REGOLAMENTO DIDATTICO A.A. 2023/2024 Allegato n. 7.1d-10

Master Degree Programme in " FOOD AND BEVERAGE INNOVATION AND MANAGEMENT" (FABIAM) Cod. AM04

Classe 70: Scienze e Tecnologie Alimentari

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	*Modulo 1: Fruit quality control*	*AGR/03*	*54*	*6*
	2	C=Aff/Int	*Modulo 2: Postharvest disease 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	1	B=Carat	Enzymology in food quality control and processing	BIO/10	54	6
10			Functional foods and beverages C.I.			
11	1	B=Carat	*Modulo 1: Functional components*	*AGR/15*	*54*	*6*
	1	B=Carat	*Modulo 2: Beneficial microbes*	*AGR/16*	*54*	*6*
12	2	B=Carat	Microbiological risk management	AGR/16	54	6
			totale II anno		216	24
13		D=DS	Free choice for students		108	12
		F	Internship			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

FREE CHOICE SUGGESTED FOR STUDENTS

	TERM.	ATT. FORM	Course	Settore	hours	ECTS
	2	D=DS	Consumer behaviour and food choice	AGR/01	54	6
	2	D=DS	Digital marketing and social media	SECS-P/08	54	6
	2	D=DS	Fundamentals of structural biology for enzymology	BIO/10	54	6
	2	D=DS	Insect products	AGR/11	54	6
	2	D=DS	Soil health in food chain	AGR/14	54	6