

LICENCIATURA EN ENOLOGÍA

Horarios Segundo Año

| Espacios Curriculares <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 | |
|--|-------------|-----|-------------|-----|-------------|-----|-------------|---------|-------------|-----|-------------|-----|-------------|-----|-------------|-----|-------------|-----|-------------|-----|-------------|-----|-------------|-----|-------------|-----|-------------|-----|-------------|-----|-------------|-----|-------------|-----|-------------|-----|-------------|-----|
| | 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 |
| Microbiología Enológica | | S1 | | | | | | | | S2 | | S1 | | | V | | | | | S2 | | | V | | | | S1 | | | | S2 | | | | S1 | | S2 | |
| Estadística y Diseño de Experimentos | | S2 | | | | F | | S1 | V | | | S2 | | S1 | | F | | ME | V | | F | F | | S2 | | | | S1 | | | | | S2 | | | | | |
| Análisis Instrumental Aplicado | | | | S1 | | | | Reprog* | | | V | | | | | V | | | | | | S1 | | | ME | | S2 | | V | | | S1 | | | V | | | |
| Tecnología Enológica II | | | | S2 | | F | | V | | S1 | | | | S2 | | F | | ME | | S1 | | F | F | | | | V | | | S2 | | | | S1 | | S2 | | S1 |
| Metodología de la Investigación | | | | | | | | | | | | | | | | | | | | | | | | | 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

- F Feriado
- ME Mesas de Exámenes

| | C. Presenciales | C. Virtuales |
|---------------------------------|-----------------|--------------|
| Microbiología Enológica | 8 | 3 |
| Estadística y Diseño de Exp. | 7 | 2 |
| Análisis Instrumental Aplicado | 4 | 5 |
| Tecnología Enológica II | 8 | 2 |
| Metodología de la Investigación | | 2 |