

. 4 asignaturas de 4.5 créditos (A, B, C y D). 15 horas de prácticas y 2 clases de tutorías
. 4 asignaturas de 3 créditos (E, F, G y H). 10 horas de clase y 1 clase de tutoría
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	
Time	22-sep-25	Time	26-sep-25
8:30		8:30	B Aula Ed Tudemir T Petrel MJ Giménez
9:00	Welcome to Master	10:30	Break
10:30	Break	11:00	A Aula de Informática Antonio Signes
11:00	C Laboratory Class	13:00	Lunch
13:00	Lunch	16:00	F Lab Computer Cristina García
15:00	F Lab Computer Cristina García	18:00	
17:00			

Week 6		Week 7	
Time	10-nov-25	Time	14-nov-25
8:30	A Aula Ed. Tudemir Marina Cano	8:30	E Lab Computer MJ Argente
10:30	Break	10:30	Break
11:00	B Aula Ed. Tudemir MJ Giménez	11:00	G Lab Computer Huertas Diaz
13:00	Lunch	13:00	Lunch
15:00	F Lab Computer Cristina García	15:00	A Aula Ed. Tudemir Tutoria Antonio Signes
17:00	n Sala Catas Edificio Orcelis 1.2 L. Noguera	17:00	F Lab Computer Cristina García
19:00		19:00	

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Week 3	
Time	20-oct-25
8:30	E Aula Ed. Tudemir ML García
10:30	Break
11:00	B Aula Ed Tudemir T Petrel MJ Giménez
13:00	Lunch
15:00	C Laboratory Planta Piloto Esrella Sayas
18:00	
20:00	

Week 8	
Time	24-nov-25
8:30	A Laboratory Esther Sendra
10:30	Break
11:00	B Lab. Ed. Alquibla T Petrel MJ Giménez
13:00	Lunch
15:00	n Sala Catas Edificio Orcelis L. Noguera
17:00	A Laboratory Esther Sendra
19:00	

G: PLANNING AND PREPARATION OF SCIENTIFIC PAPERS
H: BIOTECHNOLOGICAL ADVANCES IN FOOD PRODUCTION

Week 4	
Time	27-oct-25
8:30	G Lab Computer Huertas Diaz
10:30	Break
11:00	C Laboratory Esther Sendra
14:00	Lunch
16:00	n Sala Catas Edificio Orcelis 1.2 L. Noguera
18:00	

Week 9	
Time	01-dic-25
8:30	B Aula Ed. Tudemir T Petrel MJ Giménez
10:30	Break
11:00	C Laboratory Planta Piloto Casilda Navarro
14:00	Lunch
15:00	A Lab Computer Esther Sendrá
18:00	

Week 5	
Time	03-nov-25
8:30	A Aula Ed. Tudemir Marina Cano
10:30	Break
11:00	B Aula Ed. Tudemir Tutoria
13:00	Lunch
15:00	C Aula Ed. Tudemir Tutoria
17:00	n Aula Ed. Tudemir Tutoria
19:00	

Week 5	
Time	07-nov-25
8:30	SEMINARY
10:30	Break
11:00	SEMINARY
13:00	SEMINARY
15:00	Lunch

A: RESEARCH ORIENTED AT IMPROVING ANIMAL PRODUCTION
B: BIOACTIVE COMPOUNDS WITH ANTIOXIDANT ACTIVITY
C: AROMATIC PROFILE IN FOOD AND ITS RELATIONSHIP WITH THE ENVIRONMENT
D: PRE/POST HARVEST ECO-INNOVATIVE TREATMENTS
E: PRODUCTION OF FOODS ENRICHED IN DIETARY FIBER
F: EDIBLE COATINGS

Tutoring		Practices		Tutoring		Practices		Practices		Practices	
Time	12-ene-26	Time	13-ene-26	Time	14-ene-26	Time	15-ene-26	Time	19-ene-26	Time	20-ene-26
8:30	E Aula Ed. Tudemir	8:30	E Laboratorio	8:30	C Aula Ed. Tudemir	8:30	C Laboratorio	8:30	F Laboratorio	8:30	A Informatic Lab
10:30	Break	10:30	Break	10:30	Break	10:30	Break	10:30	Break	10:30	Break
11:00	F Aula Ed. Tudemir	11:00	F Laboratorio	11:00	A In Farm	11:00	A Laboratorio	11:00	D Laboratorio	11:00	B Laboratorio
13:00	D Aula Ed. Tudemir	13:00	D Laboratorio	13:00	B Aula Ed. Tudemir	13:00	B Laboratorio	13:00	E Laboratorio	13:00	C Laboratorio
15:00	Lunch	15:00	Lunch	15:00	Lunch	15:00	Lunch	15:00	Lunch	15:00	Lunch