

**Three - Year Degree Course in
FOOD SCIENCE AND TECHNOLOGY (STAL) Cod. AT03**

A.Y 2013/2014

1° YEAR

N°	SEMESTER	Subjects	Hours	ECTS Credits	Professor
1	2	Biochemistry 1	54	6	RUGGIERI S.
2	2	Anatomy and physiology of productive animals	54	6	PASQUINI M.
3	1	Plant biology	81	9	ZITTI S.
4	1	General and organic chemistry	108	12	CARLONI P.
5	2	Economics and marketing	81	9	NASPETTI S.
6	2	Physics	54	6	ORTORE M.G.
7	1	Mathematics	54	6	GUERRINI L.
	1	Foreign languages – intermediate level	54	6	CSAL
		Tot	540	60	

2° YEAR (Activated in the a.y. 2014/15)

N°	SEMESTER	Subjects	Hours	ECTS Credits	
8	2	Biology of microorganism	54	6	
9	1	Food chemistry	54	6	
10	1	Plant genetics	81	9	
11	2	Machines and plants for the industry and energy 1	54	6	
12	1	Biochemistry 2	54	6	
13	2	Unit operations in food technology	81	9	
14	1	Production of food crops	54	6	
		Training - Stage		9	
		Tot	432	57	

3° YEAR (Activated in the a.y. 2015/16)

N°	SEMESTER	Subjects	Hours	ECTS Credits	
15	1	Analytical quality control	108	12	
16	1	Preserves and additives	108	12	
17	2	Hygiene	54	6	
18	2	Food microbiology and hygiene	81	9	
19	2	Integrated pest management of stored products	54	6	
		Tot	405	45	
20		Free choice for the student	108	12	
		Final dissertation		6	
		Tot	513	63	
		Total Degree Course	1485	180	

ADDITIONAL TRAINING REQUIREMENTS (O.F.A.)

		Mathematics	20	Hours	
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FREE CHOICE FOR THE STUDENT (Activated in the a.y. 2015/16)

N°	SEMESTER	Subjects	Hours	ECTS Credits	
	2	Animal nutrition	54	6	
	2	Food biochemistry	54	6	
	1	Enzimology	54	6	
	2	Fruitculture and quality of horticultural products	54	6	
	2	Laboratory of microbiology	54	6	
	2	Laboratory of microbiology 2	54	6	
	2	Microbiology of fermented foods	54	6	
	1	Agricultural policy	54	6	
	1	Technology of alcoholic beverages	54	6	
	2	Viticulture and environment	54	6	

