i>	AGR/12	27	3
8	2	C=Aff/Int	Genetic resources and food traceability	AGR/07	54	6
	1	F	Other activities (Language)			6
			total		459	57
II YEAR						
N°	TERM.	AF	Course	SSD	hours	ECTS
9	1	B=Carat	Enzymology in food processing	BIO/10	54	6
10			Functional foods and beverages C.I.			
11	2	B=Carat	<i>Modulo 1: Functional components</i>	AGR/15	54	6
	2	B=Carat	<i>Modulo 2: Beneficial microbes</i>	AGR/16	54	6
	1	B=Carat	Microbiological risk management	AGR/16	54	6
12	2	D=DS	Budgeting	SECS-P/07	54	6
	2	D=DS	Corporate communication and new media	SECS-P/08	54	6
		F	Training - Stage			6
		E	Final dissertation			21
			TOTAL		783	120
LEGENDA :		A=Base	D=(DS) (a scelta dello studente)			
		B=Caratterizzante				
		C= Affine/Integrative	E=lingua e prova finale			
		M= Mutuato	F=tirocinio e varie			

PIANO STATUTARIO DI FACOLTA' PER STUDENTI TEMPO PARZIALE						
MANIFESTO DEGLI STUDI IMMATRICOLATI A.A. 2017/2018						
Master Degree Programme in “ FOOD AND BEVERAGE INNOVATION AND MANAGEMENT” (FOBIM) Cod. AM04 Classe 70: Scienze e Tecnologie Alimentari						
I YEAR SLOT 1						
N°	TERM	ATT. FORM	Insegnamento	Settore	ore	CFU
1	2	C=Aff/Int	Energy and environmental sustainability in the agro-food industry	AGR/09	54	6
2	1	B=Carat	Food biochemistry	BIO/10	54	6
3	1	B=Carat	Food policy	AGR/01	54	6
4			Fruit quality and disease management C.I.			
	2	B=Carat	Modulo 1: Fruit quality control	AGR/03	54	6
	2	C=Aff/Int	Modulo 2: Postharvest disease management	AGR/12	27	3
	1	F	Other activities (Language)			6
			total		243	33
I YEAR SLOT 2						
1	1	B=Carat	Accessory foods and beverages	AGR/15	54	6
2	1	B=Carat	Emerging food technologies	AGR/15	54	6
5	2	B=Carat	Food marketing and management	AGR/01	54	6
8	2	C=Aff/Int	Genetic resources and food traceability	AGR/07	54	6
			total		216	24
II YEAR SLOT 1						
N°	TERM.	ATT. FORM	Insegnamento	Settore	ore	CFU
1	1	B=Carat	Enzymology in food processing	BIO/10	54	6
2			Functional foods and beverages C.I.			
	2	B=Carat	Modulo 1: Functional components	AGR/15	54	6
	2	B=Carat	Modulo 2: Beneficial microbes	AGR/16	54	6
3	1	B=Carat	Microbiological risk management	AGR/16	54	6
			total		216	24
II YEAR SLOT 2						
1	2	D=DS	Budgeting	SECS-P/07	54	6
	2	D=DS	Corporate communication and new media	SECS-P/08	54	6
		F	Training - Stage			6
		E	Final dissertation			21
			total		108	39
			Total Corso di Laurea		783	120
LEGENDA :		A=Base	D=(DS) (a scelta dello studente)			
		B=Caratterizzante				
		C= Affine/Integrative	E=lingua e prova finale			
		M= Mutuato	F= tirocinio e varie			