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

code	Moduls	SSD	ECTS	TAF	University
	1° semester				
SAF0205	Microbiological risks in the food chain	AGR/16	8	В	Turin
SAF0210	Food safety management systems	VET/04	8	С	Turin
SAF0224	KIC added value modules I year - mod. SPOC		6	F	Turin
	Eligible modules		8	D	Turin
	2° semester				
SAF0206	Leadership in food system	SECS-P/08	8	В	Warsaw
SAF0208	Management in food system	SECS-P/08	8	В	Warsaw
SAF0207	Marketing in food system	SECS-P/08	8	В	Warsaw
SAF0224	KIC added value modules I year - mod. Summer school		6	F	Warsaw
	Tot. 1° year		60		
	1° semester				
SAF0265	Advanced meat science and technology	AGR/19	8	С	Hohenheim
SAF0203	Agfoodtech	AGR/15	8	В	Hohenheim
SAF0266	Soft matter science I - Food rheology and structure	AGR/15	8	В	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
	2° semester				
SAF0212	Thesis I	PROFIN_S	15	Е	Turin
SAF0213	Thesis II	NN	15	F	Turin
	Tot. 2° year		60		
	Total		120		

code	Eligible 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