

01. BIOTECHNOLOGY OF WINE FERMENTATIONS

Venue: Buildings C3 and C6. Campus de Rabanales. University of Cordoba. Culinary Arts School of Cordoba.

Directors: Juan José Moreno Vigarra (qe1movij@uco.es). María Teresa García Martínez (mizgamam@uco.es)

Dates : From 15th to 19th September 2014

Schedule:

Monday 15th 8:30 -15:00
 Tuesday 16th and Wednesday 17th: 8:30- 15:00 and 17:30 - 20:30
 Thursday 18th: 8:30-13:00 horas and 16:00-20:30
 Friday 19th: 8:30 - 14:00

Objectives: Training the students for the acknowledging and managing of advanced techniques on the chemical and microbiological analysis, data processing, evaluation of the sensory quality and innovations in winemaking technologies

Deadline for applications: 7th September 2014

Academic profile of the applicants: Graduates on Sciences, Enology, Chemistry, Food Technology and Science, and Agricultural or Chemistry Engineering. PhD students of any Doctorate Programme related to the topic of the course. Latest year of degree students

Teaching language: English and Spanish

Number of places: 20

Price: 50€

APPLY HERE

<http://www.ceia3.es/en/academic-programs/training-network-courses>

