

## LICENCIATURA EN ENOLOGÍA

Horarios Segundo Año

| Espacios Curriculares<br><i>Segundo Semestre</i> | 02/08 03/08 |     | 09/08 10/08 |     | 16/08 17/08 |     | 23/08 24/08 |         | 30/08 31/08 |     | 06/09 07/09 |     | 13/09 14/09 |     | 20/09 21/09 |     | 27/09 28/09 |     | 04/10 05/10 |     | 11/10 12/10 |     | 18/10 19/10 |     | 25/10 26/10 |     | 01/11 02/11 |     | 08/11 09/11 |     | 15/11 16/11 |     | 22/11 23/11 |     | 29/11 30/11 |     | 06/12 07/12 |     | 12/12 |     |
|--|-------------|-----|-------------|-----|-------------|-----|-------------|---------|-------------|-----|-------------|-----|-------------|-----|-------------|-----|-------------|-----|-------------|-----|-------------|-----|-------------|-----|-------------|-----|-------------|-----|-------------|-----|-------------|-----|-------------|-----|-------------|-----|-------------|-----|-------|-----|
|  | vie         | sáb | vie         | sáb | vie         | sáb | vie         | sáb     | vie         | sáb | vie         | sáb | vie         | sáb | vie         | sáb | vie         | sáb | vie         | sáb | vie         | sáb | vie         | sáb | vie         | sáb | vie         | sáb | vie         | sáb | vie         | sáb | vie         | sáb | vie         | sáb | vie         | sáb | vie   | sáb |
| <b>Microbiología Enológica</b>                   |             | S1  |             |     |             |     |             |         |             | S2  |             | S1  |             |     | V           |     |             |     |             | S2  |             |     | V           |     |             |     |             | S1  |             |     |             | S2  |             |     | S1          |     |             | S2  |       |     |
| <b>Estadística y Diseño de Experimentos</b>      |             | S2  |             |     |             | F   |             | S1      | V           |     |             | S2  |             | S1  |             | F   |             | ME  | V           |     | F           | F   |             | S2  |             |     |             | S1  |             |     |             | S2  |             |     |             |     |             |     |       |     |
| <b>Análisis Instrumental Aplicado</b>            |             |     |             | S1  |             |     |             | Reprog* |             | V   |             |     |             |     | V           |     |             |     |             |     |             | F   | F           |     | S1          |     | ME          |     | S2          | V   |             |     | S1          | V   |             |     |             | V   |       |     |
| <b>Tecnología Enológica II</b>                   |             |     |             | S2  |             | F   | V           |         |             | S1  |             |     |             | S2  |             | F   |             | ME  |             | S1  | F           | F   |             |     |             | V   |             | S2  |             |     |             | S1  |             | S2  |             | S1  |             |     |       |     |
| <b>Metodología de la Investigación</b>           |             |     |             |     |             |     |             |         |             |     |             |     |             |     |             |     |             |     |             |     |             |     |             |     | V           |     |             |     |             |     |             |     | V           |     |             |     |             | V   |       |     |

**Referencia**

ME

V Viernes 19:00 - 21:30 Virtual 16 de agosto: Día de la UNCUYO (no laborable)

S1 Sábado presencial - 9 a 12.45 h Reprog\*: Presentación de Trabajos Marketing p/la Industria Vitivinícola

S2 Sábado presencial - 13 a 16.30 h