

# AGRIPOLIS CAMPUS LEGNARO

## How to arrive

### By car:

From Milan or from Venice by the highway A4, Exit Padova Est  
From Bologna by the highway A13, Exit Padova Sud

### By train:

To the railway station of Padova (10 km to Agripolis) and by SITA bus

### By bus:

From Padova railway station take the SITA bus to Agripolis

### By plane:

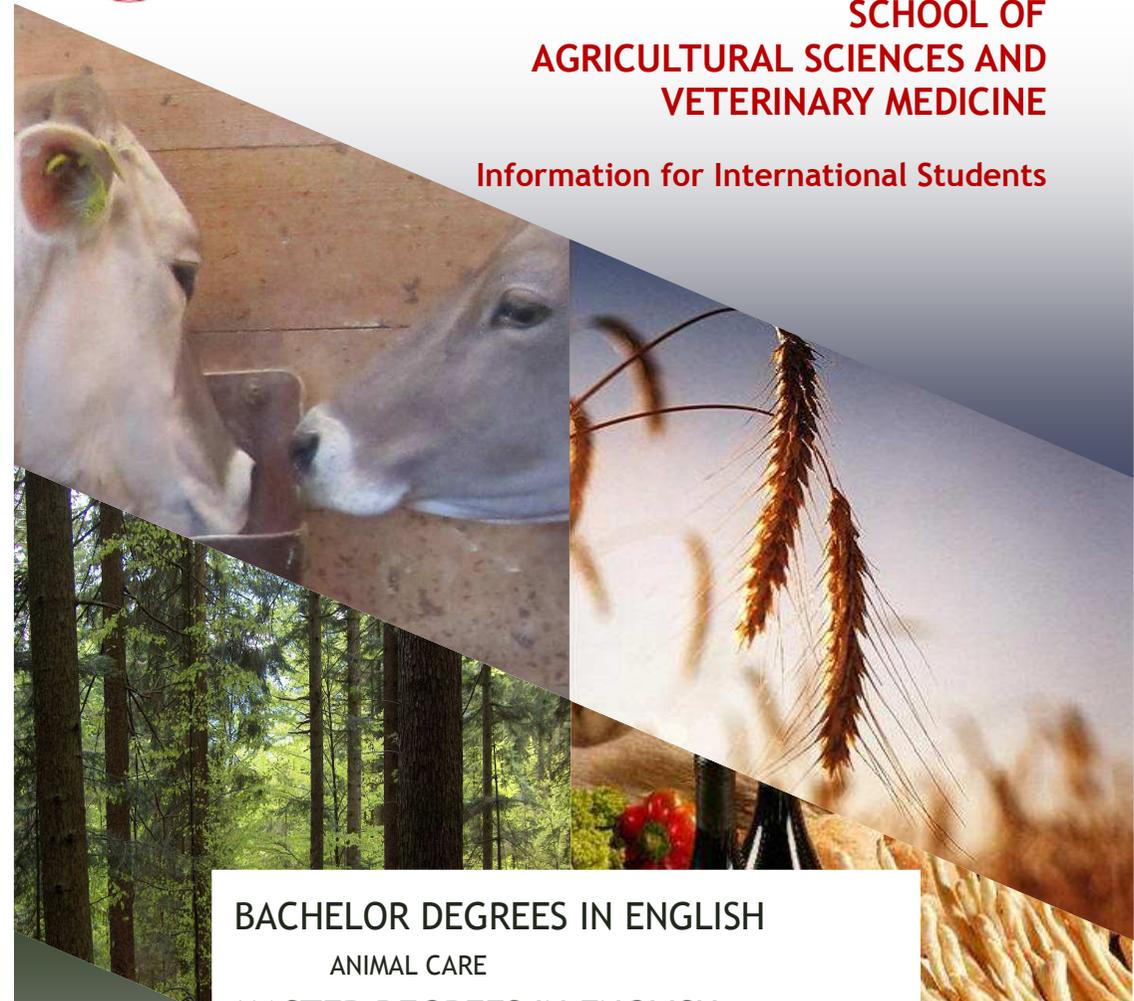
From Venice airport "Marco Polo" 40 km  
From Treviso airport 60 km  
From Bologna airport 120 km



UNIVERSITÀ  
DEGLI STUDI  
DI PADOVA

## SCHOOL OF AGRICULTURAL SCIENCES AND VETERINARY MEDICINE

Information for International Students



SCHOOL OF  
AGRICULTURAL SCIENCES AND VETERINARY MEDICINE

Scuola Agraria e Medicina Veterinaria  
Viale dell'Università 16  
I - 35020 Legnaro (PD)

<http://www.agrariamedicinaveterinaria.unipd.it/>

### Contact:

Erasmus office School of Agricultural Sciences and Veterinary Medicine  
E-mail: [erasmus.agripolis@unipd.it](mailto:erasmus.agripolis@unipd.it)  
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## BACHELOR DEGREES IN ENGLISH

ANIMAL CARE

## MASTER DEGREES IN ENGLISH

BIOTECHNOLOGIES FOR FOOD SCIENCE  
FOREST SCIENCE  
ITALIAN FOOD AND WINE  
SUSTAINABLE AGRICULTURE

## COURSE UNITS IN ENGLISH

ENVIRONMENTAL SCIENCES, ANIMAL SCIENCES,  
VETERINARY MEDICINE AND OTHER



# SCHOOL OF AGRICULTURAL SCIENCES AND VETERINARY MEDICINE

- 4 Departments
- 1 Veterinary Hospital
- 1 Experimental Farm

3500 STUDENTS

- 9 1st Cycle Degrees
- 9 2nd Cycle Degrees
- 1 Single Cycle Master Degree
- 4 PHD Schools

Campus Agripolis

Educational offer: <http://it.didattica.unipd.it/offerta/2017/AV>

	BACHELOR DEGREES	MASTER DEGREES
<b>AGRICULTURE AND FORESTRY</b>	Agricultural Science and Technology Forestry and Environmental Technology Land and Landscape Restoration and Enhancement Viticulture and Enology Science and Technology	Agricultural Science and Technology ▲ Forest Science ▲ Forestry and Environmental Sciences Science and Technology for the Environment and Territory ▲ Sustainable Agriculture ▲
<b>FOOD</b>	Food Science and Technology Science and Culture of Gastronomy and Catering ▲ Safety and Hygiene of Food Products	Biotechnologies for Food Science ▲ Food Science and Technology Italian Food and Wine ▲
<b>ANIMAL</b>	Animal Care ▲ Animal Sciences and Technology	Animal Sciences and Technology ▲
	<b>SINGLE CYCLE MASTER DEGREE</b> Veterinary Medicine ▲	

▲ Course units taught in English  
▲ Entirely taught in English

## Exchange Students of Veterinary Medicine

**Courses:** Veterinary Medicine students of our partner universities are welcome to our courses in Padova. Please find the course catalogue for 2017/2018 on the following webpage:

<http://it.didattica.unipd.it/offerta/2017/AV>

**Practical training** is mainly carried out in the Veterinary teaching hospital, but also outside the campus in farms and institutions for food hygiene and animal health.

Practical Activities for Exchange Students	ECTS*
COMPANION ANIMAL CLINICAL ROTATIONS	6
EMERGENCY SERVICE NIGHTS AND WEEKENDS (COMPANION ANIMALS)	8
RUMINANT CLINICS AND REPRODUCTION	1
EQUINE REPRODUCTION	1
EQUINE CLINICS	1
SWINE CLINICS AND REPRODUCTION	1
AVIAN PATHOLOGY	1
CLINICAL PATHOLOGY	3

**\*1 ECTS corresponds to 25 hours of activity**

**Thesis:** There is the possibility to carry out research activities for thesis preparation in various laboratories.

**Internship:** For students who completed at least 5 years of Veterinary Medicine studies and for post graduate students there are 3 internship positions available at the veterinary teaching hospital from 1 June to 30 September.

For more details visit the following webpage for Incoming students:

[www.agrariamedicinaveterinaria.unipd.it/scuola/contatti/erasmus](http://www.agrariamedicinaveterinaria.unipd.it/scuola/contatti/erasmus)



# Sustainable Agriculture

The Master degree in Sustainable Agriculture aims to provide advanced knowledge in the field of agricultural systems as well as skills to develop and manage sustainable production systems. The context of the topics is international, main area of investigation are warm-temperate environments at a global level.



The course includes two main areas of study:

- 1) Production: training in the areas of agronomy, crop and animal productions, soil science, plant breeding, and integrated management of pests and diseases, all aimed at the sustainability of the production process and its social implications;
- 2) Technology: training in the areas of management and protection of air-soil-water, use of biomass of agricultural plants and animals, land management, and management of the production process at different geographic scales considering both innovative technologies and socio-economic aspects.

<http://www.agrariamedicinaveterinaria.unipd.it/en/sustainable-agriculture>

Subject	1st year	ECTS	Subject	2nd year	ECTS
<b>1st Semester</b>			<b>1st Semester</b>		
ADVANCED STATISTICS		8	<b>Curriculum: Sustainable Agriculture</b> 		
GIS FOR AGRO-ENVIRONMENTAL STUDIES		4	<b>Crop and Soil</b> 		
INTEGRATED MANAGEMENT OF ARTHROPOD PESTS		6	 CROP PHYSIOLOGY		6
SUSTAINABLE AGRICULTURE		6	SUSTAINABLE LIVESTOCK SYSTEMS		6
<b>2nd Semester</b>			SUSTAINABLE VITICULTURE AND WOODY CROP PRODUCTION		6
AGRICULTURAL MANAGEMENT OF BIOGEOCHEMICAL CYCLES		8	SOIL MICROBIOLOGY		6
AGRIFOOD ECONOMICS AND POLICY		8	RESEARCH PLANNING		4
PLANT BREEDING		8	<b>Curriculum: Plant Health</b> 		
PRECISION FARMING		8	 BIOTECHNOLOGY IN PLANT PROTECTION		6
SOIL MICROBIOLOGY		6	IPM OF PESTS OF FRUIT CROPS IN TEMPERATE CLIMATE		6
SUSTAINABLE DISEASE MANAGEMENT		6	IPM OF PATHOGENS OF FRUIT CROPS IN TEMPERATE CLIMATE		5
			MANAGEMENT OF NATIVE AND NON-NATIVE PESTS IN THE LANDSCAPE		6
			SUSTAINABLE USE OF PESTICIDES		6
			<b>2nd Semester</b>		
			FINAL THESIS + OTHER ACTIVITIES		30-40



A dual degree in "Sustainable Agriculture" (Italy) and "Crop and Soil Science" (USA) has been established in collaboration with the University of Georgia. The program participates on the Erasmus Mundus consortium **Plant Health**.

## Key-data for INCOMING students

### Academic Calendar

#### 1st semester:

Lecture period: October - January

Examination period: January - February

#### 2nd semester:

Lecture period: March - June

Examination period: June - July

### Application deadline for EXCHANGE Students

1st semester: 15 June

2nd semester: 15 November

### Course Units held in English

Subject	Degree*	Semester	ECTS
APPLIED GEOPHYSICS	M	1°	8
BIOMASS AND BIOENERGY	M	1°	6
BUSINESS PLAN	B	1°	6
CLINICS IN REPRODUCTION *	M	1°	5
LIVESTOCK BIODIVERSITY AND ANIMAL FOOD SAFETY	M	1°	8
MEAT SCIENCE AND TECHNOLOGY	M	1°	8
ANTHROPOLOGY OF FOOD	B	2°	6
ENVIRONMENTAL MINERALOGY	M	2°	8
VEGETATION-ATMOSPHERE INTERACTIONS	M	2°	8
WATER RESOURCES MANAGEMENT	M	2°	6

\*B - Bachelor degree/ M - Master degree

\*Until 2017/2018

Bachelor students are allowed to attend Master courses if they meet the prerequisites and have an English proficiency of the CEF B2 level.

Further information:

[http://en.didattica.unipd.it/offerta/2017/AV/corsi\\_in\\_lingua](http://en.didattica.unipd.it/offerta/2017/AV/corsi_in_lingua)

Master theses are available for each field of study. For further information please contact the local Erasmus office: [erasmus.agripolis@unipd.it](mailto:erasmus.agripolis@unipd.it)



## Animal Care



In the academic year 2017/2018, the University of Padua introduces this new 3 year Bachelor degree program taught in English language "Animal Care".

The course aims at providing knowledge, skills and competences to develop qualified human resources, specialised in animal care, husbandry and welfare.

The specific learning objectives meet the requirements of professionals who can be employed in companies, private and public organisations, where the management, health, welfare and preservation of animals is achieved in accordance with a modern and international approach.

<http://www.agrariamedicinaveterinaria.unipd.it/en/animal-care-1>

Subjects	Semester	ECTS
<b>1st year</b>		
APPLIED CHEMISTRY AND BIOCHEMISTRY	1°	11
BIOETHICS AND LEGISLATION	1°	12
ANIMAL BIOLOGY AND GENETICS	2°	12
APPLIED MATHEMATICS AND PHYSICS	2°	12
COMPARATIVE ANIMAL ANATOMY	2°	9
<b>2nd year*</b>		
ANIMAL HUSBANDRY AND WELFARE	1°	8
COMPARATIVE ANIMAL PHYSIOLOGY	1°	8
PHYSIOLOGICAL BASIS OF PAIN, SUFFERING AND DISTRESS AND GENERAL ETHOLOGY	1°	6
PRINCIPLES OF PREVENTION AND CONTROL OF TRANSMISSIBLE ANIMAL DISEASES	1°	10
BASICS OF ANIMAL NUTRITION AND FEEDING	2°	6
COMPARATIVE ANIMAL REPRODUCTION, NEONATOLOGY AND BREEDING TECHNIQUES	2°	8
GENERAL CONCEPTS IN PHARMACO-TOXICOLOGY	2°	8
GENERAL PATHOLOGY AND LABORATORY TECHNIQUES	2°	6

\*From 2018/2019

The curriculum **Forest and Nature for the Future** forms specialists in governance of forests and natural ecosystems in the context of international issues such as climate change, deforestation, land use change and biodiversity conservation. Students acquire capacity to interpret complex socio-ecological systems and to identify innovative solutions for responsible forest management in line with the major global environmental issues.



The Forest Science programme participates to three Erasmus Mundus Consortia for Master degrees, namely **SUTROFOR** and **MEDFOR**, respectively on management of tropical and Mediterranean forests.

Curriculum	Subject	Year	Semester	ECTS
 <b>Forest and Nature for the Future</b>	APPLIED SILVICULTURE AND FOREST MANAGEMENT	I	1°	8
	STAND HISTORY AND DYNAMICS	I	1°	6
	SPECIAL TOPICS IN FORESTRY	I	1°	6
	REDUCED IMPACT TIMBER HARVESTING	I	1°	6
	CLIMATE CHANGE AND FORESTRY: MONITORING AND POLICIES	I	1°	6
	BIODIVERSITY AND ECOSYSTEM SERVICES IN FOREST	I	2°	6
	GLOBAL CHANGE AND FOREST ECOSYSTEMS	I	2°	7
	INTEGRATED WATERSHED MANAGEMENT	I	2°	6
	NATURA 2000 MANAGEMENT	I	2°	6
	FOREST POLICY, GOVERNANCE & CONFLICTS: FROM GLOBAL TO LOCAL*	II	1°	8
	ENVIRONMENTAL RESOURCE VALUATION*	II	1°	6
	MARKET-BASED INSTRUMENTS FOR ECOSYSTEM SERVICES*	II	1°	6
	SOCIAL RESPONSIBILITY AND CERTIFICATION*	II	1°	8
	FINAL EXAMINATION AND OTHER ACTIVITIES*	II	2°	26 + 13

\*From 2018/2019

Curriculum in extinction	Year	Semester	ECTS
EROSION CONTROL AND STREAM RESTORATION**	II	1°	6
FOREST HYDROLOGY**	II	1°	6
FOREST POLICIES AND GOVERNANCE: MANAGING CONFLICTS**	II	1°	6
MANAGEMENT OF MOUNTAIN FORESTS AND LOGGING SYSTEMS**	II	1°	10
SOCIETAL MARKETING: FOREST CERTIFICATION AND OTHER TOOLS**	II	1°	6
SOCIAL RESPONSIBILITY BY PUBLIC AND PRIVATE ORGANIZATIONS**	II	1°	6
VALUATION AND ASSESSMENT OF FOREST AND ENVIRONMENTAL GOODS AND SERVICES**	II	1°	6
FOREST RESOURCES EXPLOITATION**	II	2°	6
FOREST LAND PLANNING**	II	2°	6

\*\* Until 2017/2018

# Forest Science



The Master degree in Forest Science encompasses a wide array of subjects and is organized in 2 curricula of studies: "Forest and Land Management" and "Forest and Nature for the Future". The program is based on a multidisciplinary approach mixing theory and field practice. The learning outcomes are oriented to educate forest professionals able to handle complex problems dealing with the conservation, sustainable management and use forest resources.

<http://www.agrariamedicinaveterinaria.unipd.it/en/forest-science-1>

The curriculum **Forest and Land Management** forms specialists in sustainable management, conservation and integrated valorization of forests and natural resources and is characterized by an interdisciplinary approach to forestry. Students acquire awareness and understanding of the organization of forest and mountain ecosystems and skills for sustainable management of forests and rural landscape, especially in an Alpine and Mediterranean environment.

Curriculum	Subject	Year	Semester	ECTS
Forest and Land Management	FOREST POLICY FOR A BIO-ECONOMY STRATEGY	I	1°	6
	ECOSYSTEM SERVICES ENTERPREURSHIP: FROM IDEAS TO BUSINESS	I	1°	6
	FOREST ECOLOGY AND MANAGEMENT	I	1°	11
	NATURAL DISTURBANCES ECOLOGY AND MANAGEMENT	I	1°	6
	INSECT ECOLOGY AND MANAGEMENT	I	2°	6
	WILDLIFE CONSERVATION AND MANAGEMENT	I	2°	6
	FOREST PATHOLOGY AND WOOD ALTERATIONS	I	2°	6
	GEOLOGY OF MOUNTAIN AREAS	I	2°	6
	FOREST TRANSPORTATION *	II	1°	9
	FOREST HYDROLOGY AND EROSION CONTROL*	II	1°	11
	MOUNTAIN RIVER MORPHOLOGY AND RESTORATION*	II	1°	6
FINAL EXAMINATION AND OTHER ACTIVITIES*	II	2°	26 +13	

\*From 2018/2019

To introduce students to the practical activity, the course will organize multidisciplinary field experience, including visit to zoological parks, rehabilitation centres and research facilities.

During the first semester of the 3rd year the students will attend specific courses of the two activated curricula: Animal care of Wild Animals or Animal care of Laboratory Animals.

Furthermore, the second semester of the third year will be dedicated to a compulsory practical training. Students will work at affiliated structures under the direct supervision of an expert in animal care.



3rd year, 1st Semester**		ECTS
Wild Animals	COMPARATIVE ECOLOGY AND ETHOLOGY	10
	WILD ANIMAL CARE IN CLINICAL SETTINGS	8
	PRINCIPLE OF POST-MORTEM TECHNICS AND TISSUE SAMPLING	6
	WILD ANIMAL HUSBANDRY, MANAGEMENT AND WELFARE	8

3rd year, 1st Semester**		ECTS
Lab Animals	LABORATORY ANIMAL CARE IN CLINICAL SETTINGS AND PAIN ASSESSMENT	10
	COMPARATIVE PATHOLOGY	8
	LABORATORY ANIMAL HUSBANDRY, ETHOLOGY AND WELFARE	8
	STATISTICS OF EXPERIMENTAL DESIGNS AND THE THREE RS ISSUES	6

3rd year, 2nd Semester**		ECTS
PRACTICAL ACTIVITIES		12
FINAL THESIS + OTHER ACTIVITIES		6+2

\*\*From 2019/2020



## Biotechnologies for Food Science

The Master degree of Biotechnologies for Food Science started in 2016 with a new curriculum in English. It explores how to produce healthier and safer food through the use of advanced biotechnologies applied in food production and safety, combining the research with the requests of consumers and producers in the agro-food sector.



The course has a strong component on cutting-edge methods, such as genomics, bioinformatics, proteomics, metabolomics, nanotechnologies, all in the context of animal and crop production as well as food quality and safety. Theoretical lessons are mixed with practical training, offering hands-on experience in advanced DNA, RNA, and protein analysis together with substantial lab sessions in bioinformatics.

<http://www.agrariamedicinaveterinaria.unipd.it/en/biotechnologies-food-science>

Subjects	Semester	ECTS
<b>1st year</b>		
APPLIED GENOMICS FOR ANIMAL AND CROP IMPROVEMENT	1°	8
APPLIED BIOINFORMATICS	1°	10
FOOD MICROBIOLOGY AND FOOD MICROBIAL BIOTECHNOLOGY	1°	8
MOLECULAR BASIS OF DISEASE, IMMUNOLOGY, AND TRANSMISSIBLE DISEASES	1°	6
LABORATORY OF ADVANCED DNA, RNA AND PROTEIN ANALYSIS	2°	9
BIOTECHNOLOGY FOR CROP PRODUCTION	2°	8
EPIDEMIOLOGY AND RISK ANALYSIS	2°	6
TRACEABILITY TOOLS FOR SPECIES AUTHENTICATION		
<b>2nd year</b>		
ADVANCED TECHNOLOGIES FOR THE AGRIFOOD SECTOR (NANOTECHNOLOGIES, PROTEOMICS, METABOLOMICS)	1°	7
BIOTECHNOLOGY FOR PLANT PROTECTION	1°	7
FOOD TOXICOLOGY AND FOOD REGULATION	1°	8
FINAL THESIS + OTHER ACTIVITIES	2°	23+4

## Italian Food and Wine

The "Italian Food and Wine" Master degree focuses on the understanding, management, promotion and protection of high-value food products including wine. The Italian food production system is analysed as a model for defining and characterising the individual elements that contribute to the unique value of food products, linked to place of origin through historical, social and cultural terroir. Thanks to the multi-disciplinary approach students develop capabilities and skills necessary to manage the complex system of high-value foods and wines, whose quality is profoundly linked to the traditions and places of origin.

Students will understand the characteristics that distinguish these foods from others in the marketplace. That can be exploited in product valorisation and consumer information strategies. Lectures are about the link of high quality food and wine with the terroir, their sensory and nutritional properties, and their protection and valorisation in the market.



<http://www.agrariamedicinaveterinaria.unipd.it/en/italian-food-and-wine-%E2%80%93-itfw-master-second-cycle-degree>

Subjects	Semester	ECTS
<b>1st year</b>		
ANIMAL BIODIVERSITY AND FOOD	1°	6
PLANT BIODIVERSITY AND FOOD	1°	6
VALUE ADDING QUALITY SCHEMES AND CONSUMER DEMAND	1°	8
FOOD AND WINE HISTORY, ANTHROPOLOGY AND SOCIETY	1°	8
QUALITY, PROCESSING AND SENSORIAL ANALYSIS OF ITALIAN FOOD	2°	8
FOOD MICROBIOLOGY AND QUALITY	2°	6
FOOD SAFETY, HYGIENE AND TRACEABILITY FOR FOOD QUALITY	2°	6
FOOD, WINE AND NUTRITION	2°	6
<b>2nd year</b>		
FOOD AND WINE - BASED TERRITORIAL VALORIZATION AND RURAL DEVELOPMENT	1°	8
QUALITY, PROCESSING AND SENSORIAL ANALYSIS OF ITALIAN WINE	1°	8
CONSUMER BEHAVIOUR	1°	6
FOOD AND WINE: PERSPECTIVES FROM ABROAD	1°	6
QUALITY-ORIENTED FOOD AND WINE MANAGEMENT AND GOVERNANCE	1°	6
FINAL THESIS + OTHER ACTIVITIES	2°	30+2