

2nd SEMESTER - MASTER Food development and innovation 2018-2019

Calendar and schedule Subjects of 2nd semester (school period February 2018 - July 2019) *Read the table's footnotes to see the schedule of "Master's Final Work, Innovation Food Project" and "Interpersonal Communication and Conflict Resolution" **

Schedule	11 - 14 February	18 - 21 February	Exams
15-17:30h room B-106	Microorganisms and food security (MiSA) 569663	MISA	27 February 2019, 16 h, room B-106
17:30-20h room B-106	Food Ecoinnovation (EA) 569661	EA	February 25, 2019, 16h, room B-106
Schedule	4 – 7 March	11 - 14 March	Exams
15-17:30h room B-106	Nutritional Genomics: New tools in the development ... (GN) 573623	GN	18 march 2019, 16 h, room B-106
17:30-20h room B-106	Marketing strategies (EM) 569660	EM	21 march 2019, 16 h, room B-106
Schedule	25 – 28 March	1 - 4 April	Exams
Classroom 5 and sensory analysis room (Torribera campus) ***	Sensory Analysis of Foods (ASA) 569662 16-19h Classroom 5 and Sensory Analysis Room	HANDLE 16-18:30 h Sensory analysis room	9 April 2019, 4pm, classroom Sala Alella (Sensory An.)
Schedule	6 – 9 May	13 – 16 May	Exams
15-17:30h room B-106	Nutrition and Health: Research, Development ... (N & I + D + i) 573622	(N&I+D+i)	21 May 2019, 4pm, classroom B-106
17:30-20h room B-106 e informàtica E y F**	Sources of information for research ... (FIRC) 569658	FIRC	May 23 2019, 4:00 pm, Computer room E and F

* Every Friday afternoon **from February 8 to May 31** will be taught the subject 569665 of "Final Master's Project - Project of an innovative food" from 16-18h; On Friday 10 and 17 May there will be no class; On Friday, May 24 and 31, the class will be from 16-20h. Classroom B-106.

The subject 569659 "Interpersonal communication and conflict resolution" will also be taught every Friday from 18-20h **from February 8 to May 3** (Except on Friday 20 and April 27). Classroom B-108.

** The first day this subject will be taught in the classroom B-106; the rest of the days of class in computer room E and F.

*** This subject is taught at the Food Campus of Torribera, it is the only subject in the whole master's program that is not taught at the Faculty of Pharmacy. The first class hour of this course will be held in class 5, during the first week classroom 5 and the sensory analysis room will be used; during the second week only the sensory room will be used.

Laboratories and seminars of Final Master's Project (*dates to be confirmed):

- Open Lab. Sensory Analysis (Prof. Montse Riu; 2h): **May 23, 27 and 29 from 3 to 5pm.**
- Open Lab. Kitchen (Prof. Montse Illan and Xavier Torrado; 3h): **8, 29 and 30 April from 3 to 6pm.**
- Technological Lab (Prof. Carmen Gonzalez; 4h): **April 9th from 3 to 7pm.**
- Technological Lab (Prof. Albert Monferrer and Rafa Llorach; 3h): **May 2nd, 10th and 17th from 3 to 6pm.**
- Entrepreneurship and Innovation Seminar (Prof. Jaume Argerich, Claudio Cruz, Adriana Espinet, 1.5h): **March 19 and 20; April 10, 11, 24 and 25 from 3 to 4:30 p.m.**
- EIT-Health Entrepreneurship Seminar (Irene Sanchez, 1h): **May 22 from 3 to 4pm.**
- Communicative Oral Practices (Cristina Febrer; 2h): ***May 28 and 30 from 4 to 6pm.**

Holidays and non-school days:**Holy Week:** April 15 – 22nd**Sant Jordi:** April 23rd**International workers' day:** May 1st**Easter Monday of Pentecost (Easter Granada):** June 10th**Sant Joan:** June 24th**CALENDAR OF EXAMS - Other subjects of the second semester**

<i>Subject</i>	<i>Day</i>	<i>Hour</i>	<i>Room</i>
Interpersonal communication and conflict resolution (Presentation of works)	June 7, 2019	16h	B-106
Interpersonal communication and conflict resolution (examination)	June 7, 2019	19h	B-106
TFM-Project of an innovative food	June 12, 2019	14:30h	Sala de les Voltes*
TFM-Introduction to research.	June 19, 2019	15h	Sala de les Voltes*
Practices in the industry	June 18, 2019	15h	B-106

June 12 from 10 a.m. to 4 p.m.: Cooking Lab (mise en place de TFM innovative food)

* Masia Building of the Torribera Food Campus

All subjects will have a single call; however, from July 10 to 16, 2019, some of the subjects will be reevaluated (as specified in the teaching plan).

REEVALUATION CALENDAR

Subject	Day	Hour	Room
Microorganisms and food safety	July 10, 2019	16h	B-106
Food Eco-innovation	July 11, 2019	16h	B-106
Nutritional Genomics: New Tools ...	July 12, 2019	16h	B-106
Sources of information for research ...	July 12, 2019	11h	Computing E
Sources of information for research ...	July 15, 2019	11h	B-106
Nutrition and Health: Research, Development ... (N & I + D + i)	July 15, 2019	16h	B-106
Sensory Analysis of Food	July 16, 2019	11h	Sensory analysis room*
Marketing strategies ... (EM)	July 16, 2019	16h	B-106

* (Campus Torribera)