

Year 1		
Semester 1		
Course	Parts	CFU
Food science and safety*	Food safety hygiene and microbiology Food chemistry and technology	6 6
Nutrition and metabolic pathways: from cells to organs*	Metabolic pathway in the cell controlled by nutrients Transcriptional and molecular adaptations to environmental changes The human body in action: how organs function in response to nutritional changes	4 4 4
Genomics of nutrition		6
Communication skills		2
Food microbiota, human microbiome, plant bioactive compounds and food quality	Plant bioactive compounds and food quality Food microbiota and human microbiome	6 6
Semester 2		
Course	Parts	CFU
Ecology of foodborne pathogens, food toxicology and antimicrobial resistance	Food Toxicology and antimicrobial resistance Advanced ecology in food safety and foodborne pathogens	5 5
Sustainable resource-efficient food production and processing	Spatial analysis of food resources, soil and water Production and processing technologies assessment for a sustainable food supply chains	3 4
International regulations for food safety, certification and trading		6
Mechanisms of tissues diseases and how environmental clues alter organ function		8
Year 2		
Semester 1		
Course	Parts	CFU
Research methods in economics: understanding decision making and consumer behavior to promote healthy choices	Research methods in economics for consumer behavior, food choice and food policy Decision making and the promotion of healthy choices	6 2
Quality control and data analytics in food production		6
Nutrition-related diseases	Clinical pathophysiology of nutrition related diseases Nutrition-related diseases	6 4
Human Nutrition: sustainability and multidisciplinary perspective		10
Semester 2		
Course	Parts	CFU
Elective courses		8
Master thesis		15

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