

International Joint Master Programme  
in  
Food, Nutrition and Health  
  
Programme Handbook



UNIVERSITÀ  
DEGLI STUDI  
DI PADOVA



UNIVERSIDAD  
DE GRANADA

Université Claude Bernard Lyon 1



UNIVERSITY OF AGRICULTURE  
IN KRAKOW

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## **WELCOME TO International Joint Master Programme in Food, Nutrition and Health**

This handbook is intended to provide you with important information regarding the **International Joint Master Programme in Food, Nutrition and Health!** With this handbook we intend to clarify many of your doubts and concerns, and give you an overview of your next two years. We hope you will enjoy and full appreciate your stay amongst us. Work hard, learn, improve and have a lot of fun.

### **1. ABOUT THE PROGRAMME**

This Joint Master in Food, Nutrition and Health explores the fascinating intersection of nutrition, food science, technology, and human health. Our globally competitive curriculum prepares you to tackle contemporary challenges in the food industry, from evolving food trends to sustainability issues.

Throughout this two-year program, you'll gain a comprehensive understanding of the food system, from primary production to consumption, with a critical focus on health implications. You'll develop expertise in sustainable food production, food processing, and the impact of nutrition on non-communicable diseases.

Our interdisciplinary approach combines theoretical knowledge with practical skills, preparing you for diverse career opportunities. Graduates find success in roles such as: Food Product Developer, Nutrition Consultant, Food Safety Specialist, Health Policy Advisor, Sustainable Food Systems Analyst, Clinical Research Coordinator.

You'll benefit from international mobility, hands-on experience, and a global perspective. Our program emphasizes critical thinking, problem-solving, and innovation in the food and health sectors.

#### **1.1 An ARQUS JOINT PROGRAMME**

Our Joint Master Programme is part of the prestigious Arqus European University Alliance. What does this mean for you?

- Access to a network of nine top research universities across Europe
- A truly international experience in vibrant, medium-sized cities
- Cutting-edge education preparing you to tackle global challenges

Arqus aims to:

1. Shape critically engaged European and global citizens
2. Boost joint research opportunities
3. Address 21st-century societal challenges

By choosing this program, you're not just joining a course – you're becoming part of a forward-thinking European academic community. Get ready to broaden your horizons, engage with diverse cultures, and develop the skills to make a real impact in the world!

Discover what Arqus can do for you here: <https://argus-alliance.eu/students/>

## 1.2 The Consortium

Benefit from the expertise of our international partners! The programme is offered by a Consortium of top ranked Universities with complementary expertise on the field of nutrition, food science, technology, and human health.

## 1.3 University of Padua, Italy

The University of Padua is a world-leading research-intensive university that has been driving global change since its foundation in 1222. Loyal to its motto *Universa Universis Patavina Libertas* (Paduan freedom is universal for everyone), it has always been a bastion of free thought, study and research. During eight centuries, students, researchers, and alumni have provided key contributions to the advancement of knowledge, science and society: Nicolaus Copernicus and Galileo Galilei are among the fathers of modern science, Andreas Vesalius and William Harvey founded modern medicine and Elena Lucrezia Cornaro Piscopia became the world's first woman to graduate in 1678. The University of Padua is today a multidisciplinary institution with 8 Schools and 32 Departments offering a broad and comprehensive portfolio of programmes, ranging from Engineering to Business and Political Sciences, from Medicine to Humanities, from Psychology to Agriculture, from Law to Science. Students benefit from a world-class educational institution and enjoy an exciting student life in Padua, where they build long-lasting relationships and grow personally, academically, and professionally. Graduates are global citizens that succeed in all professional fields and bring their expertise and dedication to excellence into the world. A degree from the University of Padua is recognised as a prestigious achievement in the labour market worldwide. The University is also the scientific and cultural heart of Italy's industrious North-East, providing highly specialised training for the area's 5-million-plus residents and its 400,000-plus companies, a role made possible by its extensive network of campuses located across the Veneto region. The University of Padua is one of the most cited universities in the world. Academic staff develop ground-breaking research tackling global challenges and supporting the advancement of knowledge, science, and society. The University is recognised as the best university in Italy for research quality (ANVUR 2018).



## Department of Land, Environment, Agriculture and Forestry



The Department of Land, Environment, Agriculture, and Forestry (TESAF), founded in 1987, is a modern and multidisciplinary university department. It's located in the Agripolis Campus, in the town of Legnaro, just outside Padova city center. Its activity is strongly oriented to the study, conservation, effective management and sustainable use of agricultural, forest and natural resources. The research and teaching activities are based on traditional foundations of quality and excellence, and both international, national and local collaborations are aimed at the production of tangible and innovative results in science and society. The departmental structure reflects the range of different types of knowledge that characterize us, including ecology; silviculture: plant pathology; land appraisal; policy and law; land, agri-food and forest economics and policies; hydrology and water resource management; geomatics; xylology and wood technology; and agricultural and forestry mechanization.

### Facts and figures

The overall TESAF research projects funds amount at a total of 10 Million Euros, interdepartmental research centers projects included. The Departmental permanent research and teaching staff comprises 37 Professors and 16 Researchers. Personnel includes 32 people. The Department also hosts 43 PhD students involved in LERH PhD program. Scientists and students working in TESAF have direct access to 28,000 books and to more than 6,000 on-line journals and 700 specialised periodicals kept in the Departmental library. The offer is completed by a library, IT services and a mountain-based lab.



## 1.4 University Claude Bernard Lyon1, France

The University Claude Bernard Lyon 1 is a multidisciplinary university providing teaching for more than 47,000 students every year in the fields of hard sciences, technology, health, sport and teaching professions. More than 10% are foreign students from 140 countries. About 10,000 students graduate each year and almost 80% of students enrolled on courses leading to professional qualifications. Lyon1 pays attention to its training and teaching methods, setting up new teaching platforms and numerous innovative educational projects, including personalized support for staff and students with special needs. Lyon1 is focusing on both fundamental and applied research: it has 66 state-funded research units working in three main fields: health, environment and material technologies. A certain number of these units are the result of the association of several laboratories into research clusters. This enables these collective structures to have a much wider field of expertise and access to or purchase of higher performance research tools. Thanks to research covering a broad disciplinary spectrum, Lyon1 releases almost 5,600 internationally published articles and maintains its position as the second French university in terms of the number of patents filed. Moreover, Lyon1 innovates in numerous sectors and it is reinforcing its influence in the world of industry, strengthening its partnership activities with industries and private sector. The long-term relations with companies lead to the creation of new start-ups and innovative platforms (65 start-ups created since 2011). At international level, Lyon1 University is included in all the top international rankings, confirming its excellence and the university's appeal, in terms of both research and educational programs. In addition, Lyon1 University continues its active policy, stepping up student and teaching staff mobility (+36% of the total number of students' mobility through Erasmus+ Program since 2014) and strengthening its links with several foreign universities, in Europe and worldwide.



### Neuroscience Graduate School

The Neurosciences Graduate School "from Neurons to Brains" is part of the **Graduate PLUS initiative** that the Lyon-St-Etienne academic site is developing in the context of the SFRI program of the French National Research Agency (ANR). The aim of the School is to propose an interdisciplinary research-based training program and to structure the interactions between University and the neuroscience research community. The School proposes a global strategy centered around two main axes: **internationalization** and **research-based training**. To achieve these objectives the School develops specific actions in four areas: Fellowships, platforms, mentoring and paths. The actions are implemented by integrating teaching activities from the undergraduate to the doctoral level, and through close collaboration with research laboratories. The Master of Neuroscience proposes a highly interdisciplinary program that covers topics ranging from basic research in human and animal models to applied and translational Neuroscience. The M2 SNA provides students with a solid background in neuroscience and sensory analysis. It includes theoretical and practical classes, external interventions from experts, and training in the field of sensory analysis. The Neurosciences and Cognition Doctoral School (ED NSCo) is one of only two

doctoral schools in France dedicated solely to studying the brain and its functions. It gathers together those members of Lyon's scientific community who specialize in the neurosciences, with a particular focus on integrative and cognitive neurosciences.

### **1.5 University of Granada, Spain**

The University of Granada is a public comprehensive research university with ca. 55,000 students, 3,700 academics and 2,600 administrative and support staff. Its 26 Faculties and Schools and 124 Departments offer 96 undergraduate degrees, 164 master's degrees and 28 doctoral programs organized in 3 overarching doctoral schools. It has 19 research institutes and over 400 research teams working in all disciplinary fields. The UGR is currently ranked 3rd in Spain according to the Shanghai ranking (2025) and is the leading regional university in the south of Spain, with 11 disciplines appearing in the top 2024. As a public higher education institution, it is committed not only to quality and excellence in education, learning and research but also to activities targeting the transfer of scientific, technical and artistic knowledge to society, the betterment of society and a sustainable future for the planet.

The UGR regards internationalization as a policy priority. It has been a leading participant in the Erasmus mobility scheme from its outset, in recognition of which it received the Erasmus Gold Star Award in 2007, and continues to be the top university in incoming and outgoing student mobility today. It also has a large worldwide mobility program for students and staff financed by the UGR's own Internationalization Fund. The UGR is the most popular destination among European exchange students (Erasmus+) and the European leader in figures of both incoming and outgoing Erasmus students. It is a welcoming cosmopolitan university: about 10% of the students enrolled on its undergraduate programs and 23% of its postgraduate students are international.

The UGR offers an extensive selection of high-quality academic programs with a clear international vocation. Among them, the Master Degree in Human Nutrition from UGR is aimed at training graduates from different degrees (Medicine, Pharmacy, Biology, Food Science and Technology, etc.) in the field of human nutrition both in research and with professional aims, so that they can successfully develop the challenges posed by the continuous evolution of this science. Therefore, the Master Degree in Human Nutrition allows the training of researchers in an area of great social and health repercussions, as well as the transfer of the knowledge acquired to the professional world. With this criterion, an interdisciplinary and interdepartmental curriculum has been developed, with the aim of providing knowledge from different fields such as, Physiology, Biochemistry, Nutrition and Bromatology, for a broader postgraduate training in human nutrition. The Master in Human Nutrition develops academic and professional training of nutrition experts for the development of nutritional policies at national and international level, as well as specialized nutritional assessment and counsel for hospitals, nursing homes, schools, and public and private institutions. In addition, it aims to provide training and specialization in the fundamentals and research techniques related to all aspects of Human Nutrition.



## School of Pharmacy

The Faculty of Pharmacy is located on the Cartuja Campus and offers degrees in Food Science and Technology, Pharmacy, and Human Nutrition and Dietetics, as well as double degrees in Food Science and Technology and Human Nutrition and Dietetics, and in Pharmacy and Human Nutrition and Dietetics. The faculty also offers postgraduate academic activities centered in the Master degrees in Human Nutrition and Advances in Food Quality and Technology. Our degrees, which are highly experimental in nature, include a large number of laboratory and field placements, as well as external placements in hospitals, pharmacies, research centers, health and nutrition-related institutions, and companies linked to the food industry.

The Center's teaching staff, numbering close to 300, participates in a large number of specialized training programs and doctoral programs, making the faculty a large space dedicated to research where many complex problems related to food development, nutrition, and pharmaceutical sciences are addressed in an interdisciplinary manner.

One of the Center's priority objectives is to strengthen the connection between academic training and professional practice. For this reason, its facilities include a Practical Pharmacy classroom, a teaching space that replicates a pharmacy, providing a unique environment for activities related to the practice of healthcare pharmacy. We have a Nutrition Office dedicated to providing the training necessary to perform healthcare pharmacy functions.



### 1.6 University of Agriculture in Krakow, Poland

The University of Agriculture in Krakow (UAK), is the regional leader in providing sustainable solutions in the food chain, including agriculture. It provides higher education at three cycles of studies. Research and teaching activities are conducted at 8 faculties. Students may choose from among 32 majors and 60 specializations. UAK also offers 32 non-degree post-graduate programs. Research and teaching are conducted in agricultural, environmental, forestry, technical, biotechnological and food sciences and in veterinary medicine. The university offers a bachelor program in Agriculture and 6 Master Programs taught in English, as well as two double-degree programs. Currently UAK has about 9500 students including 80 Erasmus students. With its three-term Master Degree Program in Dietetics is an essential partner for the dietetic and nutritional approach of the multidisciplinary academic organization of the Joint Master. The Master Degree in Dietetics offers up-to-date knowledge in the field of food with its connection to diet, as an element of lifestyle that may contribute to maintaining total health and may be a risk factor for many ailments and diseases.



## Faculty of Food Technology

**The Faculty of Food Technology** is a place for Persons who wish to learn details about processes governing each stage of the food chain; from product design, through production technology, analysis and evaluation of its quality, including diet aspects. The Faculty offers 3 fields of first cycle full time studies (7 semesters each). The general academic profile includes: Food Technology and Human Nutrition and Dietetics, and practical profile covers Brewing and Malting. The first cycle part time studies at the Faculty offer education in the Food Technology and Human Nutrition (7 semesters). The graduate from the first cycle studies, following defence of diploma thesis, gains higher vocational education and is awarded a title of engineer.

At the further level of education, as part of the second cycle full time studies, the Faculty offers the following fields of study: Food Technology and Human Nutrition (3 semesters) and Dietetics (3 semesters), as well as the field of study in English: Food Engineering.

The part time studies cover two fields of study: Food Technology and Human Nutrition (3 semesters) and Dietetics (4 semesters). The graduate from the second cycle studies, following defence of diploma thesis, is awarded a title of M.Sc. Engineer

The education may be completed during post-graduate studies offered by the Faculty: Human Nutrition and Dietetics, Human Nutrition and Dietetics (qualification studies for teachers), Diploma Brewer - brewing technology with elements of technique, Diploma Oenologist - wine and mead making technology. The knowledge acquired during the first cycle studies may be extended during second cycle studies, by selecting technological and research areas at one of nice Departments of the Faculty, matching the interests.

The Building of the Faculty of Food Technology is located at ul. Balicka 122 in the well-connected part of Krakow – Bronowice. Despite close proximity of central and entertainment part of the city, but also loud one, Bronowice is a quiet, picturesque and cost-effective alternative for living. The travel from Bronowice to the Square lasts just a few dozen minutes. The additional advantage of the Faculty location is direct vicinity of a bus stop MPK - UR BALICKA where 139, 208, 218, 228 and 601 buses stop. Nearby there is a PKP train and Fast Urban Railway stop. The Faculty is only approx. 5 km away from the exit from the Krakow ring road being a part of A4 motorway. Also, a large free of charge car park is available to the Students. Students using bicycles may leave it in front of the building at dedicated racks.

The Faculty has a public buffet with hot meals and vending machines with snacks, cold and hot drinks. To make the place more comfortable relaxation zones were separated and equipped with sofas, tables and various books. There is also free Wi-Fi for students in the building, enabling the

use of university resources and access to databases. The Faculty is also willing to assist People who need support due to difficult life situations, offering free psychological appointments.

For the teaching purposes, the Faculty has two large modern lecture halls and a conference room. Additionally the classes take place in 57 rooms (laboratories, seminar halls, computer labs) Laboratories are equipped with highly specialist research infrastructure which allows students in all fields of study for conducting advanced research. The ground floor of the building houses a reading room with a rich collection of books and computer stands with access to databases and industry journals.

Enthusiasts of science and interesting challenged may join the Students Scientific Association for Food Technologists composed of 22 thematic sections where Students conduct interesting research under the supervision of the Faculty academic staff. Results of the research are presented during Students Scientific Association Sessions at the Faculty and University level, numerous national and international conferences and are published in prestigious scientific journals. The work in the Students Scientific Association is an occasion to make friends, develop interests and obtain interesting awards.

The Faculty cooperates with institutions associated with food industry, e.g. Polish Food Technologists' Society (PTTŻ), Association of Food Industry Engineers and Technicians (SITSpół) which each year organizes Prof. Franciszek Nowotny competition for the best engineer and Master's thesis.

In the course of the studies a huge emphasis is put on practical skills which are gained during laboratory classes at the Faculty and through participation in internships, diploma internships, field trips, practice and training in the food industry companies. For those who need interesting challenges the Faculty carries out activities as part of the ERASMUS+ project aimed to finance the studies of students in a foreign country for a period of up to one year and support cooperation of universities. As a result of cooperation of the Bodies of the Faculty, University and Authorities of the Malopolskie Voivodeship, next to the premises of the Faculty, a modern Innovation and Research Centre for Pro-Health and Safe Food is being built. The goal of the Centre establishment is to increase innovation of the agricultural and food sector in Malopolska as a result of creating conditions and appropriate infrastructure for more research and development activity of enterprises, leading to production and preparation for market launch of new or much improved products, processes and services.

The Faculty carries out activities to promote food theme, cooperating with secondary schools by patronage and giving lectures and laboratory classes as part of the Malopolska Educational Cloud. In addition, the Faculty is a co-organizer and participates in the Festival of Science, Night of Scientists, Open Days of the Faculty of Food Technology and Malopolska Food Fair "Zasmakuj z UR".



## 2. THE MASTER PROGRAMME

### 2.1 The course structure

Embark on a Global Learning Adventure!

Your two-year journey in the Joint Master program is packed with exciting opportunities:

#### Year 1: Dive into the Foundations

Spend your first two terms (60 ECTS) at the historic University of Padova. Build a strong base in food, nutrition, and health sciences while soaking in Italian culture.

#### Year 2: Specialize and Explore

##### *Term 3: Choose Your Path (30 ECTS)*

- Craving **neuroscience**? Choose PATH 1 and head to Lyon, France!
- Passionate about **dietetics**? Choose PATH 2 and experience Krakow, Poland!
- Fascinated by **nutrition**? Choose PATH 3 and discover Granada, Spain!

##### *Term 4: Hands-on Experience (30 ECTS)*

Cap off your journey with an internship supervised by Lyon, but that can be spent in the vast network of associated partners:

- University of British Columbia

This unique structure allows you to tailor your education, gain international exposure, and build a global network. Get ready for a transformative academic adventure across Europe and beyond!

#### Study Plan

##### First year in UniPd (60 ECTS)

1 <sup>st</sup> YEAR FIRST TERM (October-January)		UniPD
UNIT	ECTS	
Food science and safety (elective subject)	3	
Nutrition and metabolic pathways: from cells to organs (elective subject)	3	
Research methods in economics: understanding decision making and consumer behavior to promote healthy choices	8	
Methodology for the hazard analysis in food-related jobs (elective subject)	2	
Genomics of nutrition	6	
Human Nutrition: sustainability and multidisciplinary perspective	4	

Nutrition related diseases (elective subject)	6
1 <sup>st</sup> YEAR SECOND TERM (February-May)	UniPD
Ecology of foodborne pathogens, food toxicology and antimicrobial resistance	4
Mechanisms of tissues diseases and how environmental clues alter organ function	5
Sustainable resource-efficient food production and processing	7
Metab-Contam-AI laboratory	12
International regulations for food safety, certification and trading	3

**Path 1 - Food and Neurosciences - Lyon1 (30 ECTS)**

2 <sup>nd</sup> YEAR THIRD TERM (October-January)	Lyon1 - Food Sensory Neurosciences
UNIT	ECTS
Neural basis of cognition	6
Project Management	6
Psychophysiology of perception	6
Sensory Analysis and consumer studies	6
Business Applications	3
Data	3

**Path 2 - Food and Dietetics – UAK (30 ECTS)**

2 <sup>nd</sup> YEAR THIRD TERM (October-January)	UAK - Food Dietetics
UNIT	ECTS
Clinical pathophysiology	3
Education and nutrition consulting	3

Immunodietetics	3
Methodology of assessment of food and nutrition pattern	4
Methodology of experiments 1	1
Nutrition during pregnancy, lactation and infants' nutrition	3
Seminar	2
Planning and organisation of dietary nutrition - nutritional, technological and hygienic aspects (elective subject)	5
Natural and synthetic sweeteners (elective subject)	2
Gluten-free products and their role in human nutrition and diet therapy (elective subject)	2
Allergens in food (elective subject)	2
Functional properties of bee products (elective subject)	2
Cereals and pseudocereals in dietetics (elective subject)	2
Nutrigenetics (elective subject)	2

### **Path 3 - Food and Nutrition – UGR (30 ECTS)**

2 <sup>nd</sup> YEAR	UGR - Food Nutrition.	
THIRD TERM (October-January)		
UNIT (Students will select 10 out of the 14 listed optional courses)	ECTS	
Introduction to experimental nutrition	3	
Nutritional epidemiology	3	
Endocrine disruptors	3	
Nutritional and physiological aspects of physical activity and sports	3	
Functional foods	3	
Nutrition and digestive system 1. Digestion	3	

Nutrition and digestive system 2. Absorption	3
Oxidative stress and ageing	3
Nutrition in the development, evolution and prevention of prevalent chronic pathologies	3
Mediterranean diet and health	3
Nutritional therapy: allergies, intolerances and other eating disorders. diets adapted to special situations	3
Methodologies for the assessment of nutritional status	3
Relevance and use of cell cultures in nutrition research	3
Micronutrients and human health: scientific advances related to their preventive and therapeutic effects	3

### **Internship (30 ECTS)**

2 <sup>nd</sup> YEAR FOURTH TERM (February-May)	UBC – Food science
UNIT	ECTS
Internship + thesis	30

2 <sup>nd</sup> YEAR FOURTH TERM (February-May)	Lyon1 - Microbiology
UNIT	ECTS
Industrial internship + thesis	30

Individual teaching guides of the different courses will be available on the webpage of FOOD-H.

### **2.2 Learning outcomes**

The Program Learning Outcomes (PLOs) of FOOD-H are selected from the Framework for qualifications in the European Higher Education Area (FQ-EHEA) in which the LOs are grouped in five categories. For this reason, in the proposal of PLOs for this master, a similar strategy is followed.

## KNOWLEDGE & UNDERSTANDING.

- PLO1: describe, analyze and integrate the most important concepts in Food, Nutrition Health, and Social Sciences, their rationale and participation procedures, as best practices and as guidelines for future development and improvement.
- PLO2: take part in an experiment in top experimental facilities using current techniques and new developments. It includes: understanding the basic setups, systems of data acquisition, methodologies in food science and nutritional studies, and the corresponding data analysis.
- PLO3: understand nutritional principles and physiological mechanisms that link food, diet, and health.
- PLO4: explore socio-economic factors that influence eating habits and well-being, and ability to disentangle the relations between different food-related fields.
- PLO5: acquire knowledge about food processes and technologies, including the role of microbiology and ability to critically evaluate related industrial processes.

## APPLYING KNOWLEDGE & UNDERSTANDING.

- PLO6: describe and evaluate state-of-the-art relationships among nutrition, food science and health.
- PLO7: implement interventions from the basis of nutrition and food technology as valid strategies for the treatment of different pathologies.
- PLO8: integrate physiological and biochemical aspects related to food, nutrition and health.
- PLO9: develop analytical and digital skills, including data analysis, to critically analyze food and health relations, assess dietary trends, and interpret scientific studies to make evidence-based decisions.
- PLO10: develop critical analysis skills to evaluate nutritional information from different sources and scientific domains.
- PLO11: design balanced diets, understanding the risks related to unbalanced diets, obesity, metabolic diseases, and eating disorders while also being aware of the cultural and geographical factors that influence eating behaviors.
- PLO12: apply knowledge, understanding and problem-solving abilities in new or unfamiliar environments within broader (or multidisciplinary) contexts related to their master degree's field of study.
- PLO13: participate in a team to apply knowledge and to develop new possible food science and nutrition applications to nourish human health.

## MAKING JUDGEMENTS.

- PLO14: evaluate critically issues and discussions on food, nutrition and health.
- PLO15: set and apply integrated and pluralistic evaluation methods in a specific context related to food, nutrition and health.
- PLO16: identify most suitable planning tools for a particular problem either theoretical, experimental or applied.

- PLO17: cultivate an ethical and sustainable approach to food, being able to actively face issues that will emerge on sustainability of food processes and its relation to food security in a climate change scenario.
- PLO18: acquire enhanced health and policy awareness, together with understanding of public health issues related to food, including policies, regulations, and the social determinants of health that influence dietary habits and nutrition.

#### COMMUNICATION SKILLS.

- PLO19: use a standard format of writing professional reports and know the basic principles of writing a scientific publication.
- PLO20: sustain an English scientific conversation on topics related to food, nutrition and health. Communicate with high-level fluency and knowledge in technical English, in particular that associated with the fields of food science and nutrition.
- PLO21: organize and participate in a teamwork, while specifying his/her specific role in the team.
- PLO22: communicate conclusions (knowledge and rationale behind) to specialist and non-specialist audiences clearly and unambiguously.
- PLO23: give short oral presentations in the fields of food science and nutrition in front of a specialized audience. Prepare scientific communication material.

#### LEARNING SKILLS.

- PLO24: plan, design and manage information systems (data analysis and processing), with respect to specific decision support systems in food science and nutrition.
- PLO25: identify and describe suitable systems, technologies and tools to measure and monitor new advances in food science and nutrition.
- PLO26: enrich personal experience by living in different European countries, immersion in their culture, and working with classmates from different countries all over the world. Strengthen European and democratic values and reinforce commitment with Sustainable Development Goals.
- PLO27: know the basic principles of preparing a proposal, know the basic principles of the Intellectual Property Rights, and know the basic principles of the entrepreneurship.

### **2.3 Academic Calendar: classes and evaluations**

#### **The course units and exams are organized as follows:**

- 1st semester - Università degli Studi di Padova: last week of September – end of January

- 2nd semester - Università degli Studi di Padova: 2nd week of February – 1st week of July

*[By the end of October of the 2nd semester, the Coordinator will ask the students about their preferred Host Universities to carry out the 3rd semester. Wishes expressed by students are submitted to the approval of the Academic Committee. If, after being officially notified, a student does not agree with the Committee's decision, she/he should inform the Consortium's Coordinator within 5 days. The Consortium's Coordinator will trigger an internal consultation process and will be responsible for providing a final decision within 2 weeks.]*

- 3rd semester

PATH 1: Université Claude Bernard Lyon1

PATH 2: University of Granada

PATH 3: University of Agriculture in Krakow

- 4th semester

Université Claude Bernard Lyon1

University of British Columbia

**Evaluation or examination periods are the following:**

- 1st Semester at Università degli Studi di Padova:

o Examination: from the end January till end of February

- 2nd Semester at Università degli Studi di Padova:

o Examination: from the end of May till the beginning of July

o Re-sit examination: half August till half September

- 3rd Semester

PATH 1: Université Claude Bernard Lyon1:

o Examination:

o Re-sit examination:

PATH 2: UNIVERSITY OF GRANADA

o Examination:

o Re-sit examination:

PATH 3: UNIVERSITY OF AGRICULTURE IN KRAKOW

o Examination:

o Re-sit examination:

- 4th Semester - Common Thesis defence session: There will be 3 sessions: one at the beginning of July, one between August and September, one in December; precise data and place will be agreed upon by the Scientific and Pedagogical Committee and communicated to the students

## **2.4 Quality Assurance**

In all the four partner Institutions delivering academic contents, the local procedures for quality assurance will be followed, according to the European Standard and Guidelines for Quality Assurance (ESG 2015) in the European Higher Education Area (EHEA).

### **FOOD-H IQA-Internal Quality Assurance**

To ensure that the high quality of the program is maintained and enhanced, the joint outcomes of the program will be internally evaluated by the FOOD-H Commission. The Commission will be in charge of designing common quality monitoring questionnaires to be administered to all program students at the end of each semester covering aspects such as the quality of teaching, the quality of exercises and labs, the quality of the study material, the quality of the examination and the study load for each Course Unit, as well as the quality of facilities (international office, accommodation, libraries, internet connection, language courses, etc). The FOOD-H Commission, twice a year, will proceed to the analysis of the evaluation results and propose measures to be implemented in the following editions. One student representative will be part of the FOOD-H Commission to ensure transparency and bring the student perspective in the decision process. Furthermore, a FOOD-H Graduate Tracking System has been established, combining EUROGRADUATE contents and the structure used by the Erasmus Mundus Students and Alumni Association graduate impact survey. The survey has been designed in order to also measure the FOOD-H impact in addressing the European Commission's main objectives for the Higher Education sector. All this feedback will be annually analyzed by the FOOD-H Commission, shared with the External Advisory Board and will feed into the annual QA procedure of FOOD-H.

### **FOOD-H IQA-External quality assurance**

A peer panel of external experts has been set up (FOOD-H External Advisory Board, EAB) with experts from different sectors and various perspectives (representatives of academic institutions, HE experts, employers/professional practitioners, officers from national regulatory bodies of the partner countries and international experts on QA). The Board will meet once a year, and will evaluate the quality of the program, providing an independent benchmark of the course against national standards and ensuring that it remains in accordance with the quality assessment throughout all dimensions of the program (teaching methodologies, learning methodologies, training methodologies, learning outcomes evaluation, etc). The members of the EAB will evaluate the curriculum, academic content of the program courses, summer school, the guest lecturers invited and express their opinions on the internal quality assurance procedures.

## **2.5 Diploma**

Upon successful completion of the Joint Master Programme, students shall be awarded the Joint Degree in Food, Nutrition and Health.

## **2.6 Grading system and conversion grade table**

The grading system at each of the participating institutions applies locally. In order to facilitate the understanding and comparison of grades, a conversion table will be used. The final grade will be calculated for each student by weighing examination results and corresponding ECTS using the Italian grading system (/30). Students will be eventually assigned a final grade (/110) based on the common conversion table.

## FOOD-H grading system and its equivalence to EHEA and national grading systems.

EEES	UAK	UCB	UGR	UniPd		UniPD Graduation Mark	
A+	5	18-20	10MH	30L	→	110 e lode	Outstanding
A	4.5	16-17.9	9-10	30-30L		100-110	Excellent
B	4	14-15.9	8-8.9	28-29		103-109	Very Good
D	3	11-11.9	6-6.9	23-25		84-94	Satisfactory
FX-F	2	0-9.9	0-4.9	0-17.9		0-65	Fail

### 2.7 Student's support

At the beginning of each semester, a FOOD-H Term n°x Welcome Guide with the detailed explanation of accommodation and canteen services, residence permit and opening bank account procedures, the campus location and the connection with the public transport as well as how to access health public services (if applicable) is provided. All FOOD-H partners have extensive experience in hosting international students and a wide range of services are available (housing help, coaching and counselling, social activities, language courses, practical issues [e.g. visa], multi-linguistic coverage, buddy arrangement).

In addition, students will be guided through administrative procedures by the FOOD-H Joint Secretariat, which will act as the first contact point for all FOOD-H students. For specific and national/local procedures (i.e. visa, residence permit requests, etc) the Joint Secretariat will direct students to the existing and experienced supporting services in the different institutions involved. At UniPD-entry institution for all students-the Secretariat will work in strong connection with the Mobility Office (MO), which will contact students immediately after their admission. The MO will provide students with information about accommodation (University residences and private market) and will support non-EU students in obtaining visas. The FOOD-H Joint Secretariat is in charge of preparing and sending invitation letters to the relative Embassies and will direct students to an ad-hoc service, the SAOS desk, for the residence permit procedure. Non-EU scholarship-holder students will be also asked to open a European bank account in order to facilitate the scholarships payments (a free bank account offered to all UniPD students will be proposed to FOOD-H students as well). FOOD-H students will be also invited to attend the Welcome Days organized by UniPD for all students taking part in Joint Programs and mobility programs, as well as the Department Welcome meeting organized at the beginning of each semester. These events are a key opportunity to introduce students to the University and the city of Padua and provide all the information needed to ensure a great and fruitful stay at Unipd. In addition, students can get acquainted with the new educational environment and explore teaching activities and methodologies.

The mobility from Padua to 3<sup>rd</sup> and then to 4<sup>th</sup> semester institutions will be greatly facilitated by the FOOD-H Joint Secretariat, which will be in charge of sending students data collected in Padua to the 3<sup>o</sup> and 4<sup>o</sup> semester Institutions, so that they can contact students well in advance and provide them with the same information provided by UniPd, i.e. support in applying for a residence permit, accommodation, canteen, etc.

### **3. CHARACTERISTICS OF THE EUROPEAN EDUCATION SYSTEM**

The European Higher Education in Europe establishes the following cycle of studies: Bachelor-Master-Doctor system. The Bachelor Degree lasts 3 years and corresponds to 180 - 240 ECTS, the Master degree is 1-2 years and corresponds to 90 - 120 ECTS. In the second cycle the 120 ECTS model is the most widespread.

ECTS are the European Credit Transfer System, and they are the generalized basis for all the national credit systems in the European Higher Education Area. They are intended to facilitate student mobility and international curriculum development. The ECTS system makes it easy to read and compare programs across Europe. It facilitates mobility and academic recognition and helps universities organize and design their own programs.

## **4. ORGANISATION OF THE CONSORTIUM**

### **4.1 The Academic Committee**

All scientific and pedagogical issues are dealt by the Academic Committee, composed of an academic representative of each partner university, and one elected non-voting student representative. The Academic Committee is responsible for: joint curriculum development, joint teaching and assessment methods, quality assurance and student feedback.

### **4.2 The Student Selection Committee**

The Student Selection Committee consists of two academic representatives from each partner university. The Committee shall be responsible for: setting and reviewing admission criteria, annual selection of students accepted to the program, according to the criteria and procedures illustrated in the Consortium Agreement and published on the programme website.

### **4.3 The Joint Secretariat**

It is composed by the project manager, the administrative staff of the coordinating institution and one administrative representative of each partner institution. The Secretariat is responsible for the preparation of reports, promotion of activities, meetings organization and the administrative procedures for students' admission and enrolment (working in strong connection with the Student Selection Committee), credit transfer and recognition and post-graduation. As well as for financial management and decisions on an annual budget and any other administrative matters.

## 4.4 Contacts:

### University of Padova

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**Programme Coordinator**  
**Prof. Farncesco Marinello**

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**Vice- Programme Coordinator**  
**Prof. Mara Thiene**

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### Secretariat

**Local secretariat**  
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## Université Claude Bernard Lyon1

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### Local secretariat

## University of Granada

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### Local Coordinator

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### Local Coordinator

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**Local secretariat**

**University of Agriculture in Krakow**

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**Local Coordinator**

**Prof. Aneta Kopec**

aneta.kopec@urk.edu.pl



**Local secretariat**

## 5 TUITION FEES

- a) Tuition fees for EU candidates: 4.000€ per academic year
- b) Tuition fees for non-EU candidates: 6.000 per academic year

Tuition fees must be paid in one or two equal installments per academic year.

First installment is due by August 30<sup>th</sup>; second installment is due by March 1<sup>st</sup>; third installment is due by August 30<sup>th</sup> + 1 year; fourth installment is due by March 1<sup>st</sup> +1 year.

Payments shall be made in favour of:

Università degli Studi di Padova

Bank Details: Banca d'Italia – Tesoreria Provinciale dello Stato Sezione di Padova

IBAN Code: IT95Z0100004306TU00000008649

BIC/SWIFT: BCITITMM

Account number:

Motivation: International Joint Master Programme Food, Nutrition and Health, Ay 20XX/XX Your Name, Last Name, # installment OR full amount

## 6 LIVING COSTS (MONTH)

Expenses	Padua	Lyon	Granada	Krakow
Rent and bills (self-catered)	€450		€200-280	
Accommodation (student dormitory if offered)	€250		€600	
Meals (excluding meals out)	€250		€200	
Local transport (excludes travelling home / visiting friends)	Bus ticket: €1,70 Bus passes: from €13 (weekly) to €528 (annual) Bike sharing passes: from €5 (weekly) to €55 (annual)		Bus ticket: €1,40 Bus passes: from €40 (monthly) to	
Free time and sport	€200		€200	

## 7 ITALIAN LANGUAGE COURSE

The Italian language course will start on the first week of September and will finish on the last week of September. **(TBC)**

All students are invited to complete the registration at the following link:

<https://cla.unipd.it/en/italian-courses/dd-mundus-ka171/>

## 8 FRENCH/POLISH/SPANISH LANGUAGE COURSE

Will take place at the corresponding University Language School at the beginning of semester 3.

## 9. VISA REQUIREMENTS

### 9.1. Italy

1. Entry **visa application form**
2. **4** recent passport-size **photographs**
3. **Proof of admission.** The University of Padova will provide you with a formal Admission Letter which proves your admission to a degree programme.
4. Proof of a suitable **accommodation** in Italy
5. Adequate **Health Insurance** cover for medical expenses and hospital stays. A medical insurance for a Schengen visa must meet the following criteria:
  - medical coverage of at least euro 30.000,00
  - coverage of emergency medical evacuation and repatriation of remainsFurthermore, an acceptable medical insurance for Italian residence permit must give evidence of a national office based in Italy to be contacted in case of emergency. Should the insurance company not have such contact in Italy, you can use "Generali" insurance, i.e. the basic insurance accepted by the Embassies/Consulates and by the Immigration Office in Padova for visa and residence permit purposes (6 months = euro 49,00, 12 months = euro 98,00 ).
6. **Other documents**, depending on the country: always check with the Italian embassy/consulate in your country of residence for precise information!

<https://www.unipd.it/en/visas-immigration>

## 9.2. Spain

### 1. Citizens from the EU, Switzerland and the European Economic Area

A valid passport or national ID card is required for entry into Spain. If the stay is for longer than three months, you must apply to be included in the Central Register of Foreign Nationals in person at the Immigration Office (Oficina de Extranjería) in Granada. Along with the application form, you must submit a valid passport or national ID card (with a photocopy), a copy of your health insurance card (or your insurance policy) and official UGR Erasmus student credential (with a photocopy). You are obliged by law to complete this registration process within the first three months after your arrival.

### 2. Citizens from other countries

Generally speaking, in order to enter and stay in Spain, an application must be made for a visa at the Diplomatic Mission or Spanish General Consulate in your country of residence.

The application must be accompanied by the following supporting documents:

- A valid passport or travel document, recognized as valid in Spain, with a minimum validity period covering the duration of the stay requested.
- If the foreign national is a minor and is not accompanied by their parents or guardians, they must be authorized by them to travel to Spain for the purpose of carrying out the activity in question, with proof from the center, organization, entity, and body responsible for the activity and the planned period of stay.
- Have been admitted to an authorized educational center in Spain to undertake a full-time program leading to a degree or certificate of studies.
- Have guaranteed the necessary financial means to cover the costs of their stay and return to their country, and, where applicable, those of their family members, in accordance with the following amounts:
  - For their support, an amount representing 100% of the IPREM per month, unless it can be duly proven that accommodation has been paid for in advance for the entire duration of the stay. The amount of the IPREM has been set by Law 48/2015, of October 29, on the General State Budget for 2022, at €579.02 per month. You can check this updated value each year [here](#)
  - For the support of dependent family members during their stay in Spain: an amount representing 75% of the IPREM per month for the first family member, and 50% of the IPREM for each of the remaining persons who will be part of the family unit in Spain, unless it is duly proven that accommodation has been paid for in advance for the entire duration of the stay. For the purposes of guaranteeing this support, the amounts used or to be used to cover the cost of studies, where applicable, will not be taken into account.
- The fee for processing the application (60 euros) must have been paid.
- The applicant must have public health insurance or private health insurance taken out with an insurance company authorized to operate in Spain.
- When the duration of the stay exceeds six months, the following will also be required:

- A medical certificate attesting that the applicant does not suffer from any of the diseases that may have serious public health implications in accordance with the provisions of the International Health Regulations of 2005.
- Certificate of Criminal Record attesting to the absence of a criminal record in the countries where you have resided during the last five years for crimes covered by Spanish law.

<https://www.ugr.es/en/study/undergraduate/about-studying-at-the-ugr>

<https://youtu.be/qTvGU0ejWs4>

### **9.3. France**

### **9.4. Poland**

**MORE INFORMATION WILL BE PROVIDED DURING THE KICK OFF SEMINAR**

The whole team wishes you the  
best for these upcoming two  
years!!!