GENERAL INFORMATION		
Academic subject	**HYGIENE AND SAFETY OF PRIMARY PRODUCTION OF ANIMAL ORIGIN**	
Degree course	Animal Science	
Academic Year	2022/2023 - III year	
European Credit Transfer and Accumulation System (ECTS)		9 (8+1)
Language	Italian	
Academic calendar (starting and ending date)	II semester	
Attendance	Compulsory	

Professor/ Lecturer	
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Department and address	Campus of Veterinary Medicine, S.P. 62 to Casamassima km 3, 70010 Valenzano (Ba)
Virtual headquarters	Microsoft Teams
Tutoring (time and day)	Monday 09:30-11:30; Wednesday 14.00-16.00. According to an appointment requested by e-mail. Tutoring can be done using e-learning platforms.

Syllabus	
Learning Objectives	Evaluation, management and prevention of *hazards* in the context of the different primary productions. National and European regulations on hygiene and safety of the different food chains.
Course prerequisites	Basic knowledge of anatomy - physiology and microbiology
Contents	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). Breeding of livestock (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: milking hygiene, hygiene of milk production farms, storage of raw milk in the production farm; chemical composition and microbiological characteristics of raw milk. Eggs: hygienic and sanitary aspects of egg production; chemical composition of eggs. Bivalve molluscs: hygienic and sanitary requirements of bivalve molluscs, production technologies (production and, relaying areas). Fishery products: commercial main species and their identification, methods of fishing and storage of fresh fish, freshness characteristics. Honey: production and chemical-physical characteristics.
Books and bibliography	Igiene e Tecnologie degli alimenti di origine animale (Giampaolo Colavita – Ed. Point Veterinaire Italie
Additional materials	Scientific papers and lessons note

Work schedule			
Total	Lectures	Hands on (Laboratory, working groups, seminars,	Out-of-class study

U.O. Didattica e servizi agli studenti
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		field trips)	hours/ Self-study hours
Hours			
225	***80***	***25***	***120***
ECTS			
9	***8***	***1***	

Teaching strategy	The course contents will be treated with support of PowerPoint presentations in the classroom.
Expected learning outcomes	
Knowledge and understanding on:	Knowledge of the main food safety requirements and national and European legislation, in the primary production phase.
Applying knowledge and understanding on:	The student must possess theoretical and practical skills for the management of the various production chains.
Soft skills	• *Making informed judgments and choices* Ability to analyse and solve hygienic-sanitary problems of the food chains. • *Communicating knowledge and understanding* Ability to use and analyse the national and European legislations • *Capacities to continue learning* Ability to maintain, develop and expand the knowledge acquired.

Assessment and feedback	
Methods of assessment	Oral exam on topics as for program. The student must demonstrate the skills acquired during the course: theoretical and practical skills for the management of primary production of the various food chains; knowledge of the main regulations relating to production chains.
Evaluation criteria	• *Knowledge and understanding* ○ The student must demonstrate knowledge and understanding of the teaching contents, including through the resolution of case studies and the critical interpretation of the regulations • *Applying knowledge and understanding* ○ The student must demonstrate knowledge through the evaluation of the ability to approach the problem and the identification of possible solutions. • *Autonomy of judgment* ○ The student will have to demonstrate that he is able to make his own judgments, including through the autonomous processing and application of the knowledge and skills acquired. • *Communicating knowledge and understanding* ○ The student must possess properties of language and clarity of presentation, with particular reference to the legal regulations of the sector. • *Communication skills* ○ The student must have property of language and expository clarity, also in using of specific scientific and technical terminology. • *Capacities to continue learning* ○ Ability to maintain, develop and expand the knowledge acquired.
Criteria for assessment and attribution of the final mark	The final grade is in thirtieths. The exam is passed when the grade is greater than or equal to 18/30. 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.
Additional information	

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