INTEGRATED PRACTICE: FOOD ENGINEERING AND ... 2020-21



DEGREE CURRICULUM INTEGRATED PRACTICE: FOOD ENGINEERING AND MANAGEMENT

Coordination: LOPEZ FRUCTUOSO, MARIA LUISA

Academic year 2020-21

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Subject's general information

Subject name	INTEGRATED PRACTICE: FOOD ENGINEERING AND MANAGEMENT							
Code	102546							
Semester	2nd Q(SEMESTER) CONTINUED EVALUATION							
Туроlоду	Degree		Course	Ch	Character Modality			
	Bachelor's De Agricultural a Engineering	4	СС	COMPULSORY Attendance- based				
Course number of credits (ECTS)	6							
Type of activity, credits, and groups				TEORIA				
				2.1				
				1				
Coordination	LOPEZ FRUCTUOSO, MARIA LUISA							
Department	FOOD TECHNOLOGY							
Important information on data processing	Consult this link for more information.							

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