

Master Degree in Food Quality and Health
Schedule – Academic Year 2025/2026

1st SEMESTER

WEEK	DAY/MONTH	CURRICULAR UNITS			
		1st session (9am-11am)	2nd session (11am-1pm)	3rd session (2pm-4pm)	4th session (4pm to 6pm)
1	12 September 2025	BR2	BR4	TA 2	TA 4
1	13 September 2025	BR6	BR8		
2	19 September 2025	BR10	BR12	TA 6	TA 8
2	20 September 2025	TA 10	TA 12		
3	26 September 2025	BR14	BR16	TA 14	PLI 2 introduction
3	27 September 2025	BR18	PLI 4 (BR)		
4	03 October 2025	OP1-TG2	OP1-TG 4	TA 16	TA 18
4	04 October 2025	TA 20	TA 22		
5	10 October 2025	TA 24	TA 26	OP1-TG 6	OP1-TG 8
5	11 October 2025	TA 28	TA 30		
6	17 October 2025	Exam BR PLI 6 (BR)	PLI 8 (BR)	PLI 10 (BR)	PLI 12 (BR)
6	18 October 2025	OP1-TG 10	OP1-TG 12		
7	24 October 2025	TA 32	TA 34	TA 36	TA 38
7	25 October 2025	OP1-TG 14	OP1-TG 16		
8	31 October 2025	OP1-TG 18	OP2-AGM 2	OP2-AGM 4	OP2-AGM 6
8	01 November 2025	Holiday			
9	07 November 2025	Exam TA	OP2-AGM 8	OP2-AGM 10	OP 3-ASR 2
9	08 November 2025	OP2-AGM 12	OP2-AGM 14		
10	14 November 2025	Exam TG	OP 3-ASR 4	OP2-AGM 16	OP2-AGM 18
10	15 November 2025	OP4-ANS 2	OP4-ANS 4		
11	21 November 2025	OP 3-ASR 6	OP 3-ASR 8	OP4-ANS 6	OP4-ANS 8
11	22 November 2025	OP 3-ASR 10	OP 3-ASR 12		

12	28 November 2025	Exam AGM	OP 3-ASR 14	OP 3-ASR 16	OP 3-ASR 18
12	29 November 2025	OP4-ANS 10	OP4-ANS 12		
13	05 December 2025	OP4-ANS 16	OP4-ANS 18	PLI 14 (ASR)	PLI 16 (ASR)
13	06 December 2025	PLI 18 (ANS)	PLI 20 (ANS)		
14	12 December 2025	Exam ASR	CM 2	CM 4	CM 6
14	13 December 2025	CM 8	CM 10		
15	19 December 2025	Exam ANS	PLI 22 (ASR)	CM 12	CM 14
15	20 December 2025	CM 16	CM 18		
School Break -CHRISTMAS					
16	09 January 2026	PLI 24 (CM)	PLI 26 (CM)	PLI 28 (CM)	PLI 30 (CM)
16	10 January 2026	PLI 32 (CM)	PLI 34 (CM)		
17	16 January 2026	Exam CM	PLI 38 (MIA)	PLI 40 (MIA)	PLI 42 (MIA)
17	17 January 2026	PLI 44 (MIA)	PLI 46 (MIA)		

Beginning: 12 September 2025

End: 17 January 2026

Caption and teacher responsible:

Bromatology (BR) – Maria Eduardo Figueira

Food Toxicology (TA) - Ana Cristina Ribeiro

Integrated Laboratory Practices (PLI) – Maria Rosário Bronze

Microbiological Contaminants in Food (CM) - Madalena Pimentel

General Toxicology (TG) (optativa 1) – Cristina Carvalho

Genetic Modified Food (AGM) (optativa 2) - Maria Henriques Ribeiro

Sensory Evaluation and Rheometry (optativa 3) (ASR) – Lúcia Pinheiro

Natural and Synthetic Antioxidants (ANS) (optativa 4) – Joana Miranda

Applied Statistics (EA) (optativa 5) – Isabel Barão

Room	Schedule	Day

Exams Calendar - 1st Semester

NORMAL SEASON

DAY/MONTH	CURRICULAR UNITS
17 Oct 2025	Bromathology
07 Nov 2025	Food Toxicology
14 Nov 2025	General Toxicology
28 Nov 2025	Genetic Modified Food
12 Dec 2025	Sensory Evaluation and Rheometry
19 Dec 2025	Natural and Synthetic Antioxidants
16 Jan 2026	Microbiological Contaminants in Food
To be arranged with teacher	Integrated Laboratory Practices

APPEAL SEASON

DAY/MONTH	CURRICULAR UNITS
23 Jan 2026	Bromathology
24 Jan 2026	Food Toxicology
30 Jan 2026	General Toxicology
31 Jan 2026	Genetic Modified Food
06 Feb 2026	Sensory Evaluation and Rheometry
07 Feb 2026	Natural and Synthetic Antioxidants
07 Feb 2026	Microbiological Contaminants in Food
To be arranged with teacher	Integrated Laboratory Practices

2nd SEMESTER

WEEK	DAY/MONTH	CURRICULAR UNITS			
		1st session (9am-11am)	2nd session (11am-1pm)	3rd session (2pm-4pm)	4th session (4pm to 6pm)
1	13 February 2026	PLI 48 (MIA)	PLI 50 (MIA)	PLI 52 (MIA)	PLI 54 (MIA)
1	14 February 2026	Carnival			
2	20 February 2026	PLI 56 (MIA)	PLI 58 (MIA)	OP 8- LN 2	OP 8- LN 4
2	21 February 2026	OP 8- LN 6	OP 8- LN 8		
3	27 February 2026	OP6 - OL 2	OP6 - OL 4	PTSQI 2	PTSQI 4
3	28 February 2026	PLI 60 (MIA)	PLI 62 (MIA)		
4	06 March 2026	OP6 - OL 6	OP6 - OL 8	PTSQI 6	OP 8- LN 10
4	07 March 2026	OP 8- LN 12	OP 8- LN 14		
5	13 March 2026	OP6 - OL 10	OP6 - OL 12	PTSQI 8	PTSQI 10
5	14 March 2026	PTSQI 12	PTSQI 14		
6	20 March 2026	OP6 - OL 14	OP6 - OL 16	OP 8- LN16	OP 8- LN18
6	21 March 2026	P6 - OL 18	PLI 64 (OL)		
7	27 March 2026	OP7- QACH 2	OP7 - QACH 4	PTSQ I6	PTSQ 18
7	28 March 2026	OP7 - QACH 6	OP7 - QACH 8		
			Pausa Letiva - Páscoa		
8	10 April 2026	OP7 - QACH 10	OP7 - QACH 12	PTSQ 20	PTSQ 22
8	11 April 2026				
9	17 April 2026	OP7 - QACH 14	OP7 - QACH 16	OP7 - QACH 18	PTSQ 28
9	18 April 2026	Exam OP8 - LN			
10	24 April 2026	Exam OP6- OL	PLI 66 (QACH)	PLI 68 (QACH)	PLI 70 (QACH)
10	25 April 2026	Holiday			
11	01 May 2026	Holiday			
11	02 May 2026	Exam OP7- QACH	ARSA 2		

12	08 May 2026	ARSA 4	PLI 72 (QACH)	PLI 74 (QACH)	PLI 76 (QACH)
12	09 May 2026	OP10-IA 2	OP10-IA 4		PTSQ 32
13	15 May 2026	PJ 2	PJ 4	PJ 6	PTSQI 30
13	16 May 2026	OP10-IA 6	OP10-IA 8		
14	22 May 2026	PTSQI 32	PTSQI 34	PTSQ 36	PTSQ 38
14	23 May 2026	OP10-IA 10	OP10-IA 12		
15	29 May 2026	ARSA 6	ARSA 8	ARSA 10	ARSA 12
15	30 May 2026	OP9-IA 14	OP9-IA 16		
16	05 June 2026	ARSA 14	ARSA 16	ARSA 18	ARSA 20
16	06 June 2026	OP9-IA 18			
17	12 June 2026	ARSA 22	ARSA 24	ARSA 26	ARSA 28
17	13 June 2026	Holiday			
18	19 June 2026	Exam PTSQI	PLI 78 (PTSQI)	PLI 80 (PTSQI)	
18	20 June 2026	OP 10 MAA 2	OP 10 MAA 4		
19	26 June 2026	Exam ARSA	OP 10 MAA 8	OP 10 MAA 10	OP 10 MAA 12
19	27 June 2026	Exam IA	Pj 8		

Beginning: 13 February 2026

End: 27 June 2026

Caption and teacher responsible:

Integrated Laboratory Practices (PLI) – Maria Rosário Bronze

Technological Process and Quality Systems in Food Industries (PTSQI) – Maria Henriques Ribeiro

Risk Analysis in Food Safety (ARSA) – Cristina Carvalho

Project (PJ) – Maria Eduardo Figueira

Laboratory Organization (optativa 6) (OL) – Maria do Rosário Bronze

Water Quality for Human Use (optativa 7) (QACH) – Cristina Almeida

Food Law and Standardization (LN) (optativa 8) – Pedro Queiroz

Food immunotoxicology (optativa 9) (IA) – Rui Pinto

Advanced Analytical Methodologies (optativa (optativa 10) (MAA) – Maria Rosário Bronze

Academic Office

Room	Schedule	Day

Exams Calendar - 2nd Semester

NORMAL SEASON

DAY/MONTH	CURRICULAR UNITS
18 April 2026	Food Law and Standardization
24 April 2026	Laboratory Organization
02 May 2026	Water Quality for Human Use
19 June 2026	Technological Process and Quality Systems in Food Industries
26 June 2026	Risk Analysis in Food Safety
27 June 2026	Food immunotoxicology
03 July 2026	Advanced Analytical Methodologies
03 July 2026	Project
04 July 2026	Integrated Laboratory Practices

APPEAL SEASON

DAY/MONTH	CURRICULAR UNITS
10 July 2026	Legislação e Normalização Alimentar
10 July 2026	Organização de Laboratórios
11 July 2026	Qualidade da Água para Consumo Humano
11 July 2026	Processos Tecnológicos e Sistemas da Qualidade nas Indústrias
17 July 2026	Análise de Risco em Segurança Alimentar
17 July 2026	Imunotoxicologia Alimentar
18 July 2026	Metodologias Analíticas Avançadas
18 July 2026	Projeto
To be arranged with teacher	Práticas Laboratoriais Integradas

SPECIAL SEASON

Applicable to students who have up to three (3) outstanding curricular units to complete the course's curricular component.

DAY/MONTH	CURRICULAR UNITS
20 July 2026	Bromathology
20 July 2026	Food Toxicology
20 July 2026	General Toxicology
20 July 2026	Genetic Modified Food
21 July 2026	Sensory Evaluation and Rheometry
21 July 2026	Natural and Synthetic Antioxidants
21 July 2026	Microbiological Contaminants in Food
21 July 2026	Integrated Laboratory Practices
22 July 2026	Laboratory Organization
22 July 2026	Water Quality for Human Use
22 July 2026	Technological Process and Quality
22 July 2026	Systems in Food Industries
23 July 2026	Risk Analysis in Food Safety
23 July 2026	Food immunotoxicology
23 July 2026	Food Law and Standardization
23 July 2026	Advanced Analytical Methodologies
24 July 2026	Project