

CORSO DI LAUREA MAGISTRALE IN ENGINEERING FOR THE FOOD INDUSTRY

<https://corsi.unipr.it/it/cdlm-iimia>

Piano degli studi riservato agli studenti che si immatricolano nell'a.a. 2024/2025

PART TIME

1° A

<i>I periodo</i>	<i>SSD</i>	<i>CFU</i>	<i>II periodo</i>	<i>SSD</i>	<i>CFU</i>
Food Hygiene and microbiology 1 MOD	AGR/16	6	Food Industry systems	ING-IND/17	9
Food Hygiene and microbiology 2 MOD	AGR/16	6			
Food Hygiene and microbiology 3 MOD	VET/04	3	Food Science and Technology	AGR/15	6

<i>I periodo</i>	<i>SSD</i>	<i>CFU</i>	<i>II periodo</i>	<i>SSD</i>	<i>CFU</i>
Heat and mass trasfer in food processing	ING-IND/10	9	Utility plants design	ING-IND/17	9
Metallic materials for food industry	ING-IND/21	6	Fluid machinery for food industry	ING-IND/08	6

2° A

<i>I period</i>	<i>SSD</i>	<i>CFU</i>	<i>II period</i>	<i>SSD</i>	<i>CFU</i>
Food packaging materials and technology 1 MOD	ING IND/17	6	Food machinery design	ING-IND/14	6
Food packaging materials and technology 2 MOD	ING IND/22	3			

FREE CHOICE EXAMS **12 CFU**

2° anno B

<i>I period</i>	<i>SSD</i>	<i>CFU</i>	<i>II period</i>	<i>SSD</i>	<i>CFU</i>
			Mechanical Automation for the food industry	ING-IND/17	12
			Digital Twin in food industry	ING-IND/17	6

Ulteriori attività a scelta

<i>I period</i>	<i>SSD</i>	<i>CFU</i>	<i>II period</i>	<i>SSD</i>	<i>CFU</i>
Advanced and predictive food microbiology	AGR/16	6	Mitigation of risk in food production	AGR/15	6
Advanced food technology and food process	AGR/15	6	Food Law and international Policies	IUS/03	6
Project management	ING-IND/17	6	Internet of things	ING-INF/03	6
Applied acoustic	ING-IND/11	6			

Altre attività: tirocinio 6 CFU
Prova finale 9 CFU