



UNIVERSITA' DEGLI STUDI DI MILANO
PROGRAMME DESCRIPTION - ACADEMIC YEAR 2018/19
MASTER DEGREE
Nutritional Sciences (Classe LM-70)
Enrolled from 2008/09 academic year

HEADING

Degree classification - Denomination and code:	LM-70 Food industry
Degree title:	Dottore Magistrale
Length of course:	2 years
Credits required for admission:	180
Total number of credits required to complete programme:	120
Years of course currently available:	1st , 2nd
Access procedures:	Open, subject to completion of self-assessment test prior to enrolment
Course code:	G60

PERSONS/ROLES

Head of Study Programme

Prof. Diego Mora

Degree Course website

<http://www.agraria.unimi.it/G60/presentazione.php>

<http://www.unimi.it/studenti/matricole/77648.htm>

EXPERIENCE OF STUDY ABROAD AS PART OF THE TRAINING PROGRAM

The University of Milan supports the international mobility of its students, offering them the opportunity to spend periods of study and training abroad, a unique opportunity to enrich their curriculum in an international context.

Study and internships abroad

The eligibility criteria to study under the Erasmus+ program, the rules for participation and the criteria for students selection are described in a specific call dedicated to the Food Area. Erasmus+ provides mobility opportunities within 40 academic partners, widely distributed in Europe and selected on the basis of their excellence and teaching affinity with the Italian degree.

Students can apply to take courses in the following thematic areas: microbial biotechnology, applied nutrition, design and management of food plants, economy and innovation management, logistics and packaging technologies, modeling and process innovation.

The outline of the Erasmus+ study program (learning agreement) is prepared by the student in collaboration with the Italian academic Erasmus+ tutor. This document is defined after consulting the teaching board of the Italian degree and receiving the official approval of the activities to be performed in the host institution. In case of research activities, a detailed program describing the activities and the duration of the internship must be planned and formally approved by the host institution supervisor and by a member of the Italian teaching board (Italian supervisor).

The Erasmus+ activities (credits and grades) must be certified in a document called transcripts of records that must be approved by the Italian teaching board. Exam grades are converted according to a pre-defined scale.

The MSc degree in Food Science and Technology is part of the international program Erasmus+ Placement which is finalized to fund mobility of students, to carry out research activities aimed at the preparation of their final thesis in highly qualified host institutions (private and public universities and research centers).

How to participate in Erasmus mobility programs

To gain access to mobility programs for study purposes, lasting 3-12 months, the enrolled students of the University of Milan must attend a public selection that starts usually around the month of February each year through the presentation of specific competition announcements, which contain information on available destinations, respective duration of the mobility, requirements and deadlines for submitting the online application.

The selection, aimed at evaluating the proposed study abroad program of the candidate, knowledge of a foreign language, especially when this is a preferential requirement, and the motivations behind the request, is performed by specially constituted commissions.

Each year, before the expiry of the competition announcements, the University organises information sessions for the specific study course or groups of study courses, in order to illustrate to students the opportunities and participation rules.

To finance stays abroad under the Erasmus + program, the European Union assigns to the selected students a scholarship that - while not covering the full cost of living abroad - is a useful contribution for additional costs as travel costs or greater cost of living in the country of destination.

The monthly amount of the communitarian scholarship is established annually at national level; additional contributions may be provided to students with disabilities.

In order to enable students in economic disadvantaged conditions to participate in Erasmus+ program, the University of Milan assigns further additional contributions; amount of this contributions and criteria for assigning them are established from year to year.

The University of Milan promotes the linguistic preparation of students selected for mobility programs, organising every year intensive courses in the following languages: English, French, German and Spanish.

The University in order to facilitate the organisation of the stay abroad and to guide students in choosing their destination offers a specific support service.

More information in Italian are available on www.unimi.it > Studenti > Studiare all'estero > Erasmus+

For assistance please contact:

Ufficio Accordi e relazioni internazionali

via Festa del Perdono 7 (ground floor)

Tel. 02 503 13501-12589-13495-13502

Fax 02 503 13503

E-mail: mobility.out@unimi.it

Desk opening hour: Monday-friday 9 - 12

1st COURSE YEAR Core/compulsory courses/activities common		
Learning activity	Ects	Sector
Applied nutrition	6	BIO/09
Biochemistry of food processes	6	BIO/10
Design and management of food plants	6	AGR/09
Economics of innovation in the food industry	6	AGR/01
Food packaging and logistics	6	AGR/15
Microbial biotechnology	9	AGR/16
Quality management systems	6	AGR/15
Total compulsory credits		45
2nd COURSE YEAR Core/compulsory courses/activities common		
Learning activity	Ects	Sector
Process modeling, optimization and innovation	6	AGR/15
Total compulsory credits		6
Elective courses		
Advanced dairy technologies	6	AGR/15
Biotechnology of food fermentation	6	AGR/16
Cereal products: traditional and innovative technologies	6	AGR/15
Preservation and transformation of products of animal origin	6	AGR/15
Animal production and quality of meat and aquaculture products	6	AGR/19
Food economics and european legislation	6	AGR/01
Use and recycling of agri-food biomasses	6	AGR/13
Advanced dairy microbiology	6	AGR/16
Bio-based food processes	6	(6) BIO/10, (6) CHIM/11
Biochemistry and microbiology of animal derived foods	6	(6) BIO/10, (6) AGR/16
Marketing of agri-food products	6	AGR/01
Raw materials and technologies in chocolate and confectionery industries	6	AGR/15
COURSE YEAR UNDEFINED Core/compulsory courses/activities common		
Learning activity	Ects	Sector
Proficiency in a Foreign Language	3	NA
Total compulsory credits		3

Further elective courses

End of course requirements

Final exam		40	NA
	Total compulsory credits	40	