

**Don't miss it! Student preregistration is open until  
31 January 2026.**

Fill in the form: <https://forms.gle/1ffeaifNtc3C4xeW6>  
Or simply scan the QR code on the right side of the page.



### **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 2026):** Asynchronous lessons, team collaboration, and mentor-guided discussions.
- **In-Person Training Period (Almeria, Spain | June 30–July 09, 2026):** Cross-disciplinary workshops, visits to microalgae plants and food tech centers, microalgae cooking sessions, and cultural-sport activities.