

REGOLAMENTO DIDATTICO A.A. 2025/2026							
Master Degree Programme in “ FOOD AND BEVERAGE INNOVATION AND MANAGEMENT” (FABIAM) Cod. AM24 Classe 70: Scienze e Tecnologie Alimentari							
I YEAR							
N°	TERM.	AF	Course	Old SSD	New SSD	hours	ECTS
1	1	B	Accessory foods and beverages	AGR/15	AGRI-07/A	54	6
2	1	B	Emerging food technologies	AGR/15	AGRI-07/A	54	6
3	2	C	Energy and environmental sustainability in the agro-food industry	AGR/09	AGRI-04/B	54	6
4	1	B	Enzymology in food quality control, processing and in space nutrition	BIO/10	BIOS-07/A	54	6
5	2	B	Food marketing and entrepreneurship	AGR/01	AGRI-01/A	54	6
6	1	B	Food policy	AGR/01	AGRI-01/A	54	6
7			Innovation in fruit quality and disease management C.I.				
	2	B	Modulo 1: Biofortification in fruitculture	AGR/03	AGRI-03/A	54	6
	2	C	Modulo 2: Postharvest decay management	AGR/12	AGRI-05/B	27	3
8	1	C	Genetic resources and food traceability	AGR/07	AGRI-06/A	54	6
	1	F	Other activities (Language)				5
		F	Integrative activities				1
	2	D	Sustainable food business management and circular economy	SECS-P/08	ECON-07/A	54	6
			total			513	63
II YEAR							
N°	TERM.		Course	Old SSD	New SSD	hours	ECTS
9			Food biochemistry and safety C.I.				
	1	B	Modulo 1: Food biochemistry and toxic compounds	BIO/10	BIOS-07/A	54	6
	2	B	Modulo 2: Chemical contaminants assesment in food safety	CHIM/10	CHEM-07/B	54	6
10			Functional foods and beverages C.I.				
	1	B	Modulo 1: Functional food design	AGR/15	AGRI-07/A	54	6
	1	B	Modulo 2: Beneficial microbes	AGR/16	AGRI-08/A	54	6
11	2	B	Microbiological risk management	AGR/16	AGRI-08/A	54	6
			totale II anno			270	30
12	2	D	Insect products	AGR/11	AGRI-05/A	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/E=lingua e prova finale					
		M= Mutua/F= tirocinio e varie					