

Teaching Plan 2022

TOPIC	TEACHER	DFC	Hrs	proposed date and time	online or mixed mode
Agricultural by-products: an eventual source of bioactive compounds	Prof. Samia Dobbou	1	2	March 21st, h 16.00-18.00	mixed mode (Room H0.3)
The use of plant by-products as additives in meat products	Prof. Samia Dobbou	1	2	April 8th, h 12.00-13.00	mixed mode (Room H1.1)
Scientific English	Prof. Adrian Wallwork	10	20	May 2nd, 11.30-13.30 and 14.45-17.45 May 3rd, 09.00-12.00 and 13.15-15.15 May 10th, 11.30-13.30 and 14.45-17.45 May 11th, 09.00-12.00 and 13.15-15.15	in presence
Modulated Light Dependent Regulation of Freezing Tolerance	Prof. Gabor Galiba	2	4	May 11th, h 9.00-11.00 May 12th, h 9.00-11.00	
Wastewater reuse for crop irrigation as a water-saving strategy	Prof. Samia Dobbou	1	2	May 17th, h 16.00-18.00	mixed mode (Room H1.1)
Impact of LED technology on indoor plant production	Prof. Gabor Galiba	1	2	May 18th, h 9.00-11.00	
Infrared spectroscopy in food analysis	Dr. Giorgia Foca	2	4	May 27th, h 11.00-13.00 May 27th, h 14.00-16.00	mixed mode (Room H1.1)
Functional Genomics Approaches in Crop Plants	Prof. Enrico Francia	2	4	June 7th, h 14.00-16.00 June 8th, h 14.00-16.00	mixed mode (Room H0.2)
Packaging properties related to food quality preservation	Prof. Fabio Licciardello	1	2	June 9th, h 11.00-13.00	mixed mode (Room H0.2)
Insect farming: sustainable approaches for biowaste valorization and the production of feed and food	Prof. Lara Maistrello	2	4	June 10th, h 9.00-13.00	mixed mode (Room H0.2)
Applications of multivariate analysis in the agri-food context	Prof. Alessandro Ulrici	4	8	June 14th, h 15.30-18.30 June 15th, h 14.30-17.00 June 17th, h 14.30-17.00	mixed mode (informatic room)
Biotech advances for plant secondary metabolites production in Temporary Immersion Bioreactors	Prof. Ariel D. Arencibia Rodriguez	1	2	June 23rd, h 15.00-17.00	online
Regulation and use of biostimulants in agriculture	Dr. Federica Caradonia	1	2	June 17th, h 10.00-12.00	mixed mode (Room H0.2)
Colour and chemical imaging: RGB and hyperspectral image analysis for food monitoring	Dr. Rosalba Calvini	2	4	June 28th, h 14.30-16.30 June 29th, h 14.30-16.30	mixed mode (Room H1.2)
Speed and Precision for present and future Plant Breeding	Prof. Nicola Pecchioni	1	2	June 24th, h 10.00-12.00	online
Biotechnological advances in agrifood sciences: from sequencing to industrial applications	Dott. Salvatore La China	1	2	June 24th, h 14.30-16.30	mixed mode (Room H0.2)
Method set-up for the identification and quantification of food contaminants	Dr. Giuseppe Montevecchi	1	2	July 5th, h 10.00-12.00	mixed mode (Room H0.2)
Reduction of food waste and by-products through bioconversion and biorefinement	Dr. Giuseppe Montevecchi	1	2	July 6th, h 10.00-12.00	mixed mode (Room H0.2)
Innovative and eco-friendly strategies to improve agricultural sustainability	Prof. Domenico Ronga	3	6	September 5th, h 9.00-12.00 September 12th, h 14.00-17.00	online
"An introduction to the R statistical software, with applications to agronomic research"	Prof. Francesco Reyes	4	8	Sept. 13th, h 10.00-12.00 and 13.00-15.00 Sept. 14th, h 10.00-12.00 and 13.00-15.00	mixed mode (informatic room, Besta, 1st floor)
Food bioactive compounds	Prof. Davide Tagliazucchi	2	4	September 20th, h 9.00-11.00 September 22th, h 9.00-11.00	online
How microbes could help save the planet	Prof. Lisa Solieri	1	2	September 22th, h 14.00-16.00	Mixed mode (room h1.1)
Metagenomic analysis	Dr. Stefano Raimondi	1	2	September 30th, h 14.00-16.00	online
Contamination and health risks posed by pesticide residues in vegetable products: assessment and management.	Prof. Emilio Stefani	1.5	3	September 30th, h 9.00-12.00	Mixed mode (room H0.1)
Introduction to MATLAB environment	Dr. Rosalba Calvini	4	8	October 4th, h 14.00-16.30 October 5th, h 14.00-17.00 October 6 th, h 14.00-16.30	mixed mode (informatic room, Besta, 1st floor)
Microbial Biotechnologies for Biorefineries	Prof. Alberto Amaretti	2	4	October 10th, h 11.00-13.00 and 14.00-16.00	online
Role of Culture Collections and exploitation of microbial resources: from strain preservation to industrial starters design	Dr. Luciana De Vero	1	2	October 12th, h 11.00-13.00	Biology lab., Kennedy
Innovative applications of acetic acid bacteria: the organism inside the process	Prof. Maria Gullo	2	4	October 14th, h 9.00-13.00	online
Nutraceuticals, wellness and human health: the new dietary habits	Dr. Serena Martini	2	4	October 25th, h 9.00-11.00 October 27th, h 9.00-11.00	online