

REGOLAMENTO DIDATTICO A.A. 2025/2026						
Master Degree Programme in “ FOOD AND BEVERAGE INNOVATION AND MANAGEMENT” (FABIAM) Cod. AM24 All. n.13d-10 Classe 70: Scienze e Tecnologie Alimentari						
I YEAR						
N°	TERM.	AF	Course	SSD	hours	ECTS
1	1	B=Carat	Accessory foods and beverages	AGRI-07/A	54	6
2	1	B=Carat	Emerging food technologies	AGRI-07/A	54	6
3	2	C=Aff/Int	Energy and environmental sustainability in the agro-food industry	AGRI-04/B	54	6
4	1	B=Carat	Enzymology in food quality control, processing and in space nutrition	BIOS-07/A	54	6
5	2	B=Carat	Food marketing and entrepreneurship	AGRI-01/A	54	6
6	1	B=Carat	Food policy	AGRI-01/A	54	6
7			Innovation in fruit quality and disease management C.I.			
	2	B=Carat	Modulo 1: Biofortification in fruitculture	AGRI-03/A	54	6
	2	C=Aff/Int	Modulo 2: Postharvest decay management	AGRI-05/B	27	3
8	1	C=Aff/Int	Genetic resources and food traceability	AGRI-06/A	54	6
	1	F	Other activities (Language)			5
		F	Integrative activities			1
		D=DS	Free choice for students		54	6
			total		513	63
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	BIOS-07/A	54	6
	2	B=Carat	Modulo 2: Chemical contaminants assesment in food safety	CHEM-07/B	54	6
10			Functional foods and beverages C.I.			
	1	B=Carat	Modulo 1: Functional food design	AGRI-07/A	54	6
	1	B=Carat	Modulo 2: Beneficial microbes	AGRI-08/A	54	6
11	2	B=Carat	Microbiological risk management	AGRI-08/A	54	6
			totale II anno		270	30
12		D=DS	Free choice for students		54	6
		F	Internship			6
		E	Final dissertation			15
			TOTAL		837	120
GENDA :		A=Base	D=(DS) (a scelta dello studente)			
		B=Caratterizzante				
		C= Affine/Integrative	E=lingua e prova finale			
		M= Mutuato	F=tirocinio e varie			