

Blended Intensive Programme:

Sustainable Biotechnology Entrepreneurship: Microalgae & Human Food

Universidad de Almería (Spain), Main Instructor: Tania Mazzuca Sobczuk (Chem.Eng. Department)

"Spark change—use microalgae to drive sustainable solutions and fight hunger."

Why Join? (4 ECTS)

- Gain hands-on experience with advanced microalgae processes, develop solutions for global food security, and collaborate with diverse peers.
- Turn your ideas into impactful actions and help create a future with safe, nutritious food for all. Your passion can transform the fight against hunger.

Who Can Apply?

- Students from any background—what matters most is your enthusiasm for sustainable microalgae-based food production, and your willingness to collaborate across disciplines to shape the future together!
- Applicants must have a **good command of English** (no certification required).

What You Will Gain:

- Unique **international and interdisciplinary experience**.
- Work on real-world **sustainability** challenges using **microalgae**.
- Improve your **professional** and **interpersonal** skills, including **teamwork** and **project management**.

Course Format:

- **Virtual Component** (Mar-June 2025): Asynchronous lessons, team collaboration, and mentor-guided discussions.
- **In-Person Training Period** (Almeria, Spain | July 8–17, 2025): Cross-disciplinary workshops, visits to microalgae plants and food tech centers, microalgae cooking sessions, and cultural-sport activities.

How to Apply:

1. Contact your international office to check Erasmus eligibility.
2. Fill out the application form. We're looking for curious, open-minded students, self motivated, responsible, adaptable, collaborative and resilient.
3. Upon acceptance, send your declaration of commitment and get ready to embark on this exciting journey!



