

SCIENZE E TECNOLOGIE ALIMENTARI - curriculum Tradizionale - a.a. 2022/23

cod.	insegnamento	SSD	CFU	TAF	Sede
1° semestre					
SAF0151	Qualità e sostenibilità delle produzioni cerealicole	AGR/02	6	B	Cuneo
SAF0152	Qualità e gestione post-raccolta delle produzioni frutticole	AGR/03	6	B	Cuneo
AGRO283	Tecnologie alimentari 2	AGR/15	8	B	Cuneo
SAF0176	Quality and innovation of vegetable products	AGR/04	6	B	Cuneo
SAF0185	Computer science for food industry	AGR/09	6	C	Cuneo
2° semestre					
AGRO347	Economia e politica agroalimentare	AGR/01	6	B	Cuneo
SAF0177	Traditional and novel food of animal origin	AGR/19	10	B	Cuneo
SAF0178	Tecnologie e gestione della qualità nelle filiere agro-alimentari territoriali - mod. Tecnologie dei prodotti territoriali	AGR/15	6	B	Cuneo
SAF0178	Tecnologie e gestione della qualità nelle filiere agro-alimentari territoriali - mod. Quality certification of regional foods	AGR/15	4	C	Cuneo
Tot. 1° anno			58		
1° semestre					
SAF0180	Microbiology and postharvest disease management - mod. Applied food microbiology	AGR/16	6	B	Cuneo
SAF0180	Microbiology and postharvest disease management - mod. Postharvest disease management for food safety	AGR/12	4	C	Cuneo
SAF0181	Logistics of agri-food Chains	AGR/09	8	C	Cuneo
SAF0182	Laboratory of food fermentation microbiology	NN	6	F	Cuneo
SAF0311	Advanced food analysis	AGR/15	6	B	Cuneo
2° semestre					
SAF0184	Design and development of innovative food products (esame annuale)	NN	14	F	Cuneo
	CFU a libera scelta		8	D	
AGRO292	Prova finale	PROFIN_S	6	E	
	<i>un corso a scelta tra:</i>				
AGRO291	Tirocinio	NN	4	F	
SAF0306	Attività di preparazione alla tesi	NN	4	F	
Tot. 2° anno			62		
Totale			120		

cod.	insegnamenti a scelta	SSD	CFU	TAF	Sede
SAF0298	Valorisation of food processing by-products - mod. Applications in the food industry	AGR/15	3	D	Cuneo
SAF0298	Valorisation of food processing by-products - mod. Applications in crop protection	AGR/12	1	D	Cuneo
SAF0140	Trattamento dei reflui e degli scarti delle industrie alimentari - mod. Aspetti impiantistici e gestionali delle tecnologie di trattamento e valorizzazione	AGR/09	3	D	Cuneo
SAF0140	Trattamento dei reflui e degli scarti delle industrie alimentari - mod. Aspetti biologici delle tecnologie di trattamento e valorizzazione	AGR/16	1	D	Cuneo
SAF0179	Food packaging equipment	AGR/09	4	D	Cuneo
SAF0299	Applied Inferential Statistics in food quality and safety	VET/04	4	D	Cuneo
SAF0304	Mathematical Modelling in Food Science	MAT/05	4	D	Cuneo

**SCIENZE E TECNOLOGIE ALIMENTARI - curriculum Food Systems UWAR - UHOH -
a.a. 2022/23**

code	Moduls	SSD	ECTS	TAF	University
	1° semester				
SAF0341	Microbiological risks in the food system	AGR/16	8	B	Turin
SAF0210	Food safety management systems	VET/04	8	C	Turin
SAF0312	KIC added value I year - SPOC		6	F	Turin
	Elective modules		8	D	Turin
	2° semester				
SAF0206	Leadership in food system	SECS-P/08	8	B	Warsaw
SAF0208	Management in food system	SECS-P/08	8	B	Warsaw
SAF0207	Marketing in food system	SECS-P/08	8	B	Warsaw
SAF0313	KIC added value I year - Summer school		6	F	Warsaw/Turin
	Tot. 1° year		60		
	1° semester				
SAF0203	Agfoodtech	AGR/15	8	B	Hohenheim
SAF0317 SAF0318	1 eligible module among: Encapsulation of functional food Soft matter science: Food rheology and structure	AGR/15	8	B	Hohenheim
SAF0319 SAF0272	1 eligible module among: Agricultural production and residues Agricultural production of biobased resources	AGR/09	8	C	Hohenheim
SAF0314	KIC added value II year - ETBCS		6	F	Hohenheim/Turin
	2° semester				
SAF0315	Internship	NN	15	F	Turin
SAF0316	Thesis	PROFIN_S	15	E	Turin
	Tot. 2° year		60		
	Total		120		

code	Elective Modules	SSD	ECTS	TAF	University
SAF0211	Food toxicology - mod. Mycotoxins and contaminants from plant disease management	AGR/12	5	D	Turin
SAF0211	Food toxicology - mod. Contaminants in food of animal origin	VET/07	3	D	Turin

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code	Moduls	SSD	ECTS	TAF	University
	1° semester				
SAF0341	Microbiological risks in the food system	AGR/16	8	B	Turin
SAF0210	Food safety management systems	VET/04	8	C	Turin
SAF0312	KIC added value I year - SPOC		6	F	Turin
	Elective modules		8	D	Turin
	2° semester				
SAF0356	The relation of the food industry towards society and consumer	AGR/15	8	B	Lund
SAF0357	Food formulation and product development	AGR/15	8	B	Lund
SAF0358	Sustainable food processing and packaging	AGR/09	8	C	Lund
SAF0313	KIC added value I year - Summer school		6	F	Lund/Turin
	Tot. 1° year		60		
	1° semester				
SAF0206	Leadership in food system	SECS-P/08	8	B	Warsaw
SAF0208	Management in food system	SECS-P/08	8	B	Warsaw
SAF0207	Marketing in food system	SECS-P/08	8	B	Warsaw
SAF0314	KIC added value II year - ETBCS		6	F	Warsaw/Turin
	2° semester				
SAF0315	Internship	NN	15	F	Turin
SAF0316	Thesis	PROFIN_S	15	E	Turin
	Tot. 2° year		150		
	Total		120		

code	Elective Modules	SSD	ECTS	TAF	University
SAF0211	Food toxicology - mod. Mycotoxins and contaminants from plant disease management	AGR/12	5	D	Turin
SAF0211	Food toxicology - mod. Contaminants in food of animal origin	VET/07	3	D	Turin

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code	Moduls	SSD	ECTS	TAF	University
	1° semester				
SAF0341	Microbiological risks in the food system	AGR/16	8	B	Turin
SAF0210	Food safety management systems	VET/04	8	C	Turin
SAF0312	KIC added value I year - SPOC		6	F	Turin
	Elective modules		8	D	Turin
	2° semester				
SAF0215	Functional foods: design and validation	AGR/15	8	B	Madrid
SAF0216	Omics technologies	AGR/15	8	B	Madrid
SAF0220	Personal nutrition and chronic diseases	MED/49	8	C	Madrid
SAF0313	KIC added value I year - Summer school		6	F	Madrid/Turin
	Tot. 1° year		60		
	1° semester				
SAF0359	Project work in sensory science	AGR/01	6	B	Aarhus
SAF0360	Food, consumer and innovation	AGR/01	6	B	Aarhus
SAF0361	Innovative and organic production of fruits and vegetables	AGR/04	6	B	Aarhus
SAF0362	Future animal-based food	AGR/19	6	B	Aarhus
SAF0314	KIC added value II year - ETBCS		6	F	Aarhus/Turin
	2° semester				
SAF0315	Internship	NN	15	F	Turin
SAF0316	Thesis	PROFIN_S	15	E	Turin
	Tot. 2° year		36		
	Total		120		
code	Elective Modules	SSD	ECTS	TAF	University
SAF0211	Food toxicology - mod. Mycotoxins and contaminants from plant disease management	AGR/12	5	D	Turin
SAF0211	Food toxicology - mod. Contaminants in food of animal origin	VET/07	3	D	Turin