

STEBA Teaching Plan 2024

TOPIC	TEACHER	DFC	Hrs		Room
Scientific writing and publishing: A practical guide for young researchers (exclusively in presence)	Prof. Adrian Wallwork	10	20	29 and 30 January, h 9.00-12.00, 13.00-15.00 19 February, h 14.00-17.00 20 February, h 10.30-12.30, 13.15-15.15 21 February, h 9.00-12.00	In presence
Phytopathological quality of vegetable seeds in the global market: a challenge for supporting sustainable agriculture and food security	Dr. Davide Giovanardi	1.5	3	13 February, h 10.00-13.00	Mixed, room H1.3
Postharvest disease management of fruits and vegetables: microbial biocontrol as eco-friendly strategy in sustainable agriculture	Dr. Davide Giovanardi	1.5	3	16 February, h 10.00-13.00	Mixed, room H1.3
Keys to publish scientific manuscripts: preparation and revision process	Dr. Claudio Brandoli	2	4	11 and 18 April, h 16.00-18.00	Room H0.2
Gut Microbiota: composition, function, and analysis (exclusively online)	Prof. Maddalena Rossi	3	6	14 and 21 May, h 15.00 – 18.00	online
Insect farming: sustainable approaches for biowaste valorization and the production of feed and food	Prof. Lara Maistrello	2	4	31 May, h 9.00-13.00	Room H1.3
Applications of multivariate analysis in the agri-food context	Prof. Alessandro Ulrici	4	8	5 June h 14.30 - 17.30 6 and 7 June, h 14.30-17.00	Informatic Room 1.1
Functional genomics approaches in crop plants	Prof. Enrico Francia	2	4	6 and 7 June, h 11.00-13.00	Room H0.3 and room H1.3

Packaging properties related to food quality preservation	Prof. Fabio Licciardello	1	2	11 June, h 14.00-16.00	Room H0.2
Sustainability-driven innovation in the food industry	Prof. Fabio Licciardello	1	2	18 June, h 14.00-16.00	Room H0.2
An introduction to the R statistical software with applications to agronomy and other research fields	Dr. Francesco Reyes	6	12	19, 21 and 24 June h 10.00-12.00 and 13.00-15.00	Informatic Room 1.1
Food bioactive compounds	Dr. Alice Cattivelli	2	4	3 and 10 July h 9.00-11.00	Room H0.2
Regulation and use of biostimulants in agriculture	Dr. Federica Caradonia	1	2	12 July, h 10.00-12.00	Room H0.2
The model organism <i>Saccharomyces cerevisiae</i> through the lens of the biotechnologist (exclusively online)	Prof. Lisa Solieri	2	4	4 September, h 9.00-13.00	online
Mass spectrometry application in food science	Prof. Davide Tagliazucchi	2	4	9 and 10 September, h 9.00-11.00	Mixed, room H0.1
Lactic acid bacteria for healthy and sustainable food systems: starter cultures, probiotics, and food waste valorization (exclusively online)	Prof. Lisa Solieri	1	2	11 September, h 11.00-13.00	online
Introduction to the use of MATLAB environment for the analysis of agri-food data (exclusively in presence)	Dr. Rosalba Calvini	4	8	11 September, h 14.30 - 17.30 12 September, h 10.00-13.00 and 14.30 - 16.30	In presence, informatic room 1.1
Microbial biotechnologies for biorefineries (exclusively online)	Prof. Alberto Amaretti	2	4	17 September, h 11-13 and h 14- 16	online
Pest risk analysis and management of alien pests	Prof. Emilio Stefani Prof. Lara Maistrello	2	4	20 September, h 9.00-13.00	Mixed, room H0.2

Experimental Design: an extremely useful but almost unknown approach (exclusively in presence)	Prof. Riccardo Leardi	4	8	24 September, h 14.00-18.00 25 September, h 9.00-13.00	In presence Informatic room 1.1
Metagenomic analysis (exclusively online)	Dr. Stefano Raimondi	1	2	27 September, h 14.00-16.00	online
Digital skills in research	Dr. Claudio Brandoli	1	2	30 September, h 16.00-18.00	Mixed, room H0.2
How microbes could help save the planet (exclusively online)	Prof. Lisa Solieri	1	2	3 October, h 14.00-16.00	online
Role of Culture Collections and exploitation of microbial resources: from strain preservation to industrial starters design (exclusively online)	Dr. Luciana De Vero	1	2	14 October, h 10.00-12.00	online
The first steps in optical microscopy: from theory to practice and beyond (exclusively in presence)	Dr. Claudio Brandoli	3	6	12, 13 and 14 November, h 16.00-18.00	In presence, room H1.2