

Allegato 1

**CORSO DI LAUREA MAGISTRALE IN INGEGNERIA ALIMENTARE/FOOD
ENGINEERING
PIANO DEGLI STUDI A.A. 2026/2027**

Legenda**Tipologia di Attività Formativa (TAF) (Type of Activities):**

A= Base (Basic activities)

B= Caratterizzanti (Characterizing activities)

C= Affini o integrativi (Integrative activities)

D= Attività a scelta (Student choice activity)

E= Prova finale e conoscenze linguistiche (Final thesis and linguistic competences)

F= Ulteriori attività formativi (further activities)

Subject Title	SSD	N of modules	credits	hours	Teaching method	TAF (tipo of activity)	Disciplinary group	compulsory / optional	Accreditation procedure	Teaching Language
Standard Curriculum and Double Degree with MATE Hungary										
Year I (2026-2027)										
Advanced mathematics	MATH-04/A	1	9	90	Lectures / practicals	C		Compulsory	Oral and written examination	English
Process unit operations	ICHI-02/A	2	12	120	Lectures / practicals	B	Ing. Chim.	Compulsory	Oral and written examination	English
Transport phenomena in food processes	ICHI-01/B	1	9	90	Lectures / practicals	B	Ing. Chim.	Compulsory	Oral and written examination	English
Food process technology	AGRI-07/A	2	12	120	Lectures / practicals	C		Compulsory	Oral examination	English
Food packaging	IMAT-01/A	1	6	60	Lectures / practicals	B	Ing. Chim.	Compulsory	Oral examination	English
Industrial microbiology	CHEM-07/C	1	6	60	Lectures / practicals	C		Compulsory	Oral examination	English
Optional courses			6	60		D				
Year II (2027-2028)										
Waste water treatment in process industries	ICHI-02/B	1	6	60	Lectures / practicals	B	Ing. Chim.	Compulsory	Oral examination	English
Mathematical modeling of processes in food industries	ICHI-01/C	1	6	60	Lectures / practicals	B	Ing. Chim.	Compulsory	Written examination	English
Biochemical and food plant design	ICHI-02/A	2	12	120	Lectures / practicals	B	Ing. Chim.	Compulsory	Oral examination	English
Economic evaluation of industrial business and assets	CEAR-03/C	1	6	60	Lectures / practicals	C		Compulsory	Oral and written examination	English

Optional courses			6	60		D		Optional		
Laboratory or industrial training			6	150	Internal or external traineeship	F	Tirocinio	Compulsory	Check of accomplishment	
Inclusion into employment			1	25		F		Compulsory	Check of accomplishment	English
Thesis project			17	425		E		Compulsory	Thesis discussion	English
Insegnamenti a scelta dello studente a compatibilità di orario garantita										
Year I (2026-2027)										
Managing innovation in the food industry	ICHI-02/A	1	6	60	Lectures / practicals	D		Optional	Oral examination	English
Year II (2027-2028)										
Advanced technologies for food packaging	IMAT-01/A	1	6	60	Lectures / practicals	D		Optional	Oral examination	English
Insegnamenti a scelta dello studente (no compatibilità di orario garantita)										
Food product design	AGRI-07/A	1	6	60	Lectures / practicals	II	D	Optional	Oral examination	English