



**DEGREE PROGRAM ACADEMIC YEAR 2024/2025**

**Classe LM-61 - Human Nutrition and Food Science (D.M. 270/04)  
POSTGRADUATE PROGRAMME "NUTRITION AND FOOD SCIENCES"**

	DISCIPLINA	Tipologia	SETTORE		CFU	Tot. Ore
	<b>FIRST YEAR</b>					
1	DIETARY AND NUTRITIONAL BIOCHEMISTRY	Caratt.	BIO/10		12	96
2	FOOD MICROBIOLOGY AND HYGIENE	Caratt.	AGR/16		7	56
3	<b>COMBINED COURSE: NUTRITION AND METABOLISM</b>					
	PHYSIOLOGY OF NUTRITION	Aff.	BIO/09	5	10	80
	DIET AND METABOLIC DISORDERS	Aff.	BIO/16	5		
4	NUTRIGENETIC AND NUTRIGENOMIC	Caratt.	BIO/10		6	48
5	NOVEL FOODS, FUNCTIONAL FOODS E NUTRACEUTICAL (Eng.)	Caratt.	AGR/15		6	48
6	INTESTINAL MICROBIOTA AND WELLBEING	Caratt.	AGR/16		6	48
7	NUTRITION AND REPRODUCTION	Aff.	BIO/06		6	48
	LANGUAGE ADVANCED LEVEL				3	
	OPTIONAL CREDITS *				6	
			<b>Totale CFU</b>		<b>62</b>	
	<b>SECOND YEAR (to be activated 2025/2026)</b>					
8	REGIONAL FOOD MICROBIOTA	Caratt.	AGR/16		6	48
9	PET NUTRITION AND DIET	Aff.	BIO/06		6	48
10	<b>COMBINED COURSE: QUALITY AND FOOD SAFETY</b>					
	CHEMICAL ANALYSIS OF FOODS	Caratt.	CHIM/01	6	12	96
	FOOD TOXICOLOGY	Caratt.	BIO/13	6		
11	APPLIED DIETETIC SCIENCES AND TECHNIQUES	Caratt.	MED/49		7	56
	ELEMENTS OF LEGISLATION, CERTIFICATION AND QUALITY MANAGEMENT IN THE PROFESSION OF BIOLOGIST	Altre	BIO/19		3	24
	PRATICAL TRAINING	Altre			6	
	OPTIONAL CREDITS *				6	
	THESIS				12	
			<b>Totale CFU</b>		<b>58</b>	
			<b>Totale</b>		<b>120</b>	
12	<b>COURSES FOR OPTIONAL CREDITS *</b>					
	BIOTECHNOLOGY OF FUNCTIONAL FOODS	D	AGR/16		6	48
	AGROINDUSTRIAL ECONOMY AND MARKETING	D	SECS-P/07		6	48
	MICROBIOLOGICAL RISK AND FOOD SAFETY (second year)	D	AGR/16		6	48
	FOODBORNE MICROBIAL DISEASES (first year)	D	BIO/19		6	48
	OXIDATIVE STRESS IN BIOLOGICAL SYSTEMS (Eng.)	D	BIO/10		6	48
	ALGAE AND NUTRITION (Eng.)	D	BIO/01		6	48
	DIET AND PHYSICAL EXERCISE	D	BIO/10		6	48

\* At least 6 CFU must be acquired attending one of the following optional courses

\*\* to be inserted in the career of students that didn't submit an individual study plan

> Malattie microbiche di origine alimentare - first year

> Rischio microbiologico e sicurezza degli alimenti - second year

a) 1 credit= 8 hours. Together with the theoretical lectures, all courses must have at least 1 credit of experimental session

b) combined courses involve various courses with only one final examination

c) there are no compulsory prerequisite exams

d) Practical training has to be carried out in structures outside DiSVA for 150 hours