

# Syllabus

## *Course Description*

<b>Course Title</b>	Sensors and biosensors for agri-food applications
<b>Course Code</b>	44753
<b>Course Title Additional</b>	
<b>Scientific-Disciplinary Sector</b>	IINF-01/A
<b>Language</b>	English
<b>Degree Course</b>	Master in Food Sciences for Innovation and Authenticity
<b>Other Degree Courses (Loaned)</b>	
<b>Lecturers</b>	dr. Manuela Ciocca, Manuela.Ciocca@unibz.it <a href="https://www.unibz.it/en/faculties/engineering/academic-staff/person/44873">https://www.unibz.it/en/faculties/engineering/academic-staff/person/44873</a> dr. Giuseppe Ciccone, Giuseppe.Ciccone@unibz.it <a href="https://www.unibz.it/en/faculties/engineering/academic-staff/person/49145">https://www.unibz.it/en/faculties/engineering/academic-staff/person/49145</a>
<b>Teaching Assistant</b>	
<b>Semester</b>	First semester
<b>Course Year/s</b>	2nd
<b>CP</b>	6
<b>Teaching Hours</b>	30
<b>Lab Hours</b>	30
<b>Individual Study Hours</b>	90
<b>Planned Office Hours</b>	18
<b>Contents Summary</b>	1. Sensor materials and technologies 2. Basics of sensors and measurement techniques 3. Overview and operational principles of chemical, optical, physical and biosensors 4. Applications of sensor systems to food science and agriculture 5. Outlook in future sensor technologies

<b>Course Topics</b>	Sensors materials and technologies measurement techniques operational principles of sensors applications of sensors
<b>Keywords</b>	sensors; biosensors; food science; agriculture
<b>Recommended Prerequisites</b>	
<b>Propaedeutic Courses</b>	None
<b>Teaching Format</b>	Lectures and Lab sessions
<b>Mandatory Attendance</b>	No
<b>Specific Educational Objectives and Learning Outcomes</b>	The course aim is to provide the attendants theoretical and practical fundamentals of the operation principles of sensors. Particular emphasis will be devoted to chemical, physical and biosensors used in food technology and agriculture. The aim of the course is to offer a general overview of scientific contents combined with specific professional skills and knowledge. In addition, the student will acquire soft skills connected to scientific presentations or reports, as well as practical skills related to sensor use and implementation.
<b>Specific Educational Objectives and Learning Outcomes (additional info.)</b>	
<b>Assessment</b>	presentation + oral
<b>Evaluation Criteria</b>	The presentation and the oral assessment will be averaged to a final grade.
<b>Required Readings</b>	Slide materials from the course
<b>Supplementary Readings</b>	
<b>Further Information</b>	
<b>Sustainable Development Goals (SDGs)</b>	Industry, innovation and infrastructure