

UNIVERSITY OF THESSALY
DEPARTMENT OF FOOD SCIENCE AND NUTRITION
WEEKLY COURSE SCHEDULE
ACADEMIC YEAR 2025-2026

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	English	L	A1	ARGYROULIS	Introduction to Human Nutrition	L	A1	MIGDANIS	Organic Chemistry	L	A2	MAKRIS	Physics	L	A1	PAPAIOANNOU	General Crop Science	L	A1	TIGKA
10-11	English	L	A1	ARGYROULIS	Introduction to Human Nutrition	L	A1	MIGDANIS	Organic Chemistry	L	A2	MAKRIS	Physics	PE	A1	PAPAIOANNOU	General Crop Science	L	A1	TIGKA
11-12	English	L	A1	ARGYROULIS	Introduction to Human Nutrition	L	A1	MIGDANIS	Organic Chemistry	L	A2	MAKRIS	Physics	PE	A1	PAPAIOANNOU	General Crop Science	L	A1	TIGKA
12-13	English	PE	A1	ARGYROULIS	Introduction to Human Nutrition	PE	A1	MIGDANIS	Physics	L	A1	PAPAIOANNOU	Plant Anatomy and Physiology	L	A1	TIGKA	General Crop Science	L	A1	TIGKA
13-14	English	PE	A1	ARGYROULIS	Introduction to Human Nutrition	PE	A1	MIGDANIS	Physics	L	A1	PAPAIOANNOU	Plant Anatomy and Physiology	L	A1	TIGKA	General Crop Science	PE	A1	TIGKA
14-15	Organic Chemistry	Lab1	FCL						Physics	L	A1	PAPAIOANNOU	Plant Anatomy and Physiology	L	A3	TIGKA				
15-16	Organic Chemistry	Lab1	FCL										Plant Anatomy and Physiology	PE	A3	TIGKA				
16-17	Organic Chemistry	Lab2	FCL										Plant Anatomy and Physiology	PE	A3	TIGKA				
17-18	Organic Chemistry	Lab2	FCL																	

L: Lecture, Lab1: Laboratory Group 1, Lab2: Laboratory Group 2, PE: Practical Exercises

Lecture Room A1: 1st floor , Lecture Room A2: 1st floor , Lecture Room A3: 1st floor, FCL: Food Chemistry Laboratory- 2nd Floor

UNIVERSITY OF THESSALY
DEPARTMENT OF FOOD SCIENCE AND NUTRITION
WEEKLY COURSE SCHEDULE
ACADEMIC YEAR 2025-2026

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									Farm Animal Nutrition	L	B1	NTALAKA	Bioinformatics	Lab1	CL	GOULAS	Instrumental Food Analysis	Lab1	IAL	
10-11	Bioinformatics	L	FPL	GOULAS	Instrumental Food Analysis	L	FPL	LALAS	Farm Animal Nutrition	L	B1	NTALAKA	Bioinformatics	Lab1	CL	GOULAS	Instrumental Food Analysis	Lab1	IAL	
11-12	Bioinformatics	L	FPL	GOULAS	Instrumental Food Analysis	L	FPL	LALAS	Farm Animal Nutrition	L	B1	NTALAKA	Bioinformatics	Lab1	CL	GOULAS	Instrumental Food Analysis	Lab1	IAL	
12-13	Bioinformatics	L	FPL	GOULAS	Instrumental Food Analysis	L	FPL	LALAS	Farm Animal Nutrition	PE	B1	NTALAKA	Bioinformatics	Lab2	CL	GOULAS	Instrumental Food Analysis	Lab2	IAL	
13-14					General Zootechnics	L	A2	NTALAKA	Farm Animal Nutrition	PE	B1	NTALAKA	Bioinformatics	Lab2	CL	GOULAS	Instrumental Food Analysis	Lab2	IAL	
14-15					General Zootechnics	L	A2	NTALAKA					Bioinformatics	Lab2	CL	GOULAS	Instrumental Food Analysis	Lab2	IAL	
15-16	Human Nutrition and Metabolism	L	A1	MIGDANIS	General Zootechnics	L	A2	NTALAKA					Statistical Analysis and Data Processing with PC	L	A2	AGGELAKO POULOS				
16-17	Human Nutrition and Metabolism	L	A1	MIGDANIS	General Zootechnics	PE	A2	NTALAKA					Statistical Analysis and Data Processing with PC	L	A2	AGGELAKO POULOS				
17-18	Human Nutrition and Metabolism	L	A1	MIGDANIS	General Zootechnics	PE	A2	NTALAKA					Statistical Analysis and Data Processing with PC	L	A2	AGGELAKO POULOS				
18-19	Human Nutrition and Metabolism	L	A1	MIGDANIS	General Zootechnics	PE	A2	NTALAKA					Statistical Analysis and Data Processing with PC	PE	A2	AGGELAKO POULOS				
19-20	Human Nutrition and Metabolism	PE	A1	MIGDANIS									Statistical Analysis and Data Processing with PC	PE	A2	AGGELAKO POULOS				
20-21	Human Nutrition and Metabolism	PE	A1	MIGDANIS																

L: Lecture, Lab1: Laboratory Group 1, Lab2: Laboratory Group 2, PE: Practical Exercises

Lecture Room A1:1st floor , Lecture Room A2: 1st floor, Lecture Room B1: 2nd floor, CL: Computer Lab-1st floor, FPL: Food Processing Laboratory:2nd floor, IAL: Instrumental Analysis Lab: 2nd floor

UNIVERSITY OF THESSALY
DEPARTMENT OF FOOD SCIENCE AND NUTRITION
WEEKLY COURSE SCHEDULE
ACADEMIC YEAR 2025-2026

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					Food Marketing	L	A1	POLYMEROS	Food Biotechnology	L	FPL	GIAVASIS	Food Biochemistry	Lab2	FCL	
10-11	Food Marketing	L	A2	POLYMEROS	Quality Control and Food Quality-Safety management Systems	L	A2	KAKAGIANNI	Food Marketing	L	A1	POLYMEROS	Food Biotechnology	L	FPL	GIAVASIS	Food Biochemistry	Lab2	FCL	
11-12	Food Marketing	L	A2	POLYMEROS	Quality Control and Food Quality-Safety management Systems	L	A2	KAKAGIANNI	Food Marketing	L	A1	POLYMEROS	Food Biotechnology	L	FPL	GIAVASIS	Food Biochemistry	Lab2	FCL	
12-13	Food Biotechnology	Lab1	MBL		Quality Control and Food Quality-Safety management Systems	L	A2	KAKAGIANNI	Food Biochemistry	L	FPL	MAKRIS	Apiculture	L	FPL		Molecular Diagnostics in Food Science	L	A3	AGGELAKO POULOS
13-14	Food Biotechnology	Lab1	MBL		Food Preservation	L	FPL		Food Biochemistry	L	FPL	MAKRIS	Apiculture	L	FPL		Molecular Diagnostics in Food Science	L	A3	AGGELAKO POULOS
14-15	Food Biotechnology	Lab1	MBL		Food Preservation	L	FPL		Food Biochemistry	L	FPL	MAKRIS	Apiculture	L	FPL		Molecular Diagnostics in Food Science	L	A3	AGGELAKO POULOS
15-16	Food Biotechnology	Lab2	MBL		Food Preservation	L	FPL		Phytopathology and Postharvest Management of Fruits and Vegetables	L	A3		Apiculture	PE	FPL		Molecular Diagnostics in Food Science	Lab1	MBL	AGGELAKO POULOS
16-17	Food Biotechnology	Lab2	MBL		Food Preservation	Lab2	FPL		Phytopathology and Postharvest Management of Fruits and Vegetables	L	A3		Apiculture	PE	FPL		Molecular Diagnostics in Food Science	Lab1	MBL	AGGELAKO POULOS
17-18	Food Biotechnology	Lab2	MBL		Food Preservation	Lab2	FPL		Phytopathology and Postharvest Management of Fruits and Vegetables	L	A3		Food Biochemistry	Lab1	FCL					
18-19					Food Preservation	Lab2	FPL		Phytopathology and Postharvest Management of Fruits and Vegetables	PE	A3		Food Biochemistry	Lab1	FCL					
19-20									Phytopathology and Postharvest Management of Fruits and Vegetables	PE	A3		Food Biochemistry	Lab1	FCL					
20-21																				

L: Lecture, PE: Practical Exercises, Lab1: Laboratory Group 1, Lab2: Laboratory Group 2, Lecture Room A1: 1st floor, Lecture Room A2: 1st floor, Lecture Room A3: 1st floor, FPL: Food Processing Laboratory: Ground floor, MBL: Microbiology & Biotechnology Laboratory: 2nd floor, FCL: Food Chemistry Laboratory- 2nd floor

UNIVERSITY OF THESSALY
DEPARTMENT OF FOOD SCIENCE AND NUTRITION
WEEKLY COURSE SCHEDULE
ACADEMIC YEAR 2025-2026

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																				
10-11																				
11-12																				
12-13																				
13-14																				
14-15																				
15-16	Food Preservation	Lab1	FPL														Quality Control and Food Quality-Safety management Systems	Lab1	DMF	
16-17	Food Preservation	Lab1	FPL		Food Biochemistry	Lab1	FCL	MAKRIS									Quality Control and Food Quality-Safety management Systems	Lab1	DMF	
17-18	Food Preservation	Lab1	FPL		Food Biochemistry	Lab2	FCL	MAKRIS									Quality Control and Food Quality-Safety management Systems	Lab2	DMF	
18-19					Food Biochemistry	Lab2	FCL	MAKRIS									Quality Control and Food Quality-Safety management Systems	Lab2	DMF	

Lab1: Laboratory Group 1, Lab2: Laboratory Group 2

FCL: Food Chemistry Laboratory- 2nd floor, FPL: Food Processing Laboratory: Ground floor, DMF: Dairy, Meat& Fish Laboratory-1st Floor

UNIVERSITY OF THESSALY
DEPARTMENT OF FOOD SCIENCE AND NUTRITION
WEEKLY COURSE SCHEDULE
ACADEMIC YEAR 2025-2026

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 Products	L	A3	KAKAGIANNI	Technology and Quality of Fermented Foods	Lab1	MBL		Fat and Oils Technology and Quality Control	L	A3	LALAS	Development of Business Plans	L	Room A	KARAGKOUNI-TRIGKAS (InEnUn)	Technology and Quality of Fermented Foods	L	FPL	GIAVASIS
10-11	Technology and quality control of meat and fish Products	L	A3	KAKAGIANNI	Technology and Quality of Fermented Foods	Lab1	MBL		Fat and Oils Technology and Quality Control	L	A3	LALAS	Development of Business Plans	L	Room A	KARAGKOUNI-TRIGKAS (InEnUn)	Technology and Quality of Fermented Foods	L	FPL	GIAVASIS
11-12	Technology and quality control of meat and fish Products	L	A3	KAKAGIANNI	Technology and Quality of Fermented Foods	Lab1	MBL		Fat and Oils Technology and Quality Control	L	A3	LALAS	Development of Business Plans	L	Room A	KARAGKOUNI-TRIGKAS (InEnUn)	Technology and Quality of Fermented Foods	L	FPL	GIAVASIS
12-13	Technology and quality control of meat and fish Products	Lab1	DMF	KAKAGIANNI	Technology and Quality of Fermented Foods	Lab2	MBL		Cereal Products Technology and Quality control	Lab2	CL	GEORGOPOULOS	Development of Business Plans	Lab	Room A	KARAGKOUNI-TRIGKAS (InEnUn)	Fat and Oils Technology and Quality Control	Lab1	FCL	
13-14	Technology and quality control of meat and fish Products	Lab1	DMF	KAKAGIANNI	Technology and Quality of Fermented Foods	Lab2	MBL		Cereal Products Technology and Quality control	Lab2	CL	GEORGOPOULOS	Development of Business Plans	Lab	Room A	KARAGKOUNI-TRIGKAS (InEnUn)	Fat and Oils Technology and Quality Control	Lab1	FCL	
14-15	Technology and quality control of meat and fish Products	Lab1	DMF	KAKAGIANNI	Technology and Quality of Fermented Foods	Lab2	MBL		Cereal Products Technology and Quality control	Lab2	CL	GEORGOPOULOS					Fat and Oils Technology and Quality Control	Lab1	FCL	
15-16					Cereal Products Technology and Quality control	L	A1	GEORGOPOULOS	Food Law and Nutrition Policy	L	FPL	GEORGOPOULOS								
16-17					Cereal Products Technology and Quality control	L	A1	GEORGOPOULOS	Food Law and Nutrition Policy	L	FPL	GEORGOPOULOS								
17-18					Cereal Products Technology and Quality control	L	A1	GEORGOPOULOS	Food Law and Nutrition Policy	L	FPL	GEORGOPOULOS								

L: Lecture, Lab1: Laboratory Group 1, Lab2: Laboratory Group 2, Lecture Room A1: 1st floor, Lecture Room A3: 1st floor

DMF: Dairy, Meat& Fish Laboratory-1st Floor, Room A: Department of Forestry, Wood Sciences & Design, MBL: Microbiology & Biotechnology Laboratory: 2nd floor, CL: Cereal Laboratory- 1st Floor, FPL: Food Processing Laboratory:2nd floor , InEnUn: Innovation and Entrepreneurship Unit of the University of Thessaly, Department of Agrotechnology, Building C , FCL: Food Chemistry Laboratory- 2nd Floor

UNIVERSITY OF THESSALY
DEPARTMENT OF FOOD SCIENCE AND NUTRITION
WEEKLY COURSE SCHEDULE
ACADEMIC YEAR 2025-2026

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
12-13					Cereal Products Technology and Quality control	Lab1	CL													
13-14					Cereal Products Technology and Quality control	Lab1	CL													
14-15					Cereal Products Technology and Quality control	Lab1	CL						Organizing and Management of Agrofood Chain	L	A1	POLYMEROS				
15-16	Technology and quality control of meat and fish Products	Lab2	DMF										Organizing and Management of Agrofood Chain	L	A1	POLYMEROS	Fat and Oils Technology and Quality Control	Lab2	FPL	
16-17	Technology and quality control of meat and fish Products	Lab2	DMF										Organizing and Management of Agrofood Chain	L	A1	POLYMEROS	Fat and Oils Technology and Quality Control	Lab2	FPL	
17-18	Technology and quality control of meat and fish Products	Lab2	DMF										Organizing and Management of Agrofood Chain	L	A1	POLYMEROS	Fat and Oils Technology and Quality Control	Lab2	FPL	

L: Lecture, PE: Practical Exercises, Lecture Room A2: 1st floor, Lecture Room B1: 2nd floor, DMF: Dairy, Meat& Fish Laboratory-1st Floor, CL: Cereal Laboratory- 1st Floor, FPL: Food Processing Lab-Ground Floor