DIDACTIC REGULATIONS OF THE DEGREE PROGRAM
SUSTAINABLE FOOD SYSTEMS/SISTEMI ALIMENTARI SOSTENIBILI

CLASS LM-70

School: AGRICULTURAL AND VETERINARY MEDICINE

Department: AGRICULTURAL SCIENCES

Regulations in force since the academic year 2025 -2026

ACRONYMS

CCD	[Commissione di Coordinamento Didattico]	Didactic Coordination Commission
CdS	[Corso/i di Studio]	Degree Program
CFU	[Crediti Formativi Universitari = 1 ECTS]	University training credits
CPDS	[Commissione Paritetica Docenti-Studenti]	Joint Teachers-Students Committee
OFA	[Obblighi Formativi Aggiuntivi]	Additional Training Obligations
SUA-CdS	[Scheda Unica Annuale del Corso di Studio]	Annual single form of the Degree Program
RDA	[Regolamento Didattico di Ateneo]	University Didactic Regulations

INDEX

Art. 1 Object
Art. 2 Training objectives
Art. 3 Professional profile and work opportunities
Art. 4 Admission requirements and knowledge required for access to the Degree Program
Art. 5 Procedures for access to the Degree Program
Art. 6 Teaching activities and Credits
Art. 7 Description of teaching methods
Art. 8 Testing of training activities
Art. 9 Degree Program structure and Study Plan
Art. 10 Attendance requirements
Art. 11 Prerequisites and prior knowledge
Art. 12 Degree Program calendar
Art. 13 Criteria for the recognition of credits earned in other Degree Programs in the same Class.
Art. 14 Criteria for the recognition of credits acquired in Degree Programs of different Classes, in university and university-level Degree Programs, through single courses, at online Universities and in International Degree Programs; criteria for the recognition of credits acquired through extra-curricular activities.
Art. 15 Criteria for enrolment in individual teaching courses
Art. 16 Features and arrangements for the final examination
Art. 17 Guidelines for traineeship and internship
Art. 18 Disqualification of student status
Art. 19 Teaching tasks, including supplementary teaching, guidance, and tutoring activities
Art. 20 Evaluation of the quality of the activities performed
Art. 21 Final rules
Art. 22 Publicity and entry into force

Art. 1
Object

1. These Didactic Regulation governs the organizational aspects of the Course of Study in Sustainable Food Systems (acronym SFS - class LM-70). The Course of Study in Sustainable Food Systems is hinged in Portici, Naples (Italy), Department of Agricultural Sciences of the University of Naples Federico II.

Source: SUA-CdS
Framework: General CdS Information
CdS name in Italian and English: Sistemi Alimentari Sostenibili/Sustainable Food Systems
Class: LM-70
Teaching language: English
Course delivery methods: Conventional

2. The CdS is governed by the Didactic Coordination Commission (CCD), pursuant to Art. 4 of the RDA.
   Collegial Management Body of the course of study: Commission for Educational Coordination
   Didactic structure of reference: Agricultural Sciences
   Minimum Knowledge and English Language Commission
   Commission for Other Educational Activities

Source: SUA-CdS
Framework: Contact Person and Structure
Collegial Management Body of the CdS

3. The Didactic Regulations are issued in compliance with the relevant legislation in force, the Statute of the University of Naples Federico II, and the RDA.

Art. 2
Training objectives

The Master Course in Sustainable Food Systems (Class LM-70) brings together different knowledge and disciplines with the aim of training managers of sustainability, professionals capable of managing complex processes of socio-economic-technical transformation aimed at models of ecological transition of the primary production phase, the processing of agricultural products, business models and regulation, and the political-regulatory and market environment in the agri-food sector. Graduates of the course in Sustainable Food Systems should possess a solid basic cultural background and a good command of the scientific method; be capable of optimizing processes and managing research and industrial development projects; be skilled in managing and promoting sustainability in food production and waste management in compliance with regulations on operator safety and environmental protection; have professional knowledge and skills adequate to carry out complex coordination and steering activities referable to the agri-food sector; possess high technical skills for the use of innovative methodologies; have advanced skills in the management of enterprises, agri-food supply chains and related consulting and service businesses; have developed personal aptitudes for communication, multidisciplinary teamwork and judgment skills on both the technical-economic and human and ethical levels; be able to use the English language fluently, in written and oral form, with reference also to disciplinary lexicons.
The main objectives of the Degree Course are related to the training of graduates capable of designing and managing innovative paths, at the level of individual companies, organizations and

at the institutional level, useful for accelerating the transition of the agrifood system towards a model of circular bio-economy. Such professionals should be able to go beyond the concept of the supply chain, coming to read the food-environment through a systems approach to the food system.
The professional figure that this degree is able to address, functional for both food companies and public institutions, in a comprehensive and open way, the needs for innovation of products, processes and food systems with a view to economic, environmental and social sustainability.
The course also aims to train a professional figure who possesses soft skills related, specifically, to team building, creative problem solving, and facilitation between different professional skills involved in design processes within the 'food system.

EDUCATIONAL PATHWAY
The Master Degree in Sustainable Food Systems provides for the acquisition of in-depth knowledge on the specific technical aspects of the agri-food sector and related sectors both of a general and specialized nature; provides for control activities and practical exercises dedicated to the knowledge of experimental and control methods and data processing; provides for, in relation to the specific objectives of sustainability managers, activities such as internships at companies (company case studies), public institutions, as well as study stays at other Italian and European universities (sustainability boot camp), also within the framework of international agreements, providing for the execution of a research or experimental thesis by performing the processing and discussion of results as well as in the writing of a paper.
The Master Degree in Sustainable Food Systems thus plans to train a professional figure who has knowledge of: sustainable primary production techniques; the defense of productions through eco-sustainable approaches; the main models and approaches to sustainability such as, for example, Circular Economy and sustainable intensification; sector policies, regulation and economic aspects related to innovations aimed at the ecological transition; aspects related to sustainable diet and consumption; waste management and energy production from renewable resources; sustainable methods and technologies for food processing and packaging; microbial ecosystems and microbiome-based solutions for life on the planet; and that is equipped with soft skills for graduate adaptability to different potential job contexts.
With these aims in mind, the coursework, conducted in English to enable easier participation by foreign students and to prepare Italian students for an international context, includes teaching in the following subject areas:

1. Sustainable farming and crop protection
2. Circular economy and sustainability
3. Process efficiency, renewable energy and sustainable packaging
4. Sustainable food consumption

In addition, the training pathway offers the possibility of acquiring CFUs by choice within the scope of teachings in line with the training pathway, such as, by way of example, those attributable to the thematic areas of logistics, development of sustainable thinking, consumption models and sustainable marketing.
There will be training credits specifically dedicated to the company case study and sustainability boot camp during the course of the training in order to make the training particularly functional for the development of immediately expendable skills for incorporating sustainability in the agribusiness sector.
Undergraduates and graduates will be offered activities to acquire skills to improve and enhance behavioral aspects (soft skills); to prepare an effective CV; and to prepare for a selection process. Activities will be proposed to encourage orientation with respect to different career paths, to define one's professional goals and to facilitate the search for and entry into the world of work,

such as technical visits to companies in the agri-food sector, meetings with representatives of agri-food companies, professional orders and trade associations. Career Days - meetings with human resource referents from companies in different sectors that enables undergraduates and graduates to orient themselves in the world of work - and Recruiting Days - meetings with companies in specific sectors with open job positions that enables interviews with human resource referents - will be held.

Source: SUA
Framework: A4.a – RAD

Art. 3
Professional profile and work opportunities

The graduate in Sustainable Food Systems will have a professional profile as a sustainability manager, i.e., a professional capable of managing complex socio-economic-technical transformation processes aimed at ecological transition models of the primary production stage, agricultural product processing, business models and regulation, and the policy-regulatory and market environment in the agribusiness sector.
The Sustainable Food Systems graduate should possess the ability to perform autonomous professional tasks and activities that will enable him/her to perform the functions of:

- management and development of innovative products and processes in the food technology sector;
- management, monitoring and optimization of sustainable technological processes in the agri-food supply chain;
- design of business and food environment level plans aimed at implementing models of ecological transition and bio-circular economy;
- consulting on the planning and design of agribusiness waste disposal facilities;
- distribution chain management according to ecological transition models;
- economic-environmental efficiency of production processes in agribusiness;
- planning and design, in enterprises operating in the agribusiness sector, of methods of energy production from renewable sources;
- planning and management of sector policies in line with European strategies related to the Green Deal;
- management and implementation of sustainable process, product and organizational certifications;
- provision of consulting and services for agribusinesses.

Source: SUA
Framework: A2.a - RAD

Art. 4
Admission requirements and knowledge required for access to the Degree Program[1]

The degree program is open access. Students who intend to enroll in the Master's degree program in Sustainable Food Systems must, however, hold a Bachelor's degree, including one obtained according to the system prior to Ministerial Decree 509/1999, or a three-year university degree or other degree obtained abroad that is recognized as suitable.

[1] Artt. 7, 13, 14 of the University Didactic Regulations.

Graduate students, including those from foreign universities, who have acquired the minimum curricular requirements of the L-9, L-25 or L-26 degree class, are eligible for this master's degree pathway. Enrollment of students graduated in other degree classes is possible subject to verification of the curricular pathway by the Educational Coordination Board, which verifies the disciplinary content, the congruity of the student's career, and the educational objectives of the individual teachings or activities that contributed to the achievement of credits. A B2 English language proficiency level is required for all students, which, where not officially certified, will be verified by placement test.

Source: SUA

Framework: A3.a - RAD

Art. 5
Procedures for access to the Degree Program (CdS)

The degree program is open access. However, to be admitted to the Master's Degree Course, the following are required:

A) Specific curricular requirements.

In order to be admitted to the Master's Degree Course in Sustainable Food Systems, the student must possess a bachelor's degree (including that obtained according to the system prior to Ministerial Decree 509/1999 and subsequent amendments and additions) or a three-year university degree, or another degree obtained abroad, recognized as suitable by the competent bodies of the University. It is, in addition, required that the student possess certain curricular requirements and adequate personal preparation.

The required curricular requirements are automatically recognized for those who possess the degree obtained in classes L-9, L-25 and L-26 ex DM 270/04 and in the corresponding classes established according to the previous didactic system ex D.M. 509/99. Applicants who have obtained a bachelor's degree in other classes, whose course of study has allowed the acquisition of at least 24 CFUs in 4 different SSDs among those listed below, are also admitted:

AGR (01 to 19)
BIO/01 - General botany
BIO/02 - Systematic botany
BIO/03 - Environmental and applied botany
BIO/04 - Plant physiology
BIO/05 - Zoology
BIO/07 - Ecology
BIO/09 - Physiology
BIO/10 - Biochemistry
BIO/19 - General microbiology
CHIM/03 - General and inorganic chemistry
CHIM/06 - Organic chemistry
CHIM/10 - Food chemistry
CHIM/11 - Chemistry and biotechnology of fermentation
ICAR/01 - Hydraulics
ICAR/02 - Hydraulic and marine construction and hydrology

ICAR/03 - Sanitary-environmental engineering
ICAR/06 - Topography and cartography
INF/01 - Computer Science
ING-INF/05 - Information processing system
ING-IND/06 - Fluid dynamics
ING-IND/09 - Energy and environmental systems
ING-IND/10 - Industrial technical physics
ING-IND/11 - Environmental technical physics
ING-IND/22 - Materials science and technology
ING-IND/24 - Principles of chemical engineering
ING-IND/25 - Chemical plants
ING-IND/27 - Industrial chemistry and technology
IUS/03 - Agricultural law
Adequate personal preparation will be verified through appropriate modalities regulated within the Didactic Regulations of the Course of Study. Finally, to enter the Master's Degree Course, the student must be able to use the English language fluently (level B2 in the Common European Framework of Reference for Languages), in written and oral form, also with reference to disciplinary lexicons

B) Adequate personal preparation of the student

The student's personal preparation is verified by evaluating his or her previous university career. A student is considered to be in possession of adequate personal preparation, and may therefore enroll in the present Master's Degree Program, if he or she, in possession of the curricular requirements referred to in point A, has obtained the degree with a grade of 90/110 or higher, or has passed a special verification, by means of an interview with a Selection Committee appointed by the CDS Educational Coordination Committee, on subjects concerning the characterizing subjects of the degrees of the L-9, L-25 or L-26 class.

In the case of students who have obtained their degree abroad or in other degree classes, the verification of the possession of adequate personal preparation will be carried out according to criteria established by the CDS Didactic Coordination. Such candidates will have to take an assessment test, the outcome of which is binding for enrollment purposes. The assessment test will be carried out by means of interviews on topics related to the characterizing subjects of the degrees of class L-9, L-25 or L-26. The minimum knowledge for access to the Master's Degree is established annually by the Teaching Commission, together with the dates set for the interviews.

In order to participate in the test, one must be a graduate or owe only the undergraduate exam and make reservations at the student secretary's office in the Department of Agriculture. The Study Course Coordination, after a procedure of cultural and administrative evaluation of the previous career, with particular attention to the verification of the non-obsolescence of the content of the exams passed, establishes enrollment with course abbreviation for those who already hold a degree (bachelor's degree (bachelor's, specialist/master's or pertaining to the old system) or who have carried out a previous partial university career of which they request recognition. More detailed information is available on the Department website in the inserted link.

Source: SUA

Framework: A3.b

1. The CCD of the Degree Program normally regulates the admission criteria, except in cases subject to different provisions of law[2].
2. Verification of personal preparation is always mandatory, and only students who meet the curricular requirements can access it.

Source: SUA

Framework: A3.b

Art. 6
Teaching activities and university training credit (Teaching activities and CFU)

Each educational activity prescribed by the LSC regulations is measured in undergraduate credits (CFUs). Each CFU conventionally corresponds to 25 hours of work per student and includes the hours of assisted teaching and the hours reserved for personal study or other individual training activities.

For the course of study covered by these Regulations, the hours of assisted teaching for each CFU, established in relation to the type of educational activity, are as follows[3]:

- Lecture: 5/8 hours per CFU;
- Seminar: 6 hours per CFU;
- Guided teaching exercises (laboratory or classroom): 7/8 hours per CFU;
- Other activities: 25 hours per CFU.

The CFUs corresponding to each educational activity are acquired by the student with the fulfillment of the modes of verification (examination, eligibility or attendance) indicated in the sheet related to the teaching.

Art. 7
Description of teaching methods

Teaching activities are carried out in conventional mode.

If necessary, the CCD deliberates on which teachings also include teaching activities offered online. Some teachings may also be conducted in seminar form and/or involve classroom exercises, language and computer labs. Detailed information on how each teaching is conducted can be found on the teaching schedules.

Art. 8
Testing of training activities[4]

1. The Educational Coordination Committee, within the prescribed regulatory limits , shall determine the number of examinations and other modes of profit assessment that determine

[2] National programmed access is regulated by L. 264/1999 and subsequent amendments and supplements.

[3] The number of hours takes into account the indications found in Art. 6, c. 2 of the RDA "of the total 25 hours, for each CFU, 5 to 10 hours shall be reserved for frontal lecture, or alternatively, 6 to 10 hours shall be reserved for seminar activities or 8 to 12 hours shall be reserved for laboratory activities, except in the case where training activities with a high experimental or practical content are planned, and subject to different provisions of the law".

[4] Article 22 of the University Didactic Regulations.

the acquisition of college credits. Examinations shall be individual and may consist of written, oral, practical, graphical, term papers, interviews or combinations of these modes.

2. The methods of conducting tests published in the teaching sheets and the schedule of examinations will be made known to students before the start of classes on the Department's website.
3. The conduct of examinations is subject to the relevant reservation which is made electronically. If the student has not been able to make the reservation for reasons that the Chairman of the Committee considers justified, the student may be equally admitted to the conduct of the examination, in the queue of the other booked students.
4. Before the examination test, the Chairman of the Commission shall ascertain the identity of the student, who is required to present a valid photo ID.
5. The evaluation of examinations shall be in thirtieths, i.e., a passing grade. Examinations involving a grade in thirtieths shall be passed with a minimum grade of eighteen thirtieths; a grade of thirty thirtieths may be accompanied by honors by unanimous vote of the Board.
6. The oral examination tests shall be public, in compliance with current security regulations. Where written tests are scheduled, the candidate shall have the right to view his or her paper(s) after correction.
7. Examination Boards are governed by the University Teaching Regulations.

Art. 9
Degree Program structure and Study Plan

1. The legal duration of the Course of Study is 2 years. It is also possible to enroll on the basis of a contract according to the rules set by the University (Art. 21 University Teaching Regulations). The student must acquire 120 CFU , attributable to the following Types of Educational Activities (TAF):
   B) characterizing,
   C) related or supplementary,
   D) student's choice [5],
   E) for the final test,
   F) additional training activities.
2. The degree is awarded after acquiring 120 CFUs by passing examinations, not exceeding 12, including the final examination and the performance of other educational activities. Unless otherwise provided for in the legal system of university studies, for the purposes of counting, examinations taken as part of the basic, characterizing and related or supplementary activities as well as in the activities independently chosen by the student (TAF D, counted in the number of one)[6] are considered . Excluded from the counting are the tests that constitute an assessment of suitability in relation to the activities referred to in Art. 10 paragraph 5 letters c), d) and e) of Ministerial Decree 270/2004[7]. Integrated teachings, consisting of two or more modules, provide a single verification test.

[5] Corresponding to at least 12 CFU for bachelor's degrees and at least 8 CFU for master's degrees (Art. 4, c. 3 of Ministerial Decree 16.3.2007).

[6] Art. 4, c. 2 of Annex 1 to Ministerial Decree 386/2007.

[7] Art. 10, paragraph 5 of Ministerial Decree. 270/2004: "In addition to the qualifying educational activities, as provided for in paragraphs 1, 2 and 3, courses of study shall provide: (a) educational activities autonomously chosen by the student as long as they are consistent with the educational project [TAF D]; (b) educational activities in one or more disciplinary fields related or complementary to the basic and characterizing ones, also with regard to context cultures and interdisciplinary training [TAF C]; (c) educational activities related to the preparation of the final test for the achievement of the degree and, with reference to the degree, to the verification of the knowledge of at least one

3. To acquire the CFUs related to independent choice activities, the student has freedom of choice among all the courses activated at the University, provided they are consistent with the educational project. This consistency is evaluated by the CdS Educational Coordination Committee. The "passing of the exam or other form of profit verification" (Art. 5, c. 4 of Ministerial Decree 270/2004) is also required for the acquisition of CFUs related to independent choice activities.
4. The study plan summarizes the structure of the course by listing the planned teachings divided by year of the course and, if applicable, by curriculum. At the end of the study plan table are listed the propedeuticities provided by the Course of Studies. The plan of studies offered to students, indicating the scientific-disciplinary fields and the area of affiliation, credits, and the type of teaching activities is given in Annex 1 to these regulations.

Art. 10
Attendance requirements[8]

1. In general, attendance at lectures is strongly recommended but not mandatory.
   In the case of individual lectures with compulsory attendance, this option will be specially indicated in the individual teaching sheet available in Appendix 2.
2. If the lecturer provides a different program modulation between attending and non-attending students, this will be specially indicated in the individual teaching sheet posted on the course webpageLa frequenza alle attività seminariali che attribuiscono crediti formativi è obbligatoria. Modalities of CFU attribution is mantained by the CCD.

Art. 11
Prerequisites and prior knowledge

1. The list of incoming and outgoing propedeuticities (necessary to sit a particular examination) can be found at the end of Annex 1 and in the teaching/activity course sheet (Annex 2).
2. Any prior knowledge deemed necessary is indicated in the individual Teaching Schedule published on the course webpage and on the teacher's UniNA website.

Art. 12
Degree Program Calendar

The Degree Program calendar can be found on the Department's website well before the start of the activities (Art. 21, par. 5 of the RDA).

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foreign language in addition to Italian [TAF E]; d) training activities, not envisaged in the preceding letters, aimed at acquiring additional linguistic knowledge, as well as computer and telematic skills, relational skills, or in any case useful for insertion in the world of work, as well as training activities aimed at facilitating professional choices, through direct knowledge of the work sector to which the degree may give access, including, in particular, training and orientation internships referred to in Decree no. 142, of the Ministry of Labor [TAF F]; e) in the hypothesis referred to in Article 3, paragraph 5, training activities related to internships and apprenticeships in companies, public administrations, public or private entities including those of the third sector, professional orders and colleges, on the basis of appropriate agreements."

[8] Art. 22, par. 10 of the University Didactic Regulations.

Art. 13

Criteria for the recognition of credits earned in other Degree Programs in the same Class[9]

For students coming from Degree Programs of the same Class, the Didactic Coordination Commission ensures the full recognition of CFU, when associated with activities that are culturally compatible with the training Degree Program, acquired by the student at the originating Degree Program, according to the criteria outlined in Article 14 below. Failure to recognise credits must be adequately justified. It is without prejudice to the fact that the number of credits relating to the same scientific-disciplinary sector directly recognised by the student may not be less than 50% of those previously achieved.

Article 14

Criteria for the recognition of credits acquired in Degree Programs of different classes, in university or university-level Degree Programs, through single courses, at online Universities and in international Degree Programs[10]; criteria for the recognition of credits acquired in extra-curricular activities

1. With regard to the criteria for the recognition of CFU acquired in Degree Programs of different Classes, in university or university-level Degree Programs, through single courses, at online Universities and in International Degree Programs, the credits acquired are recognised by the CCD on the basis of the following criteria:
   - analysis of the activities carried out;
   - evaluation of the congruity of the disciplinary scientific sectors and of the contents of the training activities in which the student has earned credits with the specific training objectives of the Degree Program and of the individual training activities to be recognised.

   Recognition is carried out up to the number of credits envisaged by the didactic system of the Degree Program. Failure to recognise credits must be adequately justified. Pursuant to Art. 5, par. 5-bis, of Ministerial Decree 270/2004, it is also possible to acquire CFU at other Italian universities on the basis of agreements established between the concerned institutions, in accordance with the regulations current at the time [11].
2. Any recognition of CFU relating to examinations passed as single courses may take place within the limit of 36 CFU, upon request of the interested party and following the approval of the CCD. Recognition may not contribute to the reduction of the legal duration of the Degree Program, as determined by Art. 8, par. 2 of Ministerial Decree 270/2004, except for students who enrol while already in possession of a degree of the same level[12].
3. With regard to the criteria for the recognition of CFU acquired in extra-curricular activities, pursuant to Art. 3, par. 2, of Ministerial Decree (D.M.) 931/2024, within the limit of 48 CFU (Bachelor's Degrees and single-cycle Master's Degrees), or 24 CFU (Master's Degrees), the following activities may be recognised (Art. 2 of D.M. 931/2024):
   - Professional knowledge and skills, certified in accordance with the current regulations as well as knowledge and skills acquired in post-secondary-level training activities.

[9] Art. 19 of the University Didactic Regulations.
[10] Art. 19 and Art. 27, par. 6 of the University Didactic Regulations.
[11] Art. 6, par. 9 of the University Didactic Regulations.
[12] Art. 19, par. 4 of the University Didactic Regulations.

- Training activities carried out in the cycles of study at the public administration training institutions as well as knowledge and skills acquired in post-secondary-level training activities, which the University contributed to developing and implementing.
- Achievement of an Olympic or Paralympic medal or the title of absolute world champion, absolute European champion or absolute Italian champion in disciplines recognized by the Italian National Olympic Committee or the Italian Paralympic Committee.

Art. 15
Criteria for enrolment in individual teaching courses

Enrolment in individual teaching courses, provided for by the University Didactic Regulations[13], is governed by the "University Regulations for enrolment in individual teaching courses activated as part of the Degree Program"[14].

Article 16
Features and modalities for the final examination

The student is admitted to take the final examination after passing all the examinations of the educational activities in the study plan and acquiring the relevant credits. The topic and activities planned for the final examination are agreed upon with the lecturer/speaker, but are carried out independently by the student. The lecturer may indicate to the graduate student a possible internal or external co-rapporteur. The final examination involves the writing of a paper (Master's Thesis), also written in English, which consists of a detailed bibliographic and research/experimental analysis on a topic relevant to those covered in the course of study.
The delivery of the thesis is done according to the procedures specified by the Department's Student Secretariat (published on the Department website). The delivery of the thesis is a mandatory prerequisite for the final discussion.
The final examination involves the presentation of the paper, in public session, to a Final Examination Committee composed of at least five members, up to a maximum of eleven.
The student is expected to demonstrate autonomy, acquisition of specific scientific skills and critical processing ability. Successful completion of the final examination confers the relevant CFUs and the award of the title established by the study regulations.
The final examination is usually taken in the Department's Aula Magna (Chinese Hall of the Palace of Portici) in the presence of an examination committee.
The final examination consists of the exposition and discussion in public session of a thesis aimed at demonstrating the graduate student's autonomy of work, acquisition of specific scientific skills and capacity for critical elaboration, on a topic proposed by one or more professors.
The thesis will be written under the supervision of a supervisor chosen by the student. The supervisor may indicate to the graduate student a possible internal or external co-rapporteur. The preparation of the thesis is carried out through an experimental activity.
The delivery of the thesis is carried out according to the procedures specified by the Department's Student Secretariat (published on the Department website). The delivery of the thesis is a mandatory prerequisite for the final discussion.
The Final Examination Commission for the Master's Degree is composed of at least five members, up to a maximum of eleven.

[13] Art. 19, par. 4 of the University Didactic Regulations.
[14] R.D. No. 348/2021.

The Commission is chaired by the Director of the Department or the Chairman of the Course of Study Educational Coordination Committee, or the most senior in tenure of the first-rank professors present or the most senior in tenure of the second-rank professors present.
To be admitted to the final examination, the student must have taken all the examinations and additional educational activities provided for in the teaching regulations.
The candidate must present and discuss the thesis in public session, also using multimedia technologies.
The evaluation of the final examination, expressed in hundredths with possible honors, will be made by the committee on the basis of:

1) Correctness, completeness and clarity of oral exposition and paper;
2) Critical processing skills;
3) Independence and organizational ability of the candidate;
4) Originality of the contribution;
5) Assessment of the student's academic career.

Successful completion of the final examination awards the relevant CFUs established by the study regulations.

Source: SUA
Framework: A5a (RAD) and A5b

Article 17
Guidelines for traineeship and internship

1. Students enrolled in the Degree Program may decide to carry out internships or training periods with organisations or companies that have an agreement with the University. Traineeship and internship are compulsory and contribute to the award of credits for the other training activities chosen by the student and included in the study plan, as provided for by Art. 10, par. 5, letters d) and e), of Ministerial Decree 270/2004[15].
2. The CCD regulates the modalities and characteristics of traineeship and internship with specific regulations.
3. The University of Naples Federico II, through the CdS Internship Commission and the University Internship Office, ensures constant contact with the world of work to offer students and graduates of the University concrete opportunities for internships and work experience and to promote their professional integration.

Article 18
Disqualification of student status[16]

A student who has not taken any examinations for eight consecutive academic years incurs forfeiture unless his/her contract stipulates otherwise. In any case, forfeiture shall be notified to the student by certified e-mail or other suitable means attesting to its receipt.

[15] Traineeships ex letter d) can be both internal and external; traineeships ex letter e) can only be external.
[16] Art. 24, par. 5 of the University Didactic Regulations.

Article 19
Teaching tasks, including supplementary teaching, guidance, and tutoring activities

1. Professors and researchers carry out the teaching load assigned to them in accordance with the provisions of the RDA and the Regulations on the teaching and student service duties of professors and researchers and on the procedures for self-certification and verification of actual performance[17].
2. Professors and researchers must guarantee at least two hours of reception every 15 days (or by appointment in any case granted no longer than 15 days) and, in any case, guarantee availability by e-mail.
3. The tutoring service has the task of orienting and assisting students throughout their studies and of removing the obstacles that prevent them from adequately benefiting from attending courses, also through initiatives tailored to the needs and aptitudes of individuals.
4. The University ensures guidance, tutoring and assistance services and activities to welcome and support students. These activities are organised by the Schools and/or Departments under the coordination of the University, as established by the RDA in Article 8.

Article 20
Evaluation of the quality of the activities performed

1. The Didactic Coordination Commission implements all the quality assessment forms of teaching activities envisaged by the regulations in force according to the indications provided by the University Quality Presidium.
2. In order to guarantee the quality of teaching to the students and to identify the needs of the students and all stakeholders, the University of Naples Federico II uses the Quality Assurance (QA)[18] System, developed in accordance with the document "Self-evaluation, Evaluation and Accreditation of the Italian University System" of ANVUR, using:
   - surveys on the degree of placement of graduates into the world of work and on post-graduate needs;
   - data extracted from the administration of the questionnaire to assess student satisfaction for each course in the curriculum, with questions relating to the way the course is conducted, teaching materials, teaching aids, organisation, facilities.

   The requirements deriving from the analysis of student satisfaction data, discussed, and analysed by the Teaching Coordination Committee and the Joint Teachers' and Students' Committee (CPDS), are included among the input data in the service design process and/or among the quality objectives.
3. The QA System developed by the University implements a process of continuous improvement of the objectives and of the appropriate tools to achieve them, ensuring that planning, monitoring, and self-assessment processes are activated in all the structures to allow the prompt detection of problems, their adequate investigation, and the design of possible solutions.

Article 21

[17] R.D No. 2482//2020.

[18] The Quality Assurance System, based on a process approach and adequately documented, is designed in such a way as to identify the needs of the students and all stakeholders, and then translate them into requirements that the training offer must meet.

Final Rules

The Department Council, on the proposal of the CCD, submits any proposals to amend and/or supplement these Rules for consideration by the Academic Senate.

Article 22
Publicity and Entry into Force

1. These Rules and Regulations shall enter into force on the day following their publication on the University's official notice board; they shall also be published on the University website. The same forms and methods of publicity shall be used for subsequent amendments and additions.
2. Annex 1 (CdS structure) and Annex 2 (Teaching/Activity course sheet) are integral parts of this Didactic Regulations.

ALLEGATO 1.2 DEL

REGOLAMENTO DIDATTICO DEL CORSO DI STUDIO SUSTAINABLE FOOD SYSTEMS

CLASSE LM-70

Scuola: Agraria e Medicina Veterinaria

Dipartimento: Agraria

Regolamento in vigore a partire dall'a.a. 2025-2026

PIANO DEGLI STUDI A.A. 2025-2026

I Anno								
Denominazione Insegnamento	**SSD**	**Modulo**	**CFU**	**Ore**	**Tipologia Attività** *(lezione frontale, laboratorio ecc.)*	**TAF**	**Ambito disciplinare**	**obbligatorio /a scelta**
Sustainable farming (15 CFU)		CI	5+5+5					Obbligatorio
Sustainabale cropping systems	AGR/02 **(AGRI-02/A)**	Modulo	5	35	Lezione frontale	B	DPGSA	Obbligatorio
Plant breeding for sustainable production	AGR/07 **(AGRI-06/A)**	Modulo	5	35	Lezione frontale	B	DPGSA	Obbligatorio
Sustainable animal agriculture	AGR/19 **(AGRI-09/C)**	Modulo	5	35	Lezione frontale	B	DPGSA	Obbligatorio
Eco-friendly crop protection (10 CFU)		CI	5+5	70	Lezione frontale			Obbligatorio
Sustainable insect control	AGR/11 **(AGRI-05/A)**	Modulo	5	35	Lezione frontale	B	DSVPA	Obbligatorio

Sustainable pathogen control	AGR/12 **(AGRI-05/B)**	Modulo	5	35	Lezione frontale	B	DSVPA	Obbligatorio
Circular economy, sustainability policy and regulation	AGR/01 **(AGRI-01/A)**	Unico	8	56	Lezione frontale	B	DPGSA	Obbligatorio
Process efficiency and alternative energy	ING-IND/10 **(IIND-07/A)**	Unico	8	56	Lezione frontale	B	DSVPA	Obbligatorio
Healthy diets and sustainable food consumption	BIO/09 **(BIOS-06/A)**	Unico	6	42	Lezione frontale	C		Obbligatorio
Sustainability BootCamp – Other activities			4	28	Lezione frontale	F		Obbligatorio
Start-up and Innovation training- Other activities			6	42	Lezione frontale	F		Obbligatorio
II Anno								
Denominazione Insegnamento	**SSD**	**Modulo**	**CFU**	**Ore**	**Tipologia Attività** ***(lezione frontale, laboratorio ecc.)***	**TAF**	**Ambito disciplinare**	**obbligatorio /a scelta**
Waste management in the food industry	ICAR/03 **(CEAR-02/A)**	Unico	8	56	Lezione frontale	C		Obbligatorio
Food industry sustainable innovations (12 CFU)		CI	7+5	84	Lezione frontale			Obbligatorio
Sustainable food processing and packaging	AGR/15 **(AGRI-07/A)**	Modulo	7	49	Lezione frontale	B	DTA	Obbligatorio
Case studies in the food industry	AGR/15 **(AGRI-07/A)**	Modulo	5	35	Lezione frontale	B	DTA	Obbligatorio
Microbiome applications for sustainability	AGR/16 **(AGRI-08/A)**	Unico	6	42	Lezione frontale	B	DTA	Obbligatorio

Free choice			10	84	Lezione frontale	D		Obbligatorio
Company case study on sustainability – Other activities			6	54	Lezione frontale	F		Obbligatorio
Further Language skills			3	21	Lezione frontale	E		Obbligatorio
Prova finale			18			E		

LEGENDA

Tipologia di Attività Formativa (TAF) ai sensi del D.M. 270/04:

B = Caratterizzanti

C = Affini o integrativi

D = Attività a scelta

E = Prova finale e conoscenze linguistiche

F = Ulteriori attività formative

Tipologie di ambiti disciplinari ai sensi del D.M. 1649/2023:

DTA= Discipline della Tecnologia alimentare

DSVPA= Discipline della sicurezza e della valutazione dei processi e degli alimenti

DPGSA= Discipline della produzione e gestione del sistema agroalimentare

Elenco delle propedeuticità

Nessuna propedeuticità

ANNEX 2.1

DEGREE PROGRAM DIDACTIC REGULATIONS

SUSTAINABLE FOOD SYSTEMS

CLASS LM-70

School: Agriculture and Veterinary Medicine

Department: Agraria

Didactic Regulations in force since the academic year 2025-2026

Course: Process efficiency and alternative energy	**Teaching Language:** English
SSD (Subject Areas): 09/IIND-07/A FISICA TECNICA INDUSTRIALE (ex ING-IND/10)	**CREDITS:** 8
Course year: Ist	**Type of Educational Activity: B**
Teaching Methods: In person	
Contents extracted from the SSD declaratory consistent with the training objectives of the course: This sector covers, from both a scientific and educational perspective, the fundamental and applied aspects of thermodynamics, heat transfer, and energetics. More specifically, this field encompasses expertise in the thermodynamic analysis of energy processes and their environmental impact, the principles of sustainable energy conversion and utilization, including renewable sources, energy management and monitoring techniques, and energy efficiency. It also delves into thermoeconomics, the energy transition, and the study of thermodynamic and fluid dynamic phenomena at all scales, including multiphase, biological, and agri-food systems. Furthermore, this sector investigates refrigeration technologies, thermo-technical plants, heat exchange and energy storage systems and components, and the thermo-physical properties of materials.	
Objectives: The course aims at providing advanced knowledge related to: the evaluation of key index parameters for the assessment of energy consumption, cost and environmental impact of processes in food industry; the best technologies available for the energy conversion for food processes and environmental conditions control (such as: vapor generation, heating, cooling, vacuum) in the food industry; the technologies for energy production based on renewables sources (i.e. bio-masses, photovoltaics, co-generation, wind energy) which can be applied in plants for the food industry.	
Propaedeuticities: No one **Is a propaedeuticity for:** No one	
Types of examinations and other tests: Written and oral exam, of equal weight	

ANNEX 2.1

DEGREE PROGRAM DIDACTIC REGULATIONS

SUSTAINABLE FOOD SYSTEMS

CLASS LM-70

School: Agriculture and Veterinary Medicine

Department: Agricultural Sciences

Didactic Regulations in force since the academic year 2025-2026

<table>
<tr><td colspan="2">Course: Sustainable farming</td><td>Teaching Language: English</td></tr>
<tr><td colspan="2">SSD (Subject Areas):

AGRI-02/A - Sustainable cropping systems

AGRI-06/A - Plant breeding for sustainable production

AGRI-09/C - Sustainable animal agriculture</td><td>CREDITS: 5 CTU for each module</td></tr>
<tr><td>Course year: 2025-2026</td><td colspan="2">Type of Educational Activity: Mandatory</td></tr>
<tr><td colspan="3">Teaching Methods: In person</td></tr>
<tr><td colspan="3">Contents extracted from the SSD declaratory consistent with the training objectives of the course:

AGRI-02/A

The sector studies agroecosystems and the interactions between crops, soil, and environmental factors, with a focus on the biology, ecophysiology, and post-harvest physiology of herbaceous, vegetable, ornamental, and medicinal crops, both in open fields and protected environments, including soilless systems. It analyses ecological and anthropogenic factors, sustainable resource management, general agronomy, agrometeorology, weed biology, and seed production. It includes the design and management of cropping systems for productive, environmental, and recreational purposes. It integrates statistical-mathematical tools for agronomic experimentation and agroecosystem modeling, developing methodologies for the sustainable management of production chains.

AGRI-06/A

The sector focuses on understanding physiological, genetic, molecular, and biotechnological mechanisms that impact the quality, yield, and sustainability of agricultural production. It examines the structure, function, expression, regulation, and evolution of genes and genomes, as well as heredity, to protect and enhance agrobiodiversity and genetic resources. Through genetic improvement, including biotechnological approaches, it seeks to boost productivity, improve quality, and increase resilience to biotic and abiotic stresses.</td></tr>
</table>

AGRI-09/C

The sector studies, in different agro-livestock and silvopastoral environments, the most appropriate farming techniques and animal management to provide safe and nutritious food, ecosystem services, animal welfare, human health and quality assurance of animal products in the perspective of a circular and regenerative economy.

Objectives:

The objective of the course is to provide a basic knowledge of the various aspects of sustainability of agricultural production systems, highlighting the critical issues that arise in the agricultural phase of food supply chains and the strategies for overcoming them. At the end of the course, students will be able to understand the techniques that minimise the impact of crop and livestock systems on the environment and animal welfare, and exploit the opportunities offered by innovations in plant genetics.

Propaedeuticities: None

Is a propaedeuticity for: None

Types of examinations and other tests: Final written examination

ANNEX 2.1

DEGREE PROGRAM DIDACTIC REGULATIONS

SUSTAINABLE FOOD SYSTEMS

CLASS LM-70

School: Agriculture and Veterinary

Department: Agricultural Sciences

Didactic Regulations in force since the academic year 2025-2026

<table>
<tr><td colspan="2">Course:

Circular economy, sustainability management, policy and regulation</td><td>Teaching Language:

English</td></tr>
<tr><td colspan="2">SSD (Subject Areas):

AGRI-01/A Agricultural and Food Economics, and Rural Appraisal</td><td>CREDITS:

8</td></tr>
<tr><td>Course year: First</td><td colspan="2">Type of Educational Activity: B - Characterizing</td></tr>
<tr><td colspan="3">Teaching Methods: In person</td></tr>
<tr><td colspan="3">Contents extracted from the SSD declaratory consistent with the training objectives of the course:

Current course concerns aspects related to economics, policy, regulation, and management of transformation, distribution, market, and consumption of sustainable food products and circular biotechnologies with a focus on their relationships with other components of the socio-economic and ecological systems. The course includes economics, public and private policy tools, regulation, and sustainable innovation management focused on models to be applied by food enterprises for moving towards ecological transition.</td></tr>
<tr><td colspan="3">Objectives:

Students will benefit from several key takeaways such as develop a vision, and related expertise, to explain how to build, and how to implement, a sustainable business culture/model in national and international enterprises operating in the agro-food sector; demonstrate the value of impactful sustainable investments; implement steps for developing a circular business model; enhance knowledge of design and innovation for bio-circular economy; manage and lead the sustainability transition within organizations and for starting businesses. In the end, students will be able to capture needs and opportunities dealing with the challenges of the ecological transition strategies suitable for enterprises, public authorities, and NGOs.</td></tr>
<tr><td colspan="3">Propaedeuticities: None

Is a propaedeuticity for: None</td></tr>
</table>

Types of examinations and other tests:

Written exam including 30 questions with 4 multiple answers plus a fifth NA (no answer). Each question correctly answered is worth 1 (total score is 30/30th). Each incorrect answer is worth -0.25, while NA is worth 0. Students enrolled in the first year who have followed most of the lessons have the chance to choose, instead of the written exam, a real-case project writing a paper and discussing it in a public (to students and lecturers) presentation.

ANNEX 2.1

DEGREE PROGRAM DIDACTIC REGULATIONS

SUSTAINABLE FOOD SYSTEMS

CLASS LM-70

School: of Agriculture and Veterinary Sciences

Department: Agriculture

Didactic Regulations in force since the academic year 2025-2026

<table>
<tr><td colspan="2">Course:

Eco-friendly crop protection: Sustainable pathogen control / Sustainable insect control</td><td>Teaching Language:

English</td></tr>
<tr><td colspan="2">SSD (Subject Areas):

AGRI-05/A - AGRI-05/B</td><td>CREDITS:

Eco-friendly crop protection (10 CFU): Sustainable pathogen control (5CFU) / Sustainable insect control (5CFU)</td></tr>
<tr><td>Course year: 1</td><td colspan="2">Type of Educational Activity: Characterizing</td></tr>
<tr><td colspan="3">Teaching Methods: In-person</td></tr>
<tr><td colspan="3">Contents extracted from the SSD declaratory consistent with the training objectives of the course:

The course provides specialized knowledge relating to modern technologies and strategies for sustainable crop protection against pathogens and insects. It includes the study of plant-pathogen and plant-insect interactions, technologies for modulating plant and microbiome responses, and strategies for reducing agrochemical inputs. The course covers both field production and post-harvest scenarios.</td></tr>
<tr><td colspan="3">Objectives:

The course aims to provide students with specialized knowledge relating to modern technologies and strategies that can be exploited to reduce agrochemical inputs via the use of sustainable practices for the protection against plant pathogens and pests or their byproducts. Such knowledge applies to both field-production and post-harvest scenarios. Students will gain understanding of classical pathogen and insect prevention strategies, below- and above-ground interactions between plants and environment, technologies for targeted modulation of plant or microbiome responses, and tools and strategies for sustainable crop protection.</td></tr>
<tr><td colspan="3">Propaedeuticities: None

Is a propaedeuticity for: None</td></tr>
</table>

Types of examinations and other tests:

The final exam is written and consists of 20 questions (10 for the Sustainable pathogen control module and 10 for the Sustainable insect control module), to be completed within 2 hours. Correct answers are scored 1, wrong answers 0, and the final grade for the module is expressed as x/20, where “x” is the sum of all scores obtained. The final grade for the exam is calculated as the average of the scores obtained for the two modules.

ANNEX 2.1

DEGREE PROGRAM DIDACTIC REGULATIONS

SUSTAINABLE FOOD SYSTEM

CLASS LM-70

School: School of Agricultural Sciences and Veterinary Medicine

Department: Agricultural Sciences

Didactic Regulations in force since the academic year 2025-2026

<table>
<tr><td colspan="2">Course: Food Industry sustainable innovation</td><td>Teaching Language: English</td></tr>
<tr><td colspan="2">SSD (Subject Areas):

AGRI-07/A</td><td>CREDITS: 12

Sustainable food processing and packaging: 7 CFU

Case Studied in the food industry: 5 CFU</td></tr>
<tr><td>Course year: II</td><td colspan="2">Type of Educational Activity: lectures</td></tr>
<tr><td colspan="3">Teaching Methods:

In-person teaching activities will be deployed in: Lectures and seminars for about 35 %; Guest speakers and industrial plants visiting for about 25%; Case studies and group project for about 40%.</td></tr>
<tr><td colspan="3">Contents extracted from the SSD declaratory consistent with the training objectives of the course:

Educational activities related to the operations and processes of food production. The sector's expertise includes: unit operations and production processes, from the procurement of raw materials for packaging and conditioning to the distribution of food, shelf life studies, sustainability of the food system, management of food waste and surpluses, and valorization of by-products.</td></tr>
<tr><td colspan="3">Objectives:

The course aims to provide students with advanced knowledge and practical skills related to innovative methods and technologies for food transformation and packaging. Emphasizing safety and sustainability, the course explores cutting-edges techniques and materials that contribute to reduce food loss and waste, ensuring food quality, and promoting environmental sustainability.</td></tr>
<tr><td colspan="3">Propaedeuticities: none

Is a propaedeuticity for: none</td></tr>
<tr><td colspan="3">Types of examinations and other tests:

The examination will consist of written exams and project discussion.</td></tr>
</table>

ANNEX 2.1

DEGREE PROGRAM DIDACTIC REGULATIONS

SUSTAINABLE FOOD SYSTEM

CLASS LM-70

School: Agriculture and Veterinary

Department: Agricultural Sciences

Didactic Regulations in force since the academic year 2025-2026

<table>
<tr><td colspan="2">Course: Microbiome applications for sustainability</td><td colspan="2">Teaching Language: English</td></tr>
<tr><td colspan="3">SSD (Subject Areas):

AGRI-08/A Agricultural, Food and Environmental Microbiology</td><td>CREDITS:

6</td></tr>
<tr><td colspan="2">Course year: Second</td><td colspan="2">Type of Educational Activity: B - Characterizing</td></tr>
<tr><td colspan="4">Teaching Methods: In-person</td></tr>
<tr><td colspan="4">Contents extracted from the SSD declaratory consistent with the training objectives of the course:

The sector collects research topics relating to the characterization, ecophysiology, use and control of microorganisms of natural, agricultural, forestry, agri-food, animal and water ecosystems and related supply chains. The training skills concern the biology of microorganisms, biodiversity and microbial resources of agro-food interest, microbial biotechnologies, microbiology applied to the agro-food, agro-industrial and environmental sectors.</td></tr>
<tr><td colspan="4">Objectives:

The students will learn the importance of microbial ecosystems for the life on the planet and on the current metagenomics approaches for the study of complex microbial communities. They will develop knowledge on the possible microbiome-based solutions to improve human or animal health, to reduce antibiotic resistance, to improve the sustainability of crop production, to favor adaptation to climate changes. They will learn how to use microbes to produce safe and sustainable fermented foods. Knowledge and skills will be also acquired on how to use microbiome technologies for food waste valorization and environmental remediation</td></tr>
<tr><td colspan="4">Propaedeuticities: None

Is a propaedeuticity for: None</td></tr>
<tr><td colspan="4">Types of examinations and other tests: Written test and a project discussion</td></tr>
</table>

ANNEX 2.1

DEGREE PROGRAM DIDACTIC REGULATIONS

SUSTAINABLE FOOD SYSTEM

CLASS LM-70

School: Agriculture and Veterinary

Department: Agricultural Sciences

Didactic Regulations in force since the academic year 2025-2026

<table>
<tr><td colspan="2">Course:

Waste management in the food industry</td><td>Teaching Language:

English</td></tr>
<tr><td colspan="2">SSD (Subject Areas):

Environmental and Sanitary Engineering (CEAR 02/A)</td><td>CREDITS:

8</td></tr>
<tr><td>Course year: II</td><td colspan="2">Type of Educational Activity: Class</td></tr>
<tr><td colspan="3">Teaching Methods:

In-person</td></tr>
<tr><td colspan="3">Contents extracted from the SSD declaratory consistent with the training objectives of the course:

The Course aligns to several scientific-educational contents of the SSD CEAR 02/A, especially:

- Engineering aspects on environmental safeguard, prevention of chemical, physic and biological pollution, ecologic transition, circular and sustainable recovery and reuse of material, water and energy.

- Design and management of plants for wastewater treatment, management and recovery of waste, liquid effluents, sludges and gaseous effluents.

- Development of methods and indicators to support studies on impact, life cycle assessment, circularity and sustainability, certifications and environmental authorizations.</td></tr>
<tr><td colspan="3">Objectives:

The Course will offer an overview on the sustainable management of agroindustrial waste. The students will learn to characterize waste and wastewater, the consequences of their improper management and the legislation in place to mitigate their environmental impact. Specialized information on the most applied organic waste and wastewater treatment options (anaerobic digestion, thermochemical processes, composting), as well as agroindustrial wastewater treatment, including nitrogen and phosphorous removal and sludge management, will be provided. Emerging and innovative technologies for resource recovery (water, carbon compounds and nutrients) will be introduced, according to the circular economy and industry decarbonization principles. The Course will include practical exercises and success cases on agroindustrial sector decarbonization will be exposed, to promote critical</td></tr>
</table>

thinking and encourage discussion on the best management options for each specific waste stream.
Propaedeuticities: None **Is a propaedeuticity for:** None
Types of examinations and other tests: The exam will consist of a written test including a practical exercise (8 points), three open answer questions (12 points) and twenty multiple choice questions (10 points). A facultative oral exam will be offered to increment the score obtained in the written exam for a maximum of 5 points.

ANNEX 2.1

DEGREE PROGRAM DIDACTIC REGULATIONS

SUSTAINABLE FOOD SYSTEMS

CLASS LM-70

School: of Agriculture and Veterinary

Department: Agricultural sciences

Didactic Regulations in force since the academic year 2025 - 2026

<table>
<tr><td colspan="2">Course:
Healthy diets and sustainable food consumption</td><td colspan="2">Teaching Language:
English</td></tr>
<tr><td colspan="3">SSD (Subject Areas):
MEDS-08/C Nutrition Science and Applied Dietary Techniques</td><td>CREDITS:
6</td></tr>
<tr><td colspan="2">Course year: I</td><td colspan="2">Type of Educational Activity: Mandatory</td></tr>
<tr><td colspan="4">Teaching Methods: In person</td></tr>
<tr><td colspan="4">Contents extracted from the SSD declaratory consistent with the training objectives of the course:

Human nutrition, general principles of dietetics, individual and collective nutrition, food and nutritional safety, sustainability and quality, nutraceuticals, endocrino-metabolic physiopathology applied to dietetics, nutritional surveillance, and food education are areas of study within the field of Nutrition Science and Applied Dietary Techniques.

In line with these areas of interest and in accordance with the objectives of the course, the main course contents are the following:

Frameworks and goals of healthy diets; The double burden of malnutrition: drivers in lifespan and double-duty actions.

Sustainable and healthy diet: features of the reference healthy diet (EAT-Lancet); Healthy diet score systems.

Mediterranean diet, vegetarian diet, Western diet and traditional dietary patterns: features, scientific evidence on pros and cons for human health.

Digestibility and bioavailability of macro and micronutrients from animal and plant food.

Personalized response to food/diet consumption and personalized nutrition approaches.

Design and implementation of nutrition-sensitive interventions in food systems: the step-by-step approach to enable healthy diets

Transition to healthier food choice: barriers and levers

The food environment and consumer behavior (challenges and opportunities): Food quality and availability of</td></tr>
</table>

healthy options; Impact of the food environment on consumer choices; Actions to empower awareness and improve healthy dietary behavior; Food preferences in a physiological perspective. **Sustainable food consumption**: interventions to reduce food waste
Objectives: The course aims to provide students with advanced and up-to-date knowledge on the major global nutritional issues and the dietary aspects that influence individual health, the opportunities and principles of personalized nutrition, as well as the motivations for adopting and strategies for designing healthy and sustainable dietary models.
Propaedeuticities: None **Is a propaedeuticity for:** None
Types of examinations and other tests: Written examination and project discussion

ANNEX 2.2

DEGREE PROGRAM DIDACTIC REGULATIONS

SUSTAINABLE FOOD SYSTEMS

CLASS LM-70

School: Agriculture and Veterinary

Department: Agricultural Sciences

Didactic Regulations in force since the academic year 2025/2026

<table>
<tr><td colspan="2">Training Activity: Sustainability Boot Camp</td><td>Training Activity Language: English</td></tr>
<tr><td colspan="2">Content of the activities consistent with the training objectives of the course:
- Other knowledge useful for job placement
- Training and orientation periods</td><td>CFU:
4</td></tr>
<tr><td colspan="2">Course year: First</td><td>Type of Training Activity:
F – Other activities</td></tr>
<tr><td colspan="3">Teaching Methods: In person</td></tr>
<tr><td colspan="3">Objectives:
Through the program, participants will learn about regeneration, learning by example from the Mediterranean diet and lifestyle, to work on the challenges of the ecological transition in the agri-food sector. They will be given actionable tools to implement more sustainable practices in their future roles including sustainable primary production techniques; protection of crop production through environmentally sustainable approaches; diet and consumption sustainability for human and planet prosperity.</td></tr>
<tr><td colspan="3">Propaedeuticities: None
Is a propaedeuticity for: None</td></tr>
<tr><td colspan="3">Types of examinations and other tests:
Team project development on a subject related to sustainability of food supply chain. Final team pitch.</td></tr>
</table>

ANNEX 2.2

DEGREE PROGRAM DIDACTIC REGULATIONS

SUSTAINABLE FOOD SYSTEMS

CLASS LM-70

School: Agriculture and Veterinary

Department: Agricultural Sciences

Didactic Regulations in force since the academic year 2025/2026

<table>
<tr><td colspan="2">Training Activity: Start-up and Innovation training</td><td colspan="2">Training Activity Language: English</td></tr>
<tr><td colspan="3">Content of the activities consistent with the training objectives of the course:
- Other knowledge useful for job placement
- Training and orientation periods
- Entrepreneurial management and skills</td><td>CFU:
6</td></tr>
<tr><td colspan="3">Course year: Second</td><td>Type of Training Activity:
F – Other activities</td></tr>
<tr><td colspan="4">Teaching Methods: By distance teaching, mixed synchronous and asynchronous</td></tr>
<tr><td colspan="4">Objectives:
Current course trains students towards models of entrepreneurship and food innovation. Students will be able to launch new innovative products and ingredients to provide healthier and more sustainable food, by involving consumers so that they become agents of change in the agri-food system.</td></tr>
<tr><td colspan="4">Propaedeuticities: None
Is a propaedeuticity for: None</td></tr>
<tr><td colspan="4">Types of examinations and other tests:
Team project development on a subject related to sustainability of food supply chain. Final team report (worth 50% of the final assessment) and a pitch (worth 50% of the final assessment).</td></tr>
</table>

ANNEX 2.2

DEGREE PROGRAM DIDACTIC REGULATIONS

SUSTAINABLE FOOD SYSTEMS

CLASS LM-70

School: Agriculture and Veterinary

Department: Agricultural Sciences

Didactic Regulations in force since the academic year 2025/2026

<table>
<tr><td colspan="2">Training Activity: Company case study on sustainability</td><td colspan="2">Training Activity Language: English</td></tr>
<tr><td colspan="2">Content of the activities consistent with the training objectives of the course:
- Other knowledge useful for job placement
- Training and orientation periods</td><td colspan="2">CFU:
8</td></tr>
<tr><td colspan="3">Course year: Second</td><td>Type of Training Activity:
F – Other activities</td></tr>
<tr><td colspan="4">Teaching Methods: In person meetings with company’s representatives and by distance teaching</td></tr>
<tr><td colspan="4">Objectives:
Current course exposes students to real world environments by meeting food companies. Students are required to find solutions, technically and economically viable, to real sustainability problems food companies present to them.</td></tr>
<tr><td colspan="4">Propaedeuticities: None
Is a propaedeuticity for: None</td></tr>
<tr><td colspan="4">Types of examinations and other tests:
Team project development on a real company case study. Final team report (worth 50% of the final assessment) and a pitch (worth 50% of the final assessment).</td></tr>
</table>