

TABELLA DI EQUIVALENZA DEI CORSI DELL'UNIVERSITA' ROVIRA I VIRGILI (TARRAGONA) CON I CORSI DI STVE

Questa tabella è puramente indicativa, il Learning Agreement definitivo (che contiene la lista degli esami che si intende sostenere all'estero) va comunque deciso insieme al referente di flusso (in questo caso il Prof. Malagoli)

SPANISH COURSE	SEMESTER	CREDITS	ITALIAN EQUIVALENT	CREDITS
GENERAL MICROBIOLOGY http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1922&assignatura=19224004&fitxa_apartat=57&any_academic=2015_16&idioma=eng&any_academic=2015_16	2	6	MICROBIOLOGIA GENERALE	6
GENERAL OENOLOGY I http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1922&assignatura=19224106&fitxa_apartat=57&any_academic=2015_16&idioma=eng&any_academic=2015_16	1	6	ENOLOGIA II (insieme con MANAGING INOCULA FOR SECOND FERMENTATION o OENOLOGICAL CHEMICAL ANALYSIS I. Il credito in eccesso può essere caricato sui 12 crediti liberi).	8
OENOLOGICAL CHEMISTRY http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1922&assignatura=19224103&fitxa_apartat=57&any_academic=2015_16&idioma=eng&any_academic=2015_16	1	6	ENOLOGIA I	6
OENOLOGICAL MICROBIOLOGY AND BIOCHEMISTRY I http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1922&assignatura=19224102&fitxa_apartat=57&any_academic=2015_16&idioma=eng&any_academic=2015_16	1	6	MICROBIOLOGIA ENOLOGICA	6
SENSORY EVALUATION I http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1922&assignatura=19224107&fitxa_apartat=57&any_academic=2015_16&idioma=eng&any_academic=2015_16	1	3	DEGUSTAZIONE ED ENOGRAFIA (con sensory Evaluation II)	6
SENSORY EVALUATION II http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1922&assignatura=19224113&fitxa_apartat=57&any_academic=2015_16&idioma=eng&any_academic=2015_16	2	3	DEGUSTAZIONE ED ENOGRAFIA (Con sensory evaluation I)	6

AMPELOGRAPHY http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1922&assignatura=19224111&fitxa_ apartat=57&any_academic=2015_16&idioma=eng&any_academic=2015_16	2	3	A SCELTA	
OENOLOGICAL CHEMICAL ANALYSIS http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1922&assignatura=19224110&fitxa_ apartat=57&any_academic=2015_16&idioma=eng&any_academic=2015_16	2	6	A SCELTA (CORSO SULLE ANALISI BASE DEL VINO)	
OENOLOGICAL MICROBIOLOGY AND BIOCHEMISTRY II http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1922&assignatura=19224109&fitxa_ apartat=57&any_academic=2015_16&idioma=eng&any_academic=2015_16	2	6	A SCELTA (MALATTIE DEL VINO)	
VITICULTURE I http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1922&assignatura=19224112&fitxa_ apartat=57&any_academic=2015_16&idioma=eng&any_academic=2015_16	2	6	VITICOLTURA (insieme ad AMPELOGRAPHY)	10
OENOLOGICAL BIOTECHNOLOGY http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1922&assignatura=19224112&fitxa_ apartat=57&any_academic=2015_16&idioma=eng&any_academic=2015_16	2	3	A SCELTA	
FOOD SAFETY http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1920&assignatura=19204236&fitxa_ apartat=57&any_academic=2015_16&idioma=eng&any_academic=2015_16	2 (IN DEGREE BIOTECHNOLOGY) 1 (IN Fermented Beverages)	3	A SCELTA	
ADVANCED OENOLOGICAL ANALYSIS AND SENSOMETRICS http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1962&assignatura=19625202&fitxa_ apartat=57&any_academic=2015_16&idioma=eng&any_academic=2015_16	1	3	A SCELTA	
WINE CULTURE	2	5	A SCELTA	

http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1962&assignatura=19214127&fitxa_aptat=57&any_academic=2015_16&idioma=eng&any_academic=2015_16				
MANAGING INOCULA FOR SECOND FERMENTATION http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1962&assignatura=19625215&fitxa_aptat=57&any_academic=2015_16&idioma=eng	1	3	A SCELTA	
ANALISI SENSORIAL DE CERVESA http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1962&assignatura=19625220&fitxa_aptat=57&any_academic=2015_16&idioma=eng&any_academic=2015_16	2	3	A SCELTA	
MICROBIOLOGIA DE LA CERVESA http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1962&assignatura=19625220&fitxa_aptat=57&any_academic=2015_16&idioma=eng&any_academic=2015_16	2	3	A SCELTA	
VITICULTURA DE QUALITAT http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1962&assignatura=19625214&fitxa_aptat=57&any_academic=2015_16&idioma=eng&any_academic=2015_16	2	3	A SCELTA	
SCIENTIFIC ADVANCES IN WINE YEASTS http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1962&assignatura=19625204&any_academic=2015_16&idioma=eng&any_academic=2015_16	1	3	A SCELTA	
NEW CHALLENGES IN MALOLACTIC FERMENTATION http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1962&assignatura=19625205&fitxa_aptat=57&any_academic=2015_16&idioma=eng&any_academic=2015_16	1	3	A SCELTA	
INNOVATION IN PRE AND POST FERMENTATION TREATMENTS http://moodle.urv.cat/docnet/guia	2	3	A SCELTA	

docent/index.php?centre=19&ensenyament=1962&assignatura=19625208&fitxa_apartat=57&any_academic=2015_16&idioma=eng&any_academic=2015_16				
PHYSICAL CHEMISTRY OF EFFERVESCENCE http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1962&assignatura=19625212&fitxa_apartat=57&any_academic=2015_16&idioma=eng&any_academic=2015_16	2	3	A SCELTA	
SENSORY ANALYSIS OF SPARKLING WINES FROM ROUND THE WORLD http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1962&assignatura=19625212&fitxa_apartat=57&any_academic=2015_16&idioma=eng&any_academic=2015_16	2	3	A SCELTA	
VARIETATS DESTINADES A ESCUMOSOS: CARACTERISTIQUES I ZONIFICACIO http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1962&assignatura=19625213&any_academic=2015_16&idioma=eng&any_academic=2015_16	2	3	A SCELTA	
INTEGRATED PRACTICALS IN OENOLOGY http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1921&assignatura=19214117&fitxa_apartat=57&any_academic=2015_16&idioma=eng&any_academic=2015_16	1	6	TIROCINIO (insieme ad un'altra attività da 3 crediti tra BASIC OPERATIONS e OENOLOGICAL CHEMICAL ANALYSIS I)	10
BASIC OPERATIONS http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1922&assignatura=19224101&fitxa_apartat=57&any_academic=2015_16&idioma=eng&any_academic=2015_16	1	3	TIROCINIO (insieme a INTEGRATED PRACTICALS IN OENOLOGY)	10
OENOLOGICAL CHEMICAL ANALYSIS I http://moodle.urv.cat/docnet/guia_docent/index.php?centre=19&ensenyament=1922&assignatura=19224104&fitxa_apartat=57&any_academic=2015_16&idioma=eng	1	3	TIROCINIO (insieme a INTEGRATED PRACTICALS IN OENOLOGY)	10

Nota1: Sensory Evaluation I e II potrebbero essere riconosciuti solo come pacchetto corrispondente a Degustazione ed Enografia, ma non è possibile farli tutti e due perché sono in due semestri diversi.