

UNIVERSITY OF THESSALY
DEPARTMENT OF FOOD SCIENCE AND NUTRITION
WEEKLY COURSE SCHEDULE
ACADEMIC YEAR 2024-2025

2nd SEMESTER

TIME	MONDAY				TUESDAY				WEDNESDAY				THURSDAY				FRIDAY			
	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR
9-10					Introduction to Human Nutrition	L	A1	Varagiannis Panagiotis	Organic Chemistry	L	A2	Makris Dimitris								
10-11					Introduction to Human Nutrition	L	A1	Varagiannis Panagiotis	Organic Chemistry	L	A2	Makris Dimitris								
11-12					Introduction to Human Nutrition	L	A1	Varagiannis Panagiotis	Organic Chemistry	L	A2	Makris Dimitris								
12-13					Introduction to Human Nutrition	PE	A1	Varagiannis Panagiotis												
13-14					Introduction to Human Nutrition	PE	A1	Varagiannis Panagiotis												
14-15																				
15-16																				
16-17	Organic Chemistry	LAB 1	FCL	Chatzimitakos Theodoros																
17-18	Organic Chemistry	LAB 1	FCL	Chatzimitakos Theodoros																
18-19	Organic Chemistry	LAB 2	FCL	Chatzimitakos Theodoros																
19-20	Organic Chemistry	LAB 2	FCL	Chatzimitakos Theodoros																

L: Lecture, Lab1: Laboratory Group 1, Lab2: Laboratory Group 2, PE: Practical Exercises
Lecture Room A1: 1st floor , Lecture Room A2: 1st floor , FCL: Food Processing Laboratory: Ground Floor

UNIVERSITY OF THESSALY
DEPARTMENT OF FOOD SCIENCE AND NUTRITION
WEEKLY COURSE SCHEDULE
ACADEMIC YEAR 2024-2025

4th SEMESTER

TIME	MONDAY				TUESDAY				WEDNESDAY				THURSDAY				FRIDAY			
	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR
9-10					Instrumental Food Analysis	L	FPL	Lalas Stavros					Bioinformatics	LAB 1	CL	Goulas Theodoros				
10-11	Bioinformatics	L	FPL	Goulas Theodoros	Instrumental Food Analysis	L	FPL	Lalas Stavros					Bioinformatics	LAB 1	CL	Goulas Theodoros				
11-12	Bioinformatics	L	FPL	Goulas Theodoros	Instrumental Food Analysis	L	FPL	Lalas Stavros					Bioinformatics	LAB 1	CL	Goulas Theodoros				
12-13	Bioinformatics	L	FPL	Goulas Theodoros	Instrumental Food Analysis	LAB1	IACL	Lalas Stavros / Athanasiadis Vasileios					Bioinformatics	LAB 2	CL	Goulas Theodoros				
13-14	Human Nutrition and Metabolism	L	A1	Varagiannis Panagiotis	Instrumental Food Analysis	LAB1	IACL	Lalas Stavros / Athanasiadis Vasileios					Bioinformatics	LAB 2	CL	Goulas Theodoros				
14-15	Human Nutrition and Metabolism	L	A1	Varagiannis Panagiotis	Instrumental Food Analysis	LAB1	IACL	Lalas Stavros / Athanasiadis Vasileios					Bioinformatics	LAB 2	CL	Goulas Theodoros				
15-16	Human Nutrition and Metabolism	L	A1	Varagiannis Panagiotis	Instrumental Food Analysis	LAB2	IACL	Athanasiadis Vasileios												
16-17	Human Nutrition and Metabolism	L	A1	Varagiannis Panagiotis	Instrumental Food Analysis	LAB2	IACL	Athanasiadis Vasileios												
17-18	Human Nutrition and Metabolism	PE	A1	Varagiannis Panagiotis	Instrumental Food Analysis	LAB2	IACL	Athanasiadis Vasileios												
18-19	Human Nutrition and Metabolism	PE	A1	Varagiannis Panagiotis																
19-20																				
20-21																				

L: Lecture, Lab1: Laboratory Group 1, Lab2: Laboratory Group 2, PE: Practical Exercises
Lecture Room A1: 1st floor , Lecture Room A2: 1st floor, FPL: Food Processing Laboratory: Ground Floor, IACL: Inorganic Analytical Chemistry Laboratory: 2nd floor, CL: Computer Lab: 1st floor

UNIVERSITY OF THESSALY
DEPARTMENT OF FOOD SCIENCE AND NUTRITION
WEEKLY COURSE SCHEDULE
ACADEMIC YEAR 2024-2025

6th SEMESTER

TIME	MONDAY				TUESDAY				WEDNESDAY				THURSDAY				FRIDAY			
	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR
9-10	Food Marketing	L	A2	Polymeros Konstantinos					Food Marketing	L	A1	Polymeros Konstantinos					Molecular Diagnostics in Food Science	L	A3	Mastronikolos
10-11	Food Marketing	L	A2	Polymeros Konstantinos	Quality Control and Food Quality-Safety management Systems	L	A2	Kakagianni Myrsini	Food Marketing	L	A1	Polymeros Konstantinos					Molecular Diagnostics in Food Science	L	A3	Mastronikolos
11-12	Food Marketing	L	A2	Polymeros Konstantinos	Quality Control and Food Quality-Safety management Systems	L	A2	Kakagianni Myrsini	Food Marketing	L	A1	Polymeros Konstantinos					Molecular Diagnostics in Food Science	L	A3	Mastronikolos
12-13	Food Biotechnology	LAB1	MBL	Tsadhla Christina	Quality Control and Food Quality-Safety management Systems	L	A2	Kakagianni Myrsini	Food Biochemistry	L	FPL	Makris Dimitris					Molecular Diagnostics in Food Science	LAB1	BL	Mastronikolos
13-14	Food Biotechnology	LAB1	MBL	Tsadhla Christina	Food Preservation	L	FPL	Giovanoudis Ioannis	Food Biochemistry	L	FPL	Makris Dimitris					Molecular Diagnostics in Food Science	LAB1	BL	Mastronikolos
14-15	Food Biotechnology	LAB1	MBL	Tsadhla Christina	Food Preservation	L	FPL	Giovanoudis Ioannis	Food Biochemistry	L	FPL	Makris Dimitris	Food Biotechnology	L	FPL	Giavasis Ioannis				
15-16	Food Biotechnology	LAB2	MBL	Tsadhla Christina	Food Preservation	L	FPL	Giovanoudis Ioannis					Food Biotechnology	L	FPL	Giavasis Ioannis				
16-17	Food Biotechnology	LAB2	MBL	Tsadhla Christina	Food Preservation	LAB2	FPL	Giovanoudis Ioannis					Food Biotechnology	L	FPL	Giavasis Ioannis				
17-18	Food Biotechnology	LAB2	MBL	Tsadhla Christina	Food Preservation	LAB2	FPL	Giovanoudis Ioannis					Food Biochemistry	LAB2	FCL	Chatzimitakos Theodoros				
18-19					Food Preservation	LAB2	FPL	Giovanoudis Ioannis					Food Biochemistry	LAB2	FCL	Chatzimitakos Theodoros	Food Biochemistry	LAB3	FCL	Chatzimitakos Theodoros
19-20													Food Biochemistry	LAB2	FCL	Chatzimitakos Theodoros	Food Biochemistry	LAB3	FCL	Chatzimitakos Theodoros
20-21																	Food Biochemistry	LAB3	FCL	Chatzimitakos Theodoros

L: Lecture, Lab1: Laboratory Group 1, Lab2: Laboratory Group 2, Lab3: Laboratory Group 3, PE: Practical Exercises
Lecture Room A1: 1st floor, Lecture Room A2: 1st floor, Lecture Room A3: 1st floor
MBL: Microbiology & Biotechnology Laboratory: 2nd floor, FPL: Food Processing Laboratory: Ground Floor, FCL: Food Processing Laboratory: Ground Floor, BL: Biochemistry Laboratory: 2nd floor, EA (Assigned Instructor to be selected)

WEEKLY COURSE SCHEDULE ACADEMIC YEAR 2024-2025

6th SEMESTER(cont.)

TIME	MONDAY				TUESDAY				WEDNESDAY				THURSDAY				FRIDAY			
	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR
9-10					Design of products and process	Department of Forestry, Wood Sciences & Design Room A		Ninikas Konstantinos												
10-11					Design of products and process			Ninikas Konstantinos												
11-12					Design of products and process			Ninikas Konstantinos												
12-13																				
13-14																				
14-15																				
15-16	Food Preservation	LAB1	FPL	Giovanoudis Ioannis																
16-17	Food Preservation	LAB1	FPL	Giovanoudis Ioannis	Food Biochemistry	LAB1	FCL	Makris Dimitris												
17-18	Food Preservation	LAB1	FPL	Giovanoudis Ioannis	Food Biochemistry	LAB2	FCL	Makris Dimitris												
18-19					Food Biochemistry	LAB2	FCL	Makris Dimitris												

FPL: Food Processing Laboratory: Ground Floor, FCL: Food Processing Laboratory: Ground Floor, Room A: Department of Forestry, Wood Sciences & Design

WEEKLY COURSE SCHEDULE ACADEMIC YEAR 2024-2025
8th SEMESTER

TIME	MONDAY				TUESDAY				WEDNESDAY				THURSDAY				FRIDAY			
	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR
9-10	Technology and quality control of meat and fish	L	A1	Kakagianni Myrsini					Fat and Oils Technology and Quality Control	L	A3	Lalas Stavros	Development of Business Plans	L	Department of Forestry, Wood Sciences & Design Room A	Karagkouni Glykeria or Trigkas Marios				
10-11	Technology and quality control of meat and fish	L	A1	Kakagianni Myrsini					Fat and Oils Technology and Quality Control	L	A3	Lalas Stavros	Development of Business Plans	L		Karagkouni Glykeria or Trigkas Marios				
11-12	Technology and quality control of meat and fish	L	A1	Kakagianni Myrsini					Fat and Oils Technology and Quality Control	L	A3	Lalas Stavros	Development of Business Plans	L		Karagkouni Glykeria or Trigkas Marios				
12-13	Technology and quality control of meat and fish	LAB1	DL	Kakagianni Myrsini					Fat and Oils Technology and Quality Control	LAB1	FCL	Athanasiadis Vasileios	Development of Business Plans	LAB		Karagkouni Glykeria or Trigkas Marios				
13-14	Technology and quality control of meat and fish	LAB1	DL	Kakagianni Myrsini					Fat and Oils Technology and Quality Control	LAB1	FCL	Athanasiadis Vasileios	Development of Business Plans	LAB		Karagkouni Glykeria or Trigkas Marios				
14-15	Technology and quality control of meat and fish	LAB1	DL	Kakagianni Myrsini					Fat and Oils Technology and Quality Control	LAB1	FCL	Athanasiadis Vasileios								
15-16																				
16-17																				
17-18																				

DL: Dairy Laboratory: 1st floor, FCL: Food Processing Laboratory: Ground Floor, Room A: Department of Forestry, Wood Sciences & Design

WEEKLY COURSE SCHEDULE ACADEMIC YEAR 2024-2025

8th SEMESTER(cont.)

TIME	MONDAY				TUESDAY				WEDNESDAY				THURSDAY				FRIDAY			
	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR	COURSE	COURSE TYPE	ROOM	INSTRUCTOR
8-9																				
9-10																				
10-11																				
11-12																				
12-13					Cereal Products Technology and Quality control	LAB1	CL	Karathanos Athanasios	Cereal Products Technology and Quality control	LAB2	CL	Georgopoulos Theofanis					Fat and Oils Technology and Quality Control	LAB2	FCL	Athanasiadis Vasileios
13-14					Cereal Products Technology and Quality control	LAB1	CL	Karathanos Athanasios	Cereal Products Technology and Quality control	LAB2	CL	Georgopoulos Theofanis					Fat and Oils Technology and Quality Control	LAB2	FCL	Athanasiadis Vasileios
14-15					Cereal Products Technology and Quality control	LAB1	CL	Karathanos Athanasios	Cereal Products Technology and Quality control	LAB2	CL	Georgopoulos Theofanis	Organizing and Management of Agrofood Chain	L	A1	Polymeros Konstantinos	Fat and Oils Technology and Quality Control	LAB2	FCL	Athanasiadis Vasileios
15-16	Technology and quality control of meat and fish	LAB2	DL	Mpouki Paraskevi	Cereal Products Technology and Quality control	L	A1	Georgopoulos Theofanis	Food Law and Nutrition Policy	L	FPL	Georgopoulos Theofanis	Organizing and Management of Agrofood Chain	L	A1	Polymeros Konstantinos				
16-17	Technology and quality control of meat and fish	LAB2	DL	Mpouki Paraskevi	Cereal Products Technology and Quality control	L	A1	Georgopoulos Theofanis	Food Law and Nutrition Policy	L	FPL	Georgopoulos Theofanis	Organizing and Management of Agrofood Chain	L	A1	Polymeros Konstantinos				
17-18	Technology and quality control of meat and fish	LAB2	DL	Mpouki Paraskevi	Cereal Products Technology and Quality control	L	A1	Georgopoulos Theofanis	Food Law and Nutrition Policy	L	FPL	Georgopoulos Theofanis	Organizing and Management of Agrofood Chain	L	A1	Polymeros Konstantinos				

Lecture Room A1: 1st floor, CL: Cereal Laboratory: 1st floor, DL: Dairy Laboratory: 1sr floor, FCL: Food Processing Laboratory: Ground Floor, FPL: Food Processing Laboratory: Ground Floor