

Academic subject: Hygiene and Safety of primary production of animal origin			
Degree Class: L 38		Degree Course: Animal Science	
		Academic Year: 2020/2021	
		Kind of class: Mandatory	
		Year: III	
		Period: II semester	
		ECTS: 9 divided into ECTS lessons: 8 ECTS exe/lab/tutor: 1	
Time management, hours, in–class study hours, out–of–class study hours lesson: 80 hours exe/lab/tutor: 25 hours in class 0 out of class 120 hours			
Language: Italian		Compulsory Attendance: Yes	
Subject Teacher: Bozzo Giancarlo		Tel: +390805443851 e–mail: giancarlo.bozzo@uniba.it	
		Office: Department of Veterinary Medicine Floor 0 – Room 9	
		Office days and hours: Tuesday: 09:00am - 11:00am Wednesday: 2:30pm- 4:30pm	
Prerequisites: Basic knowledge of anatomy - physiology and microbiology			
Educational objectives: The course provide scientific knowledge about hazards management and their prevention methods in the context of the different primary productions. The course analyzes national and European regulations on hygiene and safety of the different food chains.			
Expected learning outcomes (according to Dublin Descriptors)		<p>Knowledge and understanding: Knowledge of the main requirements of food safety, in the primary production phase and national / European law.</p> <p>Applying knowledge and understanding: The student must be able to solve the problems related to the primary productions.</p> <p>Making judgements: Ability to independently judge data related to zootechnical issues or to represent and to solve problems inherent the food safety in the primary production.</p> <p>Communication: Theoretical and practical skills for the management of primary production of the various production chains.</p> <p>Lifelong learning skills: Ability to maintain, develop and expand the knowledge acquired, especially in the area of regulations.</p>	
Course program: Decision-making in Europe: Institutions and institutional process. Legal acts: Regulations, Directives, Decisions. Principles of food law and obligations in primary production (EC Regulations 178/02, 852/04, 853/04, 854/04). Breeding of livestock animals (cattle, pigs, sheep and goats, poultry and rabbit). Study and Evaluation of the Environmental Impact. Biosecurity system (EC Regulations 429/16, 625/2017). Animal welfare: (i) animal rights and mistreatment; (ii) national animal welfare plan - annual checks and reports; (iii) protection of animals during transport (EC Reg. 1/2005); control posts for the protection of animals during transport. Meat: the slaughterhouse - epidemiological observatory; carcass classification; anatomical cuts. Milk: chemical composition and microbiological characteristics; hygiene. Eggs: health and hygiene aspects of egg production; egg chemical composition. Live bivalve molluscs: production technologies (area of production). Fishery products: characteristics of freshness. General requirements applicable to establishments, including factory vessels. Honey: production and chemical-physical characteristics.			
Teaching methods: The course contents will be treated with support of PowerPoint, exercises and video projections.			
Auxiliary teaching: Lessons distributed during the course integrate with scientific publications.			
Assessment methods: Oral exam on topics as for program. The student must demonstrate the skills acquired during the course, the knowledge of hygiene related to the primary production; the student will have to demonstrate mastery of technical and legal language.			
Bibliography: Lessons notes. Scientific papers Igiene e Tecnologia degli alimenti di origine animale (Giampaolo Colavita – Ed. Point Veterinaire Italie).			