

Our program structure

I YEAR	ECTS
FOOD MICROBIOTA, HUMAN MICROBIOME, PLANT BIOACTIVE COMPOUNDS AND FOOD QUALITY	
PLANT BIOACTIVE COMPOUNDS AND FOOD QUALITY (MOD. A)	4
FOOD MICROBIOTA AND HUMAN MICROBIOME (MOD. B)	5
FOOD SCIENCE AND SAFETY*	11
FOOD SAFETY HYGIENE AND MICROBIOLOGY (MOD. A)	5
FOOD CHEMISTRY AND TECHNOLOGY (MOD. B)	6
NUTRITION AND METABOLIC PATHWAYS: FROM CELLS TO ORGANS*	11
ECOLOGY OF FOODBORNE PATHOGENS, FOOD TOXICOLOGY AND ANTIMICROBIAL RESISTANCE	6
MECHANISMS OF TISSUES DISEASES AND HOW ENVIRONMENTAL CLUES ALTER ORGAN FUNCTION	7
SUSTAINABLE RESOURCE-EFFICIENT FOOD PRODUCTION AND PROCESSING	5
GENOMICS OF NUTRITION	6
INTERNATIONAL REGULATIONS FOR FOOD SAFETY, CERTIFICATION AND TRADING	6
COMMUNICATION SKILLS	2

II YEAR	ECTS
QUALITY CONTROL AND DATA ANALYTICS IN FOOD PRODUCTION	5
RESEARCH METHODS IN ECONOMICS: UNDERSTANDING DECISION MAKING AND CONSUMER BEHAVIOR TO PROMOTE HEALTHY CHOICES	8
NUTRITION-RELATED DISEASES	8
HUMAN NUTRITION: SUSTAINABILITY AND MULTIDISCIPLINARY PERSPECTIVE	9
ELECTIVE COURSES	8
MASTER THESIS	30
TOTAL ECTS	120

Throughout the A.Y. additional activities, lectures and seminars with experts and scholars from high rank universities will be offered.

* = Alternative course units to balance student's gap of knowledge resulting from different previous studies (entry levels)