



Academic Unit	Curricular Unit	ECTS	Cycle	Curricular year	Semester
Escola Superior de Biotecnologia	Advanced Clinical Microbiology	5	2	1	2
	Advanced Food Technologies	5	2	1	1
	Advanced Transport Phenomena	5	2	1	1
	Applied Particle Mechanics	5	1	3	1
	Biointerfaces and Cell Behaviour	5	2	1	1
	Biomaterials I	5	1	3	1
	Biomaterials II	5	2	1	2
	Biomedical Engineering Project	15	2	2	1
	Biomedical Engineering Project I	16	1	3	2
	Biotechnological Tools for Food, Environmental and Health Applications	5	3		
	Bioreactor Technology	5	1	3	1
	Cell Culture	5	1	3	1
	Chemical and Structural Properties of Food	5	1	3	1
	Development of New Products & Processes	5	2	1	2
	Engineering and Food Innovation Project	15	2	2	1
	Environmental Microbiology	5	1	3	1
	Environmental Practices and Sustainability	6	2	1	2
	Epidemiology	5	1	2	2
	Fats and Oils	6	2		
	Fermentation and Enzyme Technology	5	2	1	2
	Food and Nutrition	6	3		
	Food Engineering Project I	17	1	3	2
	Food Microbiology	5	1	3	1
	Food Packaging. Materials, Systems and Technology	6	2		
	Food Processing	5	1	3	1
	Food Technologies	5	1	3	1
	Fruits and Vegetables	6	2		
	General Microbiology II	6	1	2	1
	Immunology	5	1	3	2
	Industrial Microbiology	5	1	3	1
	Instrumental Analysis and Laboratory Automatization	5	2	1	1
	Integrated Microbiology Laboratory Practice	5	2	1	2
	Management, Innovation and Marketing	5	2	1.2	1
Microbial Biotechnology	5	2	1	2	
Microbiology and Environmental Quality	5	2	1	2	



Microbiology and Health	5	1	3	1
Microbiology Project I	17	1	3	2
Microorganisms and Food Safety	5	2	1	1
Molecular Genetics	5	2	1	2
Molecular Microbiology	5	2	1	1
Packaging	5	2	1	2
Pharmacodynamics and Nutrition	4	1	3	2
Research Project (Microbiology) I	30	2	2	1
Research Project (Microbiology) II	30	2	2	2
Safety in the Food Chain	5	2	1	2
Sensory Analysis	5	1.2	4.1	1
Toxicology	5	1	3	1.2
Virology	3	1	2	1
Wine Production	6	2		