

## UNIVERSITA' POLITECNICA DELLE MARCHE

Dipartimento di Scienze della Vita e dell'Ambiente

**DISVA** 

## **DEGREE PROGRAM ACADEMIC YEAR 2025/2026**

Classe LM-61 R - Human Nutrition and Food Science (D.M. 270/04)
Master's Degree Course "NUTRITION AND FOOD SCIENCES"

	DISCIPLINA	Tipologia	SETTORE		CFU	Tot. Ore
	FIRST YEAR					
1	DIETARY AND NUTRITIONAL BIOCHEMISTRY	Caratt.	BIO/10		12	96
2	FOOD MICROBIOLOGY AND HYGIENE	Caratt.	AGR/16		7	56
3	COMBINED COURSE: NUTRITION AND METABOLISM					80
	PHYSIOLOGY OF NUTRITION	Aff.	BIO/09	5	10	
	DIET AND METABOLIC DISORDERS	Aff.	BIO/16	5		
4	NUTRIGENETIC AND NUTRIGENOMIC	Caratt.	BIO/10		6	48
5	NOVEL FOODS, FUNCTIONAL FOODS E NUTRACEUTICAL (Eng.)	Caratt.	AGR/15		6	48
6	INTESTINAL MICROBIOTA AND WELLBEING	Caratt.	AGR/16		6	48
7	NUTRITION AND REPRODUCTION	Aff.	BIO/06		6	48
	LANGUAGE ADVANCED LEVEL				3	
	ELECTIVE CREDITS *				6	
			Totale CFU		62	
	SECOND YEAR (to be activated 2026/2027)					
8	REGIONAL FOOD MICROBIOTA	Caratt.	AGR/16		6	48
9	PET NUTRITION AND DIET	Aff.	BIO/06		6	48
10	COMBINED COURSE: QUALITY AND FOOD SAFETY					
	CHEMICAL ANALYSIS OF FOODS	Caratt.	CHIM/01	6	12	
	FOOD TOXICOLOGY	Caratt.	BIO/13	6		96
11	APPLIED DIETETIC SCIENCES AND TECHNIQUES	Caratt.	MED/49		7	56
	ELEMENTS OF LEGISLATION, CERTIFICATION AND QUALITY	Altre	BIO/19		3	24
	MANAGEMENTI IN THE PROFESSION OF BIOLOGIST					
	PRATICAL TRAINING	Altre			6	
	ELECTIVE CREDITS *				6	
	THESIS				12	
			Totale CFU		58	
			Totale		120	
12	COURSES FOR ELECTIVE CREDITS *					
	BIOTECHNOLOGY OF FUNCTIONAL FOODS	D	AGR/16		6	48
	AGROINDUSTRIAL ECONOMY AND MARKETING	D	SECS-P/07		6	48
	MICROBIOLOGICAL RISK AND FOOD SAFETY (second year)	D	AGR/16		6	48
	FOODBORNE MICROBIAL DISEASES (first year)	D	BIO/19		6	48
	OXIDATIVE STRESS IN BIOLOGICAL SYSTEMS (Eng.)	D	BIO/10		6	48
	ALGAE AND NUTRITION (Eng.)	D	BIO/01		6	48
	DIET AND PHYSICAL EXCERCISE	D	BIO/10		6	48

<sup>\*</sup> At least 6 CFU must be acquired attending one of the following optional courses

- a) 1 credit= 8 hours. Together with the theoretical lectures, all courses must have at least 1 credit of experimental session
- b) combined courses involve various courses with only one final examination
- c) there are no compulsory prerequisite exams
- d) Practical training has to be carryied out in structures outside DiSVA for 150 hours

<sup>\*\*</sup> to be inserted in the career of students that didn't submit an individual study plan

<sup>&</sup>gt; Malattie microbiche di orgine alimentare - first year

<sup>&</sup>gt; Rischio microbiologico e sicurezza degli alimenti - second year