

REGULAR EXAM SESSION

EXAMS FOR FIRST SEMESTER: for international student in december2025

	EXAM1	EXAM2	EXAM3
	15/12/25	17/12/2	18/12/25
9:30-11:30	A	F	B
12:00-14:00	G	E	C
Lunch			
16:00-18:00	H	D	

- 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

diciembre de 2025							^	v
L	M	X	J	V	S	D		
1	2	3	4	5	6	7		
8	9	10	11	12	13	14		
EXAM1	16	EXAM2	18	EXAM3	20	21		
22	23	24	25	26	27	28		
29	30	31	1	2	3	4		

REGULAR EXAM SESSION

EXAMS FOR SECOND SEMESTER: from 1 to 16 June, 2026

RESEARCH on the Quality and Functionality of Foods (6 subjects)

	EXAM 1 04/06/26	EXAM2 11/06/26
9:30-11:30	D	C
12:00-14:00	A	E
Lunch		
16:00-18:00	B	F

junio de 2026							^	v
L	M	X	J	V	S	D		
1	2	3	EXAM1	5	6	7		
8	9	10	EXAM2	12	13	14		
15	16	17	18	19	20	21		
22	23	24	25	26	27	28		
29	30	1	2	3	4	5		

- A: Research Oriented to Improve the Quality and Safety of Animal Products
- B: Bioactive Compounds with Antioxidant Properties
- C: Aromatic Profile in Foods and its Relationship with Quality
- D: Eco-Innovative Treatments in Pre-Post
- E: Preparation of Foods Enriched in dietary fiber
- F: Edible Coatings

EXTRA EXAM SESSION

EXAMS FOR FIRST SEMESTER: FROM 26/01/26 TO 07/02/26

enero de 2026							^	v
L	M	X	J	V	S	D		
29	30	31	1	2	3	4		
5	6	7	8	9	10	11		
12	13	14	15	16	17	18		
19	20	21	22	23	24	25		
26	27	Fiesta	29	EXA MA1	31	1		
EXA M2	EXA M3	EXA MA4	5	6	7	8		

	EXAM 1 30/01/26	EXAM2 02/02/26	EXAM3 03/02/26	EXAM4 04/02/26
9:30-11:30	C	F	B	H
BRUNCH				
12:00-14:00	D	E	A	G

- 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](#)

EXTRA EXAM SESSION

EXAMS FOR SECOND SEMESTER : from 29 June to 11 July, 2026

julio de 2026						
L	M	X	J	V	S	D
EXAM1	30	EXAM2	2	EXAM3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31	1	2
3	4	5	6	7	8	9

Asignaturas del segundo semestre

INVESTIGACIÓN

Hora	EXAM1	EXAM2	EXAM3
	29/06/26	01/07/26	03/07/26
9:30-11:30	D	B	C
BRUNCH			
12:00-14:00	F	A	E

- A: Research Oriented to Improve the Quality and Safety of Animal Products
- B: Bioactive Compounds with Antioxidant Properties
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EXTRA EXAMS AT OCTOBER: FIRST SEMESTER

December : from 1 to 31 October 2025

octubre de 2025						
L	M	X	J	V	S	D
29	30	1	2	3	4	5
Exam 1	7	Exam 2	9	10	11	12
13	Exam 3	15	Exam 4	17	18	19
20	21	Exam 1	23	24	25	26
27	Exam 2	29	Exam 3	31	1	2

	EXAM 1 06/10/25	EXAM2 08/10/25	EXAM3 14/10/25	EXAM4 16/10/25
9:30-11:30	E	G	D	A
BRUNCH				
12:00-14:00	F	H	C	B

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EXTRA EXAMS AT OCTOBER: SECOND SEMESTER

December : from 1 to 31 October 2025

octubre de 2025						
L	M	X	J	V	S	D
29	30	1	2	3	4	5
Exam 1	7	Exam 2	9	10	11	12
13	Exam 3	15	Exam 4	17	18	19
20	21	Exam 1	23	24	25	26
27	Exam 2	29	Exam 3	31	1	2

Hora	EXAM1	EXAM2	EXAM3
	22/10/25	28/10/25	30/10/25
9:30-11:30	B	E	C
BRUNCH			
12:00-14:00	A	D	

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