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UNIVERSITÀ DEGLI STUDI
DI PERUGIA

A.D. 1308
unipg
DEPARTMENT
OF AGRICULTURAL, FOOD
AND ENVIRONMENTAL SCIENCES

DEGREE COURSE IN AGRI-FOOD SCIENCE AND TECHNOLOGY

Duration
3 years

2

ECTS
180



Course coordinator

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Teaching goals

The course in Agri-food Sciences and Technologies (STAgAI) is divided into two curricula "Agri-food Technologies", "Viticulture and Enology". The course allows you to acquire specific and in-depth knowledge in the fields of agri-food and viticultural-oenological sciences and technologies, and to develop skills and professionalism in the processes of production, analysis, food quality control and in research, experimentation and research activities in the aforementioned sectors.

Teaching activities and ECTS	Educational objectives	
COMMON TEACHINGS		
Mathematics 6	<p>The course allows to acquire specific and in-depth knowledge in the main sectors of agro-food sciences and technologies (production processes, food processing and preservation, analysis, quality control, etc.) and in the scientific method of investigation and experimentation.</p> <p>The graduate will acquire operational skills and will be able to carry out technical and managerial tasks, as well as professional support in production activities, laboratories and service companies. Furthermore, he will be able to operate independently and integrate into work environments, at national, European and extra-European level, using a foreign language adequately and having good skills in communication and information management.</p>	
Chemistry 9		
Fundamental of biology 10		
English language - B1 6		
Activity of orientation 2		
Computer science and statistics 6		
Physics 6		
Food science and human nutrition 9		<p>The tasks of this professional figure respond to the need for continuous adaptation of the food production sector to the growing need for safety and quantitative and qualitative guarantee of food products and to a more rational and sustainable exploitation of resources, in a global approach along the entire agro-food production chain.</p> <p>In addition to lectures, the course also includes seminars, practical exercises in laboratories, study visits, internships in companies and processing industries, professional firms and public bodies affiliated with the Department. The course is completed with the knowledge of a foreign language and computer science and with the possibility of spending periods in European universities and of personalizing the preparation with courses of free choice.</p>
Agricultural economics 6		
Food biochemistry 6		
Food unit operations 6		
General microbiology 6		
Food microbiology 6		
Quality control and management 6		
Crops protection I and II 12		
Food marketing 6		
Elective 12		
Internship 12		
Final exam - thesis 12		
Curriculum Agri-food Sciences and Technologies	Skills and career opportunities	
Mathematical analysis 6	<p>The graduate in STAgAl is a food production technician whose skills fall into different areas:</p> <ul style="list-style-type: none"> - agronomic and zootechnical, for the purpose of managing the production process of raw materials and assessing their quality - chemical and biochemical, for the analytical evaluation of products and processes of conservation and transformation - microbiological, for the management of biotechnological transformations of food and the evaluation of its safety - technological, for the management of operations and processes of transformation and conservation of food - economic-management sector to operate in agri-food companies with a view to quality management and commercial enhancement of products. - Viticultural and enological, for the entire management of the wine production process. <p>All areas concerning the management of production and administration in the agro-food and wine sector can constitute possible professional opportunities for graduates in Agro-Food Sciences and Technologies. These areas are identifiable:</p> <ul style="list-style-type: none"> - in agro-food companies - in wine-making companies - in food analysis laboratories - in national and international control bodies - in the profession. <p>Finally, the course prepares for the professions of: junior agronomist (junior agronomist and forestry engineer) and agrotechnician and, limited to the curr. in Viticulture and Oenology, allows the acquisition of the title of Oenologist, as required by Law no. 129/1991 which regulates this profession. Furthermore, graduates in STAgAl will have acquired all the skills and training skills that will allow them to enroll fully and with full recognition of the credits acquired in the Master's Degree Course in Food Technology and Biotechnology (TBA), after which he will be able to reach a complete managerial and operational maturity, to plan and coordinate the activities for which his competence is required.</p>	
Food processing technology I and II 12		
Agronomy and arboriculture 12		
Animal science 6		
Curriculum Viticulture and Enology		
Genetics of grapevine 6		
Soil chemistry 6		
Viticulture 12		
Enology I and II 12		