

MASTER DEGREE IN FOOD SCIENCE AND TECHNOLOGY curriculum IN FOOD SYSTEMS
Path: UNITO - UAM - QUB
Cohort 2020/21

code	Moduls	SSD	ECTS	TAF	University
<i>1° semester</i>					
SAF0205	Microbiological risks in the food chain	AGR/16	8	B	Turin
SAF0210	Food safety management systems	VET/04	8	C	Turin
SAF0224	KIC added value modules I year - mod. SPOC		6	F	Turin
	Eligible Modules		8	D	Turin
<i>2° semester</i>					
SAF0215	Functional foods: design and validation	AGR/15	8	B	Madrid
SAF0216	Omics technologies	AGR/07	8	B	Madrid
SAF0220	Personal nutrition and chronic diseases	MED/49	8	C	Madrid
SAF0224	KIC added value modules I year - mod. Summer school		6	F	Madrid
<i>Tot. 1° year</i>			60		
<i>1° semester</i>					
SAF0267	Advanced analytical tools for food security	AGR/13	8	B	Belfast
SAF0268	Advanced research skills	AGR/01	8	B	Belfast
SAF0269	Food safety and health	AGR/16	8	B	Belfast
SAF0225	KIC added value modules II year - mod. ETBCS		4	F	Belfast
SAF0225	KIC added value modules II year - mod. KIC		2	F	Belfast
<i>2° semester</i>					
SAF0212	Thesis I	PROFIN_S	15	E	Turin
SAF0213	Thesis II	NN	15	F	Turin
<i>Tot. 2° year</i>			60		
<i>Total</i>			120		

code	Eligible Moduls	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