Exams calendar a.a. 2024/25 Master program in Sustainable Food Systems - D02

First Year

1041											
Sept-Oct 24*	Dec 24	Jan 25	Feb 25	Mar 25*	Jun 25	Jul 25	Sept 25				
First semester											
	17	14-30	27	6	20	9	12				
4 Ott	13	7-27	17	3	17	8	9				
3 Ott	19	16	6-27	5	18	10	18				
Second semester											
16 Oct	12	16	19	12	10-24	1-15	9				
3 Oct	11	22	12	5	11-25	2-16	10				
	Sept-Oct 24* emester 4 Ott 3 Ott semester 16 Oct	Sept-Oct 24* Dec 24 emester 17 4 Ott 13 3 Ott 19 semester 16 Oct 12	Sept-Oct 24* Dec 24 Jan 25 emester 17 14-30 4 Ott 13 7-27 3 Ott 19 16 semester 16 Oct 12 16	Sept-Oct 24* Dec 24 Jan 25 Feb 25 emester 17 14-30 27 4 Ott 13 7-27 17 3 Ott 19 16 6-27 semester 16 Oct 12 16 19	Sept-Oct 24* Dec 24 Jan 25 Feb 25 Mar 25* emester 17 14-30 27 6 4 Ott 13 7-27 17 3 3 Ott 19 16 6-27 5 semester 16 Oct 12 16 19 12	Sept-Oct 24* Dec 24 Jan 25 Feb 25 Mar 25* Jun 25 emester 17 14-30 27 6 20 4 Ott 13 7-27 17 3 17 3 Ott 19 16 6-27 5 18 semester 16 Oct 12 16 19 12 10-24	Sept-Oct 24* Dec 24 Jan 25 Feb 25 Mar 25* Jun 25 Jul 25 emester 17 14-30 27 6 20 9 4 Ott 13 7-27 17 3 17 8 3 Ott 19 16 6-27 5 18 10 semester 16 Oct 12 16 19 12 10-24 1-15				

^{*}Only for students who need to take last exam and out-of.course students. To take the exam, students must show a certificate issued by the student secretary or Segrepass proving that the booked exam is the only exam missing from the completion of their career or that they are enrolled in the first year out of course

Second Year

Courses	Sept-Oct	Dec 24	Jan 25	Feb 25	Mar 25*	Jun 25	Jul 25	Sept 25				
Courses	24*	Dec 24	Jan 25	reb 25	IVIAI 25	Juli 25	Jul 25	Sept 25				
First semester												
Waste management in the food industry Dessi P.		17	14	4-25	11	24	22	16				
FIPDes - Nutrition applied to healthy food design Vitaglione P.		11	8	5-26	5	18	9	10				
FIPDes - Chemical reactions and food quality design Nitride C.		9	7	3-24	3	16	7	15				
FIPDes - Microbiology applied to healthy food design Mauriello G.		19	16	6-27	6	19	10	11				
FIPDes - Mediterranean diet products and ingredients Sacchi R.		16	10-30	4-21	7	20	11	4				
FIPDes - Senior project: Design and development of healthy foods Miele N.		10	14-28	18	4	17	8	9				
Further language Skills												
Second semester												
Sustainable food processing and packaging Torrieri E.						9	21	15				
Microbiome applications for sustainability Erolini D.						23	16	9				

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