

MASTER DEGREE IN FOOD SCIENCE AND TECHNOLOGY curriculum IN FOOD SYSTEMS
Path: UNITO - QUB - UHOH
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 moduls | | 8 | D | Turin |
| <i>2° semester</i> | | | | | |
| SAF0270 | Food Entrepreneurship | AGR/01 | 8 | B | Belfast |
| SAF0271 | Food integrity, fraud and traceability | IUS/03 | 8 | B | Belfast |
| SAF0268 | Advanced research skills | AGR/15 | 8 | B | Belfast |
| SAF0224 | KIC added value modules I year - mod. Summer school | | 6 | F | Belfast |
| <i>Tot. 1°year</i> | | 60 | | | |
| <i>1° semester</i> | | | | | |
| SAF0203 | Agfoodtech | AGR/15 | 8 | B | Hohenheim |
| SAF0265 | Advanced meat science and technology | AGR/19 | 8 | C | Hohenheim |
| SAF0272 | Agricultural production of biobased resorces | AGR/02 | 8 | B | Hohenheim |
| SAF0225 | KIC added value modules II year - mod. ETBCS | | 4 | F | Hohenheim |
| SAF0225 | KIC added value modules II year - mod. KIC | | 2 | F | Hohenheim |
| <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 | | | |

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|---------|--|--------|------|-----|------------|
| 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 |