

4 asignaturas de 3 créditos (A, B, C y D). 15 horas de prácticas y 2 clases de tutorías

A: BIOTIC AND ABIOTIC CONTAMINATION OF FOOD

B: INNOVATION IN PROCESSED AND MINIMALLY PROCESSED PLANT-BASED FOODS

C: INNOVATION IN MEAT, DAIRY AND FISH PRODUCTS

D: SENSORY ANALYSIS AS A TOOL FOR FOOD INNOVATION

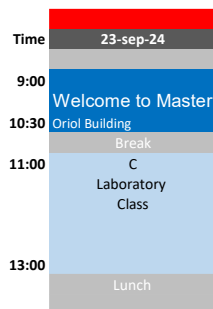
E: BIOTECHNOLOGY OF ANIMAL PRODUCTION

F: MANAGEMENT AND FUNDING OF PUBLIC AND PRIVATE RESEARCH

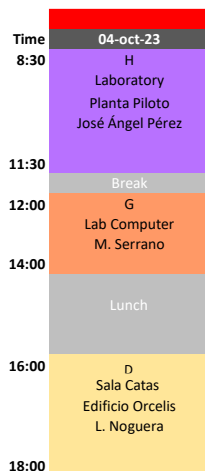
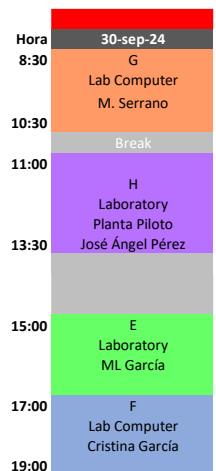
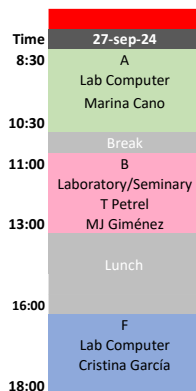
G: PLANNING AND PREPARATION OF SCIENTIFIC PAPERS

H: BIOTECHNOLOGICAL ADVANCES IN FOOD PRODUCTION

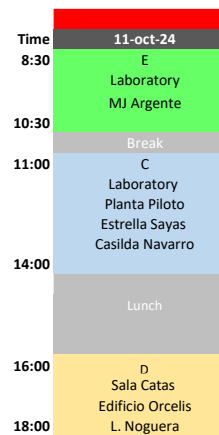
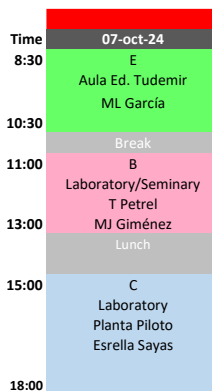
Week 1



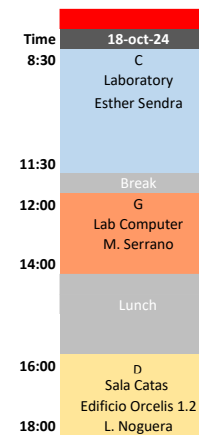
Week 2



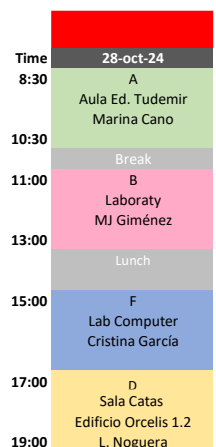
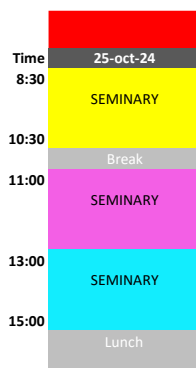
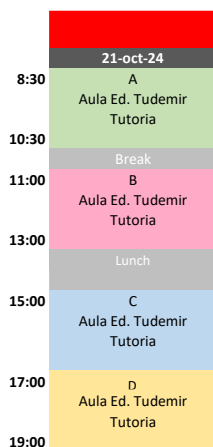
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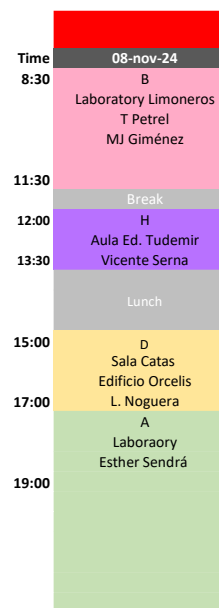
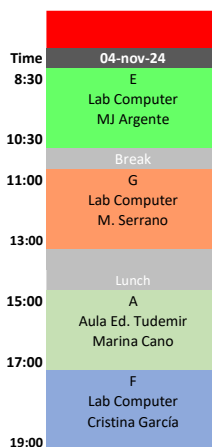
Week 4



Week 5



Week 6



Week 7



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Week 9

Week 10

Time	18-nov-24	Time	22-nov-24	Time	25-nov-24
8:30	B Aula Ed. Tudemir Tutoria	8:30	B Laboratory/Seminary T Petrel MJ Gimenez	8:30	B Aula Ed. Tudemir T Petrel MJ Gimenez
10:30	Break	10:30	Break	10:30	Break
11:00	A Aula Ed. Tudemir Tutoria	11:00	C Laboratory Planta Piloto Casilda Navarro	11:00	C Laboratory Planta Piloto Casilda Navarro
13:00	Lunch	14:00	Lunch	13:00	Lunch
15:00	D Aula Ed. Tudemir Tutoria	15:00	A Laboratorio Esther Sendrá	15:00	E Aula Ed. Tudemir MJ Argente
17:00	F Aula Ed. Tudemir Tutoria			17:00	F Lab Computer Cristina García
19:00		18:00		19:00	