## Syllabus Course description

| Course title | Biotechnologies: Principles and Applications |
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| Course code | 46052 |
| Scientific sector | ING-INF/01 |
| Degree | PhD in Food Engineering and Biotechnologies PhD in Advanced Systems Engineering (free choice) |
| Semester | $2^{\text {nd }}$ |
| Year | I |
| Academic year | 2022/2023 |
| Credits | 3 |
| Modular | No |
| Total lecturing hours | 30 |
| Attendance | Mandatory ( $70 \%$ to take the exam) |
| Prerequisites | None |
| Course page |  |
| Specific educational objectives | Basic understanding of materials, sensor technologies and data analysis approaches and applications related to the biological field, including plants, medical and food applications; praxis with presentations and scientific writing on topics related to the course. |
| Learning outcomes | Knowledge and understanding: theoretical know-how on technologies, materials, data analysis and sensing strategies for smart agriculture, food and biomedical applications. <br> Applying knowledge and understanding: practical knowhow on technologies, materials, data analysis and sensing strategies for smart agriculture, food and biomedical applications. <br> Making judgments: a critical evaluation of the current sensing technologies, material science and data analysis approaches used in smart agriculture, food technology and biomedical fields. <br> Communication skills: ability to give a presentation supported by power-point and writing a short article. <br> Learning skills: performing a literature review on a given topic; extracting the most valuable information and embedding it in a presentation, scientific writing. |


| Assessment | There will be no final exam. A presentationof an article <br> covering the course topics is mandatory to fulfill the <br> course requirements. |
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| Assessment language | English |
| Evaluation criteria and <br> criteria for awarding marks | Quality of the final presentation and of the scientific article. |


| Required readings | Materials provided by the lecturer |
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| Supplementary readings | Materials provided by the lecturer |

