

REGOLAMENTO DIDATTICO A.A. 2024/2025						
Master Degree Programme in “ FOOD AND BEVERAGE INNOVATION AND MANAGEMENT” (FABIAM) Cod. AM04 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	Enzymology in food quality control and processing	BIO/10	54	6
5	2	B=Carat	Food marketing and entrepreneurship	AGR/01	54	6
6	1	B=Carat	Food policy	AGR/01	54	6
7			Innovation in fruit quality and disease management C.I.			
	2	B=Carat	Modulo 1: Biofortification in fruitculture	AGR/03	54	6
	2	C=Aff/Int	Modulo 2: Postharvest decay management	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			Food biochemistry and safety C.I.			
	1	B=Carat	Modulo 1: Food biochemistry and toxic compounds	BIO/10	54	6
	2	B=Carat	Modulo 2: Chemical contaminants assesment in food safety	CHIM/06	54	6
10			Functional foods and beverages C.I.			
	1	B=Carat	Modulo 1: Functional food design	AGR/15	54	6
	1	B=Carat	Modulo 2: Beneficial microbes	AGR/16	54	6
11	2	B=Carat	Microbiological risk management	AGR/16	54	6
			totale II anno		270	30
12	2	D=DS	Consumer behaviour and food choice	AGR/01	54	6
13	2	D=DS	Sustainable food business management and circular economy	SECS-P/08	54	6
		F	Internship			6
		E	Final dissertation			15
			TOTAL		837	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			