

ROOM 11 (Facoltà di Scienze della Comunicazione) LESSONS BEGIN 6 MARCH 2017**MASTER DEGREE IN FOOD SCIENCE AND TECHNOLOGY - I YEAR**

	Lunedì	Martedì	Mercoledì	Giovedì	Venerdì
8:30 9:30	Food toxicology (esame a scelta) (Monia Perugini)	Food Technology I (Prof. Pittia)	Food Technology I (Prof. Pittia)	Sustainable livestock production (Prof. Vitali)	Food toxicology (esame a scelta) (Monia Perugini) AULA 4
9:30 10:30	Food toxicology (esame a scelta) (Monia Perugini)	Food Technology I (Prof. Pittia)	Food Technology I (Prof. Pittia)	Sustainable livestock production (Prof. Vitali)	Food toxicology (esame a scelta) (Monia Perugini) AULA 4
10:30 11:30	Food Technology I (Prof. Pittia)	Food Technology I (Prof. Pittia)	Marketing and agri-food business (Prof Fantini)		Nutritional and applied biochemistry (Prof. Dainese) AULA 4
11:30 12:30	Food Technology I (Prof. Pittia)	Marketing and agri-food business (Prof Fantini)	Marketing and agri-food business (Prof Fantini)	Food Microbiology (Prof. Paparella)	Nutritional and applied biochemistry (Prof. Dainese) AULA 4
12:30 13:30	Food Technology I (Prof. Pittia)	Marketing and agri-food business (Prof Fantini)	Marketing and agri-food business (Prof Fantini)	Food Microbiology (Prof. Paparella)	Nutritional and applied biochemistry (Prof. Dainese) AULA 4
13:30 14:30					
14:30 15:30	Practicals in food analysis (corso a scelta I e II anno) Prof. Del Carlo	Food Microbiology (Prof. Paparella)	Sustainable livestock production (Prof. Vitali)	Nutritional and applied biochemistry (Prof. Dainese) AULA 4	
15:30 16:30	Practicals in food analysis (corso a scelta I e II anno) Prof. Del Carlo	Food Microbiology (Prof. Paparella)	Sustainable livestock production (Prof. Vitali)	Nutritional and applied biochemistry (Prof. Dainese) AULA 4	
16:30 17:30	Practicals in food analysis (corso a scelta I e II anno) Prof. Del Carlo	Food Microbiology (Prof. Paparella)	Sustainable livestock production (Prof. Vitali)	Nutritional and applied biochemistry (Prof. Dainese) AULA 4	
17:30 18:30					