Italian Food and Wine

I year Room 1CG+13CG+14CG+1PS IFW

<u>ı year</u>	KOOII	<u> </u> 1CG+13CG+14CG+1P3	<u>IFVV</u>			
	Monday	Tuesday	Wednesday	Thursday	Friday	
9-10	Quality, processing and sensorial analysis of Italian Food (Room 1CG)	Quality, processing and sensorial analysis of Italian Food (Room 11P)	Value adding quality schemes and consumer demand (Room 14CG)	Communication skills (The lectures will begin on day january 09)	Animal biodiversity and food (Room 13CG)	
	Curioni Andrea	Curioni Andrea	Defrancesco Edi	Clark Caroline	Cecchinato Alessio	
10-11	Quality, processing and sensorial analysis of Italian Food (Room 1CG)	Quality, processing and sensorial analysis of Italian Food (Room 11P)	Value adding quality schemes and consumer demand (Room 14CG)	Communication skills (The lectures will begin on day january 09)	Animal biodiversity and food (Room 13CG)	
	Curioni Andrea	Curioni Andrea	Defrancesco Edi	Clark Caroline	Cecchinato Alessio	
11-12	Quality, processing and sensorial analysis of Italian Food (Room 1CG)	Quality, processing and sensorial analysis of Italian Food (Room 11P)		Seminars Of Italian Food And Nutrition (Aula da definire)	Plant biodiversity and food (Room 13CG)	
	Curioni Andrea	Curioni Andrea			Sambo Paolo	
12-13				Seminars Of Italian Food And Nutrition (Aula da definire)	Plant biodiversity and food (Room 13CG)	
					Sambo Paolo	
13-14	Value adding quality schemes and consumer demand (Room 14CG)	Value adding quality schemes and consumer demand (Room 14CG)	Plant biodiversity and food (Room 14CG)			
	Defrancesco Edi	Defrancesco Edi	Sambo Paolo			
14-15	Value adding quality schemes and consumer demand (Room 14CG)	Value adding quality schemes and consumer demand (Room 14CG)	Plant biodiversity and food (Room 14CG)			
	Defrancesco Edi	Defrancesco Edi	Sambo Paolo			
15-16	Value adding quality schemes and consumer demand (Room 14CG)	Value adding quality schemes and consumer demand (Room 14CG)	Animal biodiversity and food (Room 14CG)			
	Defrancesco Edi	Defrancesco Edi	Cecchinato Alessio			
16-17			Animal biodiversity and food (Room 14CG)			
			Cecchinato Alessio			
17-18						

Italian Food and Wine

Room 1CG+12CG+14CG+1PS+1SS+2SS+2MV

II year <u>IFW</u>

	Monday	Tuesday	Wednesday	Thursday	Friday
9-10	Quality, processing and sensorial analysis of Italian Food (Room 1CG)	Quality, processing and sensorial analysis of Italian Food (Room 11P)	Food And Wine - Based Territorial Valorization And Rural Development (Room 2SS)	Food and wine: perspectives from abroad (Room 12CG)	Quality, processing and sensorial analysis of Italian wine (Room 14CG)
	Curioni Andrea	Curioni Andrea	Rossetto Luca	Bakalynsky Alan	Marangon Matteo
10-11	Quality, processing and sensorial analysis of Italian Food (Room 1CG)	Quality, processing and sensorial analysis of Italian Food (Room 11P)	Food And Wine - Based Territorial Valorization And Rural Development (Room 2SS)	Food and wine: perspectives from abroad (Room 12CG)	Quality, processing and sensorial analysis of Italian wine (Room 14CG)
	Curioni Andrea	Curioni Andrea	Rossetto Luca	Bakalynsky Alan	Marangon Matteo
11-12	Quality, processing and sensorial analysis of Italian Food (Room 1CG)	Quality, processing and sensorial analysis of Italian Food (Room 11P)	Food and wine: perspectives from abroad (Room 3CG)	Consumer behaviour (Room 12CG)	Quality, processing and sensorial analysis of Italian wine (Room 14CG)
	Curioni Andrea	Curioni Andrea	Bakalynsky Alan	Bisiacchi Patrizia	Marangon Matteo
12-13			Food and wine: perspectives from abroad (Room 3CG)	Consumer behaviour (Room 12CG)	
			Bakalynsky Alan	Bisiacchi Patrizia	
13-14	Food And Wine - Based Territorial Valorization And Rural Development (Room 2SS)				Food And Wine - Based Territorial Valorization And Rural Development (Room 2SS)
	Rossetto Luca				Rossetto Luca
14-15	Food And Wine - Based Territorial Valorization And Rural Development (Room 2SS)	Quality-oriented Food and Wine management and governance (Room 2MV)	Quality-oriented Food and Wine management and governance (Room 4CG)	Quality, processing and sensorial analysis of Italian wine (Room 1PS)	Food And Wine - Based Territorial Valorization And Rural Development (Room 2SS)
	Rossetto Luca	Menini Andrea	Menini Andrea	Marangon Matteo	Rossetto Luca
15-16	Food, wine and society (Room 1SS)	Quality-oriented Food and Wine management and governance (Room 2MV)	Quality-oriented Food and Wine management and governance (Room 4CG)	Quality, processing and sensorial analysis of Italian wine (Room 1PS)	Consumer behaviour (Room 2SS)
	Bimbi Franca/Segalla Silvia	Menini Andrea	Menini Andrea	Marangon Matteo	Bisiacchi Patrizia
16-17	Food, wine and society (Room 1SS)	Food, wine and society (Room 3CG)	Food, wine and society (Room 2SS)	Quality, processing and sensorial analysis of Italian wine (Room 1PS)	Consumer behaviour (Room 2SS)
	Bimbi Franca/Segalla Silvia	Bimbi Franca/Segalla Silvia	Bimbi Franca/Segalla Silvia	Marangon Matteo	Bisiacchi Patrizia
17-18		Food, wine and society (Room 3CG)	Food, wine and society (Room 2SS)		
		Bimbi Franca/Segalla Silvia	Bimbi Franca/Segalla Silvia		

C.L.M. in Italian food and wine

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	Monday	Tuesday	Wednesday	Thursday	Friday
9-10	Food traceability for food quality (Room 6CG)	Food traceability for food quality (Room 6CG)		Food microbiology and quality (Room 11P)	
	Bonfatti Valentina/Carnier Paolo	Bonfatti Valentina/Carnier Paolo		Corich Viviana	
10-11	Food traceability for food quality (Room 6CG)	Food traceability for food quality (Room 6CG)		Food microbiology and quality (Room 11P)	
	Bonfatti Valentina/Carnier Paolo	Bonfatti Valentina/Carnier Paolo		Corich Viviana	
11-12	Food microbiology and quality (Room 6CG)	Food safety and hygiene (Room 6CG)		Food microbiology and quality (Room 11P)	
	Corich Viviana	Giaccone Valerio		Corich Viviana	
12-13	Food microbiology and quality (Room 6CG)	Food safety and hygiene (Room 6CG)			
	Corich Viviana	Giaccone Valerio			
13-14			Food microbiology and quality - Seminar (Room 5CG)	Food safety and hygiene (Room 6CG)	
			Corich Viviana	Giaccone Valerio/Bertoja Gianluca	
14-15	Food and Wine history and anthropology (Room 12CG) Inizio lezioni il 6 marzo 2017	Food and Wine history and anthropology (Room 12CG) Inizio lezioni il 6 marzo 2017	Food microbiology and quality - Seminar (Room 5CG)	Food safety and hygiene (Room 6CG)	
	Zago Michela	Zago Michela	Corich Viviana	Giaccone Valerio/Bertoja Gianluca	
15-16	Food and Wine history and anthropology (Room 12CG) Inizio lezioni il 6 marzo 2017	Food and Wine history and anthropology (Room 12CG) Inizio lezioni il 6 marzo 2017	Food microbiology and quality - Seminar (Room 5CG)	Food safety and hygiene (Room 6CG)	
	Zago Michela	Zago Michela	Corich Viviana	Giaccone Valerio/Bertoja Gianluca	
16-17					
17-18					