

Faculty of Veterinary Sciences

Specialization courses

Specialization in Bromatology and Food Technology
Specialization in Surgery of Small Animals
Specialization in University teaching oriented to Veterinarian and Biologic Sciences
Specialization in Agro food Innocuousness and Quality

Teaching Course

Master Degrees

MA in Biotechnology
MA in Bromatology and Technology of Food Industrialization
MA in Water Management
MA in Animal Health
MA in Public Health
MA in Porcine Health and Production

Doctorate

Doctorate of the University of Buenos Aires.

Specialization in Surgery of Small Animals

General Information

Director: Juan R. Pistani
Degree: Specialist in Surgery on Small Animals
Approximate duration: 2 years
Enrolment periods: until the last working day in October.
Department: Faculty of Veterinary Sciences

Contact Information

Address: 280 Chorroarín St. (C1417CWO)
Telephone: 4524-8418/ 8444
e-mail: sspos@fvet.uba.ar

Course description

Objectives:

To optimize the training of veterinarians in the field of surgery on small animals, through the pertinent training in the medical and chirurgical aspects.
To deepen and update the necessary knowledge for the appropriate application of Surgery on Small Animals.
To consolidate research methodologies, in order to foster the expansion of knowledge in the area.

Syllabus

General surgery techniques. Scientific research methodology. General principles of anesthesiology. General principles of image diagnosis. Abdominal cavity surgery. Thorax surgery. Head and neck surgery. Locomotive apparatus surgery. Skin, injuries and reconstructive surgeries. Legal medicine.

Specialization in University Teaching Oriented to Veterinarian and Biological Sciences

General information

Director: Isabel A. de Hevia
Degree: Specialist in University Teaching Oriented to Veterinarian and Biological Sciences
Approximate duration: 2 years
Enrolment periods: July-August (every year)
Department: Faculty of Veterinary Sciences

Contact Information

Address: 280 Chorroarín St. (C1417CWO)
Telephone: 4524-8418/ 8444
e-mail: sspos@fvet.uba.ar

Course description

Objectives:

To acquire pedagogic skills in planning, running and evaluating teaching and learning processes at university levels.
To achieve scientific update in the thematic area concerned with teaching performance.
To articulate teaching, transference research and extension functions.

Syllabus

Courses on Pedagogical Training: Education Fundamentals. Methodologies of Intellectual works. Didactics. Group work techniques. Legislation and Administration of University Administration. Didactics in university teaching. Learning assessment.
Specific scientific update: Science methodology I and II. Courses on specific scientific update. Research.
Supervised Teaching Practice.
Integrative Final Paper.

Specialization in Agro food Innocuousness and Quality

General Information

Director: Alejandro Silvestre
Degree: Specialist in Agro food Innocuousness and Quality
Approximate duration: 1 ½ years
Enrolment periods: June and July (every year)
Department: Faculty of Veterinary Sciences

Contact Information

Address: 280 Chorroarín St. (C1417CWO)
Telephone: 4524-8418/ 8444
e-mail: sspos@fvet.uba.ar

Course description

Objectives:

To identify the sanitary problems associated to food. To evaluate the food processing technologies. To apply methodologies to ensure food innocuousness and quality. To analyze food commercialization systems. To judge adequately the food legislation. To organize supervision programs of illnesses transmitted through food. To ponder over agro food policies and their implications on public health.

Syllabus

Module 1: Food sanitary issues. Module 2: Food processing technologies. Module 3: Food innocuousness and quality. Module 4: Food commercialization systems. Module 5: Food legislation. Module 6: Agro food policies and supervision.

Teaching course

Degree: Authorized teacher.

Admittance requirements: Each department will present the list of applicants to the teaching course compatible with their usual performance. The course will be carried out under the supervision of a tutor, who must be a teacher of the Faculty and an Authorized Teacher of the University of Buenos Aires.

Syllabus:

Pedagogical training cycle: Education fundamentals. Didactics. Group work techniques. Didactics in University teaching. Learning assessment. Scientific update cycle: Science methodology I. Supervised Teaching Practice.

MA in Water Management

General Information

Director: Alicia Fernandez Cirelli

Degree: MA of UBA in Water Management

Approximate duration: 2 years

Enrolment period: consult at Postgraduates Secretary

Department: Faculty of Veterinary Sciences

Contact Information

Address: 280 Chorroarín St. (C1417CWO)

Telephone: 4524-8418/ 8444

e-mail: sspos@fvet.uba.ar

Course description

Objectives:

The objective of the MA is to train professionals who will be qualified to interpret the group of knowledge dimensions, technologies and instruments that are needed to carry out an integrated management of water resources.

A sustainable water management goes beyond the technical aspects and it represents a political, social, economic and cultural challenge that urges the whole society to define and apply adequate management strategies that will permit to meet the growing demands that arise from evidence of a highly limited resource and also meet the needs to achieve a greater technological development to face the problems as well as promote the raising of awareness about the economic, social and environmental value of water in the community.

The challenge is to find forms of effective development to achieve the social and economic aims which societies aspire to, maintaining an integrated and sustainable management of water resources, overcoming the severe problems that its deterioration represent.

Syllabus

First year: Climatic system. Hydrology. Hydrogeology. Water Ecology. Water Quality. Offer and demand of water resources. Analysis of water systems. Mathematic modeling of water transportation. Information systems. Hydraulic works projects. Effluents processing.

Second year: Economy of natural resources. Water and environment legislation. Applied aspects of environmental management. Integrated management of water.

Seminars and workshops for the elaboration of the Thesis.

MA in Animal Health

General Information

Director: Elida Gentilini
Degree: MA of UBA in Animal Health
Approximate duration: 2 years
Enrolment periods: March
Department: Faculty of Veterinary Sciences

Contact Information

Address: 280 Chorroarín St. (C1417CWO)
Telephone: 4524-8418/ 8444
e-mail: sspos@fvet.uba.ar

Course description

Objectives:

For graduates to be qualified to judge critically the problems in animal health of our cattle system in connection to the national and international context, and to apply efficiently the scientific and technological advances in the resolution of problems of cattle animal health.

Syllabus

Compulsory courses: First year. First term: Bimolecular chemistry. Cellular biology. **Biosafety**.
Special activities: Seminars. Critical reflection. Research methodology.

Second term: Statistics and experimental design. Pathologies. Economy. Exotic and emergent illnesses.

Second year: Third term: Epidemiology. Immunology. Planning in animal health. Fourth term: Thesis

Optional courses:(other courses may be offered) Health animal administration. University communication and extension. Diagnosis techniques in animal virology. General virology. Molecular virology. Lymphocyte B biology. Viral pathogenesis. Veterinary clinical bacteriology and mycology.

Veterinary biotechnology: its application to animal health and improvement. Upgrade in bovine tuberculosis. Molecular immunology applied to the veterinary area. Animal and human **leptopirosis**. Culturing of cellular tissues. Upgrade on parasite illnesses.

MA in Porcine Health and Production

General Information

Responsible Institutions: a) Faculty of Agronomy and Veterinary – National University of Rio Cuarto. b) Faculty of Veterinary Sciences - University of Buenos Aires.

Director: Raul Yaciuk (Coordinator)

Degree: MA of UBA in Porcine Health and Production

Approximate duration: 2 years

Enrolment periods: to be established

Departments: Faculty of Agronomy and Veterinary (National University of Rio Cuarto); Faculty of Veterinary Sciences (University of Buenos Aires). Administrative Office: Faculty of Agronomy and Veterinary

Contact Information

Address: 280 Chorroarin (C1427CWO) (UBA)
Route 36 Km. 601, 5800 – Córdoba
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(0358) 4 67-6201/200
E-mail: ryaciuk@unc.edu.ar

Course description

Objectives

To judge critically the current situation of porcine exploitation in connection to the national and international context. To apply the scientific and technological knowledge to the development of the porcine area.

To develop skills for interdisciplinary work.

Syllabus

Module 1: Compulsory courses: Science methodology. Statistics methods, data analysis and experimental design. Scientific and technical communication.

Module 2: Productive annatto-physiology. Immunology and its application. Etiology and environment in health. Handling. Nutrition and feeding. Genetic improvement. Porcine economy. Pathologic clinical syndromes. Epidemiology and sanitary handling.

Module 3: Optional courses: Optional common directed courses.

Specific optional courses: Sanitary. Handling. Porcine cattle economy.

Doctorate

Degree: Doctor of the University of Buenos Aires

Objectives:

The main task of students is to carry out a research that will make an original contribution to the knowledge of the scientific or technologic area chosen. Such task will be their Doctorate Thesis.

Doctorates Committee

Drs. Martha Teresa BECONI; Eduardo Vicente MORAS; Eliana Nora SMITSAART, Ricardo Jorge GELPI.

Substitutes: Drs. Silvia Leonor MUNDO, Daniel Marcelo LOMBARDO.

Applicants admittance

The following general criteria will be taken into consideration for applicants admittance:

- a) Academic, scientific and professional antecedents.
- b) Presentation and approval of a Thesis Plan proposal, Thesis Director, place of execution and available resources to be carried out. All of this must be endorsed by the Director.
- c) A personal interview to evaluate the knowledge concerning the theme chosen for the Thesis, the basic training in the area and the scientific grounds to carry out the work proposed. Variables such as clarity in reasoning, critical spirit and the capacity to synthesize and identify fundamental aspects in the topic will be evaluated.
- d) The capacity to interpret texts and scientific and technical papers in English fluidly, and , if necessary, in any other language that Committee may deem essential for the access to bibliography.
- e) If applicants are not Spanish speakers, they have to present a certificate of their command of the Spanish language.

Research Areas that concern the Thesis

Anatomy, Biostatistics, Cellular and Molecular Biology, Medical clinic, Chirurgical Clinic, Epidemiology, Pharmacology, Biologic Physics, Animal Physiology, Genetics, Histology, Immunology, Inspection of Zoogenic products, Microbiology, Animal Nourishment, Parasite studies, pathology, Animal production, Biologic chemistry, Animal reproduction, Toxicology.

Counselors and Special Courses Plans.

The courses, seminars and/or internships will be marked with a score ranging from 0 (cero) to 5 (five) taking into consideration:

- a) Contents, number of hours of theoretical and practical activities and the relevance of the student's scientific and humanistic integral training for the Thesis.

- b) The academic hierarchy of the Universities and National or International Institutes and the scientific level of their Teachers.

Students must obtain 20 (twenty) credits with this activities, 14 (fourteen) corresponding to specific courses concerning the Thesis. Of the latter, only 3 (three) may be from seminars and/or internships, 6 (six) credits corresponding to general courses.

Thesis Director and Plan

Only researchers with solid scientific groundings in the chosen area can be Directors. They must prove proficiency through publications in national and/or international magazines. The functions of the Directors will be: a) To orient students in the development of their Thesis Plan, their scientific training and the most suitable methodological and instrumental conception to be adopted for the progress of the research and the elaboration of the Thesis. b) To support the students' activities. c) To propose, when necessary, fundamental changes to the Thesis Plan presented. d) To endorse the presentation of the Thesis, the research carried out, the quality of the job and the relevance of the Thesis. e) To propose a plan of courses, seminars and/or internships that the students should attend.

Thesis Plan

Students have to: a) Elaborate an original and unpublished Thesis with an oral and public defense. b) Attend courses with evaluation on general and specific topics for the Thesis development – which may also include seminars and/or internships. Students must present an annual report on the Thesis Plan advance, endorsed by their director.

Thesis presentation and defense

The defense will be carried out when students have requested it and with the Director's conformity. Five copies of the Thesis will be presented complying with the regulations set by the Doctorates Committee. The copies will be sent to the Jury members, who must issue a decision within a maximum of 30 days. The Jury will be made up of at least 3 (three) prestigious researchers who should have been, as far as possible, Emeritus Professors, or regular teachers of the University of Buenos Aires.

Specialization in Bromatology and Food Technology

General Information

Director: Stella Maris Alzamora

Degree: Specialist in Bromatology and Food Technology

Approximate duration: 2 years

Enrolment period: consult at faculty

Department: Faculty of Exact and Natural Sciences, Faculty of Pharmacy and Biochemistry, Faculty of Veterinarian Sciences, Faculty of Agronomy. Administrative office: Faculty of Exact and Natural Sciences

Contact information

Address: Ciudad Universitaria Pabellón II (C1428EHA)

Telephone: 4576-3333 Fax: (5411)4576-3351

E-mail: postgrado@de.fcen.uba.ar

Course description

Objectives:

To provide highly specialized academic and professional training in the different areas connected to Bromatology and Food Technology

- a) To provide human resources specialized in food technology to the industrial and technical and scientific area.
- b) To incorporate updated personnel in the area of food preservation, elaboration, storage and quality control.

- c) To develop activities that promote analytic, critical and creative skills, integrating knowledge so as to provide solutions to problems concerning food.

Syllabus

Food microbiology. Superior bromatology. Food preservation fundamentals. Industrial food processing. Nutrition applied to food technology. Management, control and quality guarantee in the food industry.

Master in Biotechnology

General information

Director: Humberto Cisale

Degree: Master of UBA in Biotechnology

Approximate duration: between 18 and 30 months

Enrolment periods: consult

Responsible institutions: Coordinating committee: made up of representatives of the Faculties of Agronomy, Exact and Natural Sciences, Veterinary Sciences, Law, Pharmacy and Biochemistry, Engineering and Medicine.

Department: Faculty of Pharmacy and Biochemistry, Faculty of Exact and Natural Sciences (annually alternated). Administrative office: Faculty of Pharmacy and Biochemistry.

Contact information

Address: 956 Junin St. (C1113AAD)

Telephone: 4964-8214

E-mail: posgrado@ffyb.uba.ar

Objectives

To provide high quality academic professional training in the development of research, teaching and productive development, as well as in the analysis of technologic, economic, social and legal aspects necessary for the design and evaluation of policies. To provide human resources specialized in the technical handling of biotechnology disciplines. To supply the university and the scientific-technical system with teachers, researchers and technicians updated and reoriented in the field of biotechnology basic disciplines.

Syllabus

First part: Genetic engineering. Economic aspects of biotechnology. Interaction of micro organisms with their environment and their application to fermentation processes. Cellular culturing and their biotechnological applications. Change of scales in biologic processes. Basic techniques of immunology. Virus culturing and purification. Energetic metabolism in microorganisms. Preservation of biotechnologically important microorganisms.

Second part: Cultivation of anaerobic microorganisms and identification through physical methods. Structural aspects of proteins and peptides. Technical applications of molecular biology to virus diagnosis: genomic catheters and chain reaction of polymerase. Application of modern biotechnology to agriculture. Quality control of biotechnology. Molecular indicators in plants. Biotechnological techniques applied to veterinary sciences. Transgenic animals. Biodegradation of industrial effluents. Vegetal biotechnology: manipulation of secondary metabolites in in-vitro cultures.

Master in Bromatology and Technology of Food Industrialization

General information

Director: Stella Maris Alzamora

Degree: MA of UBA in the Area of Bromatology and Technology of Food Industrialization

Approximate duration: 2 years

Enrolment periods: consult at faculty

Responsible institutions: Faculties of Exact and Natural Sciences, of Pharmacy and Biochemistry, of Veterinary Sciences and of Agronomy.

Department: Faculties of Exact and Natural Sciences, of Pharmacy and Biochemistry, of Veterinary Sciences and of Agronomy. Administrative office: faculty of Exact and Natural Sciences.

Contact information

Address: Ciudad Universitaria Pabellón II (C1428EHA)

Telephone: 4576-3333 Fax: (5411) 4576-3351

E-mail: postgrado@de.fcen.uba.ar

Course description

Objectives

To provide highly specialized academic and professional training in the areas of Bromatology and Technology of Food Industrialization. To supply the industrial and scientific-technical sectors with human resources specialized in food technology. To incorporate teachers and researchers updated in the areas of food preservation, elaboration, storage and quality control, promoting research and scientific-technological development. To develop activities for the promotion of analytic, critical and creative skills, integrating knowledge to provide solutions to problems concerning food.

Syllabus

The MA is oriented towards different areas of knowledge and activities. The knowledge areas are composed mainly of the following disciplines: 1. Mathematics. 2. Physics. 3. Chemistry. 4. Bromatology. 5. Microbiology. 6. Transportation phenomena. 7. Unitary operations. 8. Unitary processes. 9. Nutrition. 10. Quality control and management.

The areas of activities embrace: 1. Theoretical and experimental training. 2. Methodologies and techniques. 3. Scientific research.

Compulsory subjects: Superior bromatology. Fundamentals of food preservation. Food industrial processing. Nutrition. Quality management, control and guarantee in the food industry. Food microbiology. Seminal for Thesis elaboration.

Optional subjects: Food toxicology. Food sensorial features. Microbiologic processes in the food industry. Enzyme studies applied to the food industry. Food legislation. Prediction of vitamin retention in preserved food. Food commercialization. Advances in the minimal processing of fruits: textural, micro structural and microbiological aspects. Economic and financial elements. Company organization and direction. Production planning and programming. Vegetable post-harvesting. HACCP. Predictive microbiology and technology of combined factors: an integrated approach to microbiologic safety in food. Advances in nutrition. Advances in quality management and control. Advances in food microbiology. Thesis.

MA in Public Health

General information

Director: Noemí Bordoni

Degree: MA of UBA in Public Health

Approximate duration: 2 years

Enrolment period: consult at Faculty

Responsible institutions: The MA Committee is made up of representatives from the Faculties of Agronomy; Architecture, Design and Urbanism; Economy; Pharmacy and Biochemistry; Philosophy and Arts; Engineering; Medicine; Dentistry; and Psychology.

Department: Superior Board of UBA

Contact information

Address: 950 José E. Uriburu St. 1st floor – Temporary venue- (C1114AAD)
Telephone: 4508- 3618 int. 219
E-mail: masp@rec.uba.ar

Course description

To train people that will be qualified to:

Approach public health as an interdisciplinary, inter and extra sectarian field

Acknowledge the relevance of taking into consideration social participants, their representations and practices in the field of public health.

Evaluate the present characteristics and trends of socio cultural, economic, environmental and political processes concerning their relations with life and health conditions

Propose courses of action to reduce the risks of falling ill and dying.

Promote research about public health concerning its different components:

- a) health situation
- b) health determinants
- c) health resources
- d) evaluation of the interventions in health as regards structure, process and results
- e) care quality

Solve health problems through a process of planning- programming- execution- evaluation.

Syllabus

Area I: Health situation and health-sickness determinants.

Module 1: Health situation: Objective knowledge of health and the need of information.

Epidemiology. Epidemiologic method. Analysis design. Decision analysis. Elaboration, presentation, analysis and interpretation of data. Statistics and variables. Statistical inference. Epidemiological transition and new diseases.

Module 2: Health and society: Social issues in the field of health. Analysis of health conditions regarding socio demographic structures and processes. Social construction. Life and vulnerability conditions.

Module 3: Health and economy: Introduction to health and economy. Economic groundings of health. Economic characterization of the health area. Equity, accessibility and vulnerability.

Module 4.: Health and environment: Environment and development. The environment and its impact on health. Natural environment. Environmental impact. Primary food production. Man made environment. Basic urban drainage. Environmental diagnosis. Synthesis.

Module 5: Bioethics and health: Ethics. Human beings. Intimacy rights. Human rights. Public health.

Area II: Change and transition in Health

Module 1: Politics and health: Health policies. State and society. Compared social policies.

Social policies in Argentina.

Module 2: Sectarian transformation.

Module 3: Human rights, ethics and social responsibility.

Area III: Health resources, systems and services:

Module 1: Strategies and interventions in public health

Module 2: Characterization and management of resources in health (human, physical, financial and technological)

Module 3: Health systems: organizations and services.

Area IV: Application – Fieldwork

Area V: Research.