

Year 1

Semester 1

Course	Parts	CFU
Food science and safety*	Food safety hygiene and microbiology	6
	Food chemistry and technology	6
Nutrition and metabolic pathways: from cells to organs*	Metabolic pathway in the cell controlled by nutrients	4
	Transcriptional and molecular adaptations to environmental changes	4
	The human body in action: how organs function in response to nutritional changes	4
Genomics of nutrition		6
Communication skills		2
Food microbiota, human microbiome, plant bioactive compounds and food quality	Plant bioactive compounds and food quality	6
	Food microbiota and human microbiome	6

Semester 2

Course	Parts	CFU
Ecology of foodborne pathogens, food toxicology and antimicrobial resistance	Food Toxicology and antimicrobial resistance	5
	Advanced ecology in food safety and foodborne pathogens	5
Sustainable resource-efficient food production and processing	Spatial analysis of food resources, soil and water	3
	Production and processing technologies assessment for a sustainable food supply chains	4
International regulations for food safety, certification and trading		6
Mechanisms of tissues diseases and how environmental clues alter organ function		8

Year 2

Semester 1

Course	Parts	CFU
Research methods in economics: understanding decision making and consumer behavior to promote healthy choices	Research methods in economics for consumer behavior, food choice and food policy	6
	Decision making and the promotion of healthy choices	2
Quality control and data analytics in food production		6
Nutrition-related diseases	Clinical pathophysiology of nutrition related diseases	6
	Nutrition-related diseases	4
Human Nutrition: sustainability and multidisciplinary perspective		10

Semester 2

Course	Parts	CFU
Elective courses		8
Master thesis		15

*** Alternative course units to bridge student's gap of knowledge resulting from different previous studies (entry levels)**