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The closest airport is Napoli Capodichino (Naples). The airport is connected by direct flights to many European hubs and several low-cost companies fly from and to this airport. You can get to Potenza by bus: both FlixBus and Autolinee Liscio have direct connections to Potenza. You can also get to Potenza by train (either by using Trenitalia or Italo) from Rome, Naples and Salerno.

A Facebook account for Erasmus students is maintained by the student's association Sui Generis.

Logistic information (accommodations, cost of living, university canteens and much more) can be found on www.internazione.unibas.it.

Language courses for incoming foreign students are organized by the University Language Centre.

Contact

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Scuola di Scienze Agrarie,
Forestali, Alimentari
ed Ambientali



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UNIBAS!



Studying in Italy

The tertiary education system in Italy is compliant with the Bologna process and, for most kind of studies, is organized in three levels:

- **Laurea (Bachelor): three years, 180 ECTS credits**
- **Laurea magistrale (Master): two years, 20 ECTS credits**
- **Dottorato di ricerca (PhD)**



Several universities offer shorter, more specialistic master courses (usually 60 ECTS credits, 1 year). Medicine, Architecture, Pharmacy and Veterinary science require a 5-6 years course.

To learn more about the Italian University visit www.studyinitaly.esteri.it. The website also provides information on grants other than Erasmus +

Basilicata

Basilicata is a small green gem in the South of Italy. The region offers beautiful seaside locations on both the Tyrrhenian and Ionian seas, striking mountain landscapes, lovely little villages and excellent food. One of its two main towns, Matera, is an UNESCO site and has been elected European city of Culture for 2019.



University of Basilicata



Founded in 1982 in the aftermath of the earthquake which devastated Basilicata, the University of Basilicata is a young and dynamic University with a strong commitment to teaching, research and technology transfer. The University has two campuses in the cities of Potenza and Matera, and is organized in 6 Departments or Schools, which offer 14 Bachelor's Degree programmes (1st cycle), 14 Master Degree programmes (2nd cycle), 3 single cycle programmes (2nd cycle), 3 international Master degree programmes (2nd cycle), 5 Professional Master programmes, 5 PhD programmes. The course offer spans several areas: Humanities, Engineering, Architecture, Archeology, Chemistry, Pharmacy, Mathematics, Biotechnology, and Agriculture, Forestry and Food Science. To learn more click here.

The University of Basilicata has agreements with several Universities all over the world, visit www.internazionale.unibas.it

The School of Agriculture, Food and Environmental Sciences

The School of Agriculture, Food and Environmental Sciences (SAFE) was founded in 2012 when 4 smaller departments merged. The Faculty staff is currently 12 full professors, 27 associate professors, 15 researchers.

The School's mission is to provide higher level education in Agricultural Sciences, Forestry and Environmental Sciences and Food Science and Technology. SAFE offers BSc and MSc programmes in Food Technology, Agriculture, and Forestry and Environmental Sciences, and a PhD programme.



Research activities are extremely diverse: crop and animal sciences, agricultural and food engineering, soil chemistry, economics, food science, microbiology, forestry, ecology, botany, animal sciences, entomology; plant pathology and hydraulics.



MSc in Food Science and Technology

The MSc in Food Science and Technology is a two years course (120 ECTS credits) that completes the education and training offered with the BSc in Food Technology. The objective of the course is to provide high-quality education to professionals who will carry out their activities in food industries, research centres, government and public institutions or as consultants. The MSc graduates will have the knowledge and capabilities to manage food safety and production in both traditional and innovative industries, to work in quality control and assurance, to carry out R&D activities to improve food quality and sustainability of food productions, to act as consultants for food industries.

The list of courses offered in Academic Year 2018-2019 (which will be confirmed in Academic Year 2019-2020) is available on www.agraria.unibas.it. Course descriptions are available in both Italian and English and selected courses are offered in English.

We currently have an agreement for a double degree programme with the Máster Universitario en Gestión de la Calidad y Trazabilidad en Alimentos de Origen Vegetal of the Universidad de Extremadura in Spain.