STEBA activated seminars 2025

TOPIC	TEACHER	DFC	Hrs	Date and time	Mode/Room
Academic English	Prof. Adrian Wallwork	10	20	9-10-11-12 June: h 9.00- 11.00 18 June: 12.00-14.00, 14.30-16.30 19 June: 9.00-12.00, 12.30-13.30 20 June: 9.00-12.00, 12.30-13.30	Online In presence, Room H0.3 In presence, Room H0.3 In presence, Room H0.3

TOPIC	TEACHER	DFC	Hrs	Date and time	Mode/Room
Sustainability-driven innovation in the food industry	Prof. Fabio Licciardello	1	2	17 June h 14.00-16.00	Mixed Room H1.3
Insect farming: sustainable approaches for biowaste valorization and the production of feed and food	Prof. Lara Maistrello	2	4	23 June h 9.00-13.00	Mixed Room H1.3
Applications of multivariate analysis in the agri-food context	Prof. Alessandro Ulrici	4	8	24 June h 14.30-17.30 25 June h 14.30-17.00 26 June h 14.30-17.00	Mixed. Informatic room
Food bioactive compounds	Dr. Alice Cattivelli	2	4	1 and 2 July h 9.00- 11.00	Mixed Room H1.3
Introduction to the use of MATLAB environment for the analysis of agri-food data	Dr. Rosalba Calvini	4	8	8 July h 14.00-16.30 9 July h 14.00-17.00 10 July h 14.00-16.30	Mixed. Informatic room

TOPIC	TEACHER	DFC	Hrs	Date and time	Mode/Room
Recovery and valorization of whey proteins for conventional and nonconventional food applications	Prof. Marta Henriques	1.5	3	17 July h 9.00-12.00	Online
Lactic acid bacteria for healthy and sustainable food systems: starter cultures, probiotics, and food waste valorization	Prof. Lisa Solieri	1	2	4 September h 11.00-13.00	Online
Genetic solutions for sustainable crop production under abiotic stress	Dott. Giovanni Caccialupi	1	2	5 September h 9.00-11.00	Mixed Room H1.2
Mass spectrometry application in food science	Prof. Davide Tagliazucchi	2	4	8 and 9 September h 9.00-11.00	Mixed Room H1.3
Microbial biotechnologies for biorefineries	Prof. Alberto Amaretti	2	4	10 and 11 September h 11.00-13.00	Online
How microbes could help save the planet	Prof. Lisa Solieri	1	2	12 September h 14.00-16.00	Online
Pollen-pistil interaction. Strategies of flowering plants to promote allogamy	Prof. Julian Cuevas Gonzalez	2	4	18 and 19 September h 9.00-11.00	Mixed Room H1.3
R statistical language: an introduction to data management, plotting, image analysis and modelling for agri-food applications	Prof. Francesco Reyes	2	4	24 September, h 9.00-11.00 and 14.00-16.00	In presence, informatic room
Innovations in food yeasts: current state, perspectives, and limits	Prof. Lisa Solieri	2	4	26 September h 9.00-13.00	Online

TOPIC	TEACHER	DFC	Hrs	Date and time	Mode/Room
Metagenomic analysis	Dr. Stefano Raimondi	1	2	13 October h 14.00-16.00	Online
Table olives: nutritional, production, hygienic, chemical and sensory aspects. Valorization of by-products from the olive oil processing industry	Dr. Flora Valeria Romeo	1.5	3	20 October h 14.00-17.00	Mixed Room H0.1
Mass Transfer Modeling in food processing: Fickian diffusion and empirical approaches	Prof. Rui Costa	1	2	3 November h 10.00- 12.00	Online