

CdS	Tipo esan	Curr/Prof	Docente a.a. 2024-25	Codice esame	Insegnamenti	SSD	CFU	ORE	anno	sem	NOTE/PROPEDEUTICITA'
SFS	OBBL		Aversano Riccardo	U5313	Modulo: Plant breeding for sustainable production Sustainable farming (15 CFU) Corso integrato (U5311)	AGR/07	5	35	I	I	Propedeuticità: nessuna
SFS	OBBL		Cembalo Luigi	U5318	Circular economy, sustainability policy and regulation	AGR/01	8	56	I	I	Propedeuticità: nessuna
SFS	OBBL		De Rosa Giuseppe	U5314	Modulo: Sustainable animal agriculture Sustainable farming (15 CFU) Corso integrato (U5311)	AGR/19	5	35	I	I	Propedeuticità: nessuna
SFS	OBBL		Fiorentino Nunzio	U5312	Modulo: Sustainabile cropping systems (5 CFU) Sustainable farming (15 CFU) Corso integrato (U5311)	AGR/02	5	35	I	I	Propedeuticità: nessuna
SFS	OBBL		Gebiola Marco	U5316	Modulo: Sustainable insect control (5 CFU) Eco-friendly crop protection (10 CFU) Corso integrato (U5315)	AGR/11	5	35	I	I	Propedeuticità: nessuna
SFS	OBBL		Turrà David	U5317	Modulo: Sustainable pathogen control (5 CFU) Eco-friendly crop protection (10 CFU) Corso integrato (U5315)	AGR/12	5	35	I	I	Propedeuticità: nessuna
SFS	OBBL		Mauro Alfonso William	U5319	Process efficiency and alternative energy	ING-IND/10	8	56	I	II	Propedeuticità: nessuna
SFS	OBBL		Vitaglione Paola	U5320	Healthy diets and sustainable food consumption	BIO/09	6	42	I	II	Propedeuticità: nessuna
SFS	OBBL			U5321	Sustainability BootCamp - Other activities	NN	4	28	I	I	
SFS	OBBL			U5322	Start-up and Innovation trainin	NN	6	42	I	II	
SFS	OBBL		Dessi Paolo	U5323	Waste management in the food industry	ICAR/03	8	56	II	I	Propedeuticità: nessuna
SFS	OBBL		Ercolini Danilo	U5325	Microbiome applications for sustainability	AGR/16	6	42	II	II	Propedeuticità: nessuna
SFS	OBBL		Torrieri Elena	U5324	Sustainable food processing and packaging	AGR/15	8	56	II	II	Propedeuticità: nessuna
SFS	OBBL			U4928	Free choice provided coherent with the training project (OPZ A2)	NN	12	84	II		
SFS	OBBL			U5326	Company case study on sustainability (Other activities)	NN	8	56	II		
SFS	OBBL			U5327	Further Language skills	NN	3	21	II	I	
SFS	OBBL			U5328	Master Project and final dissertation	NN	18				
STAL/FIPDES	OPZ A2		Mauriello Gianluigi	U2548	Microbiology applied to Healthy Food Design	AGR/16	6	48	II	I	Propedeuticità: nessuna
STAL/FIPDES	OPZ A2		Miele Nicoletta Antonella	U2547	Senior Project: design and development of healthy foods	AGR/15	6	48	II	I	Propedeuticità: nessuna
STAL/FIPDES	OPZ A2		Nitride Chiara	U2550	Chemical reactions and food quality design	CHIM/10	6	48	II	I	Propedeuticità: nessuna
STAL/FIPDES	OPZ A2		Sacchi Raffaele	U2549	Mediterranean Diet products and ingredients	AGR/15	6	48	II	I	Propedeuticità: nessuna
STAL/FIPDES	OPZ A2		Vitaglione Paola	U2551	Nutrition applied to Healthy Food Design	BIO/09	6	48	II	I	Propedeuticità: nessuna