ACADEMIC YEAR 2025/2026

GENERAL INFORMATION	
Name of the course	**HYGIENE AND SAFETY OF PRIMARY PRODUCTION OF ANIMAL ORIGIN**
Degree course	Animal Science L38
Academic Year	III year
CFU	9 (8 CFU lectures; 1 hands on)
Language	Italian
Academic calendar	II semester (02/03/2026 – 19/06/2026)
Attendance	Mandatory

Teacher	**e-mail address**	**phone**
Giancarlo Bozzo	giancarlo.bozzo@uniba.it	+390805719851
Nicoletta Cristiana Quaglia	nicolettacristiana.quaglia@uniba.it	+390805713849

Department and address	Campus of Veterinary Medicine, S.P. 62 to Casamassima km 3, 70010 Valenzano (BA)
Virtual headquarters	Microsoft Teams platform if necessary (Teams code: **7241t18**)
Tutoring (time and day)	Monday 09:30-11:30; Wednesday 14.00-16.00. According to an appointment requested by e-mail.

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. 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; (iii) protection of animals during transport and at the slughterhouse. Meat: the slaughterhouse - epidemiological observatory; carcass classification; anatomical cuts. Milk: milking hygiene, hygiene of milk production farms; storage and sale of raw milk on the farm; microbiological criteria for raw milk and colostrum and related regulations. Eggs: hygienic aspects of egg production; chemical composition of eggs. Live bivalve molluscs: overview of live bivalve mollusc anatomy; good hygiene practices in live bivalve mollusc production and harvesting; production technologies, harvesting and hygiene requirements for live bivalve molluscs; hygiene requirements for live bivalve mollusc production and harvesting areas; national and European regulations. Fishery products: Regulations for primary production; registration of fishing enterprises; structural requirements for all vessels, factory and refrigerated vessels; transportation and landing of fish products; methods for catching and storing fresh fish; characteristics of freshness; slaughtering techniques and appearance of fish. Honey and hive products: Reference to hive biology; honey production and regulatory requirements.
Practical activities	The practical activities will be carried out: (i) in the field, at sites related to primary and

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CFU: 1 **Hours: 10**	post-primary production of food of animal origin; (ii) through the use of video; and (iii) in the laboratories of the Food Safety Section.
Biosafety rules for the attendance of practical activities.	Access to the laboratories of the Food Safety section of DiMeV is only permitted if wearing protective clothing (gowns and disposable latex gloves), and having read the biosafety manual.
Books and bibliography	Igiene e Tecnologie degli alimenti di origine animale (Giampaolo Colavita – Ed. Point Veterinaire Italie. Igiene nei processi alimentari - Progettazione della sicurezza degli alimenti (a cura di A. Paparella, M. Schiavone, P. Visciano. Ed. HOEPLI)
Additional materials	Scientific papers and lessons note

Work schedule			
Total	Lectures	Hands on (Laboratory, working groups, seminars, field trips)	Out-of-class study hours/ Self-study hours
Hours			
225	64	10	151
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.

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	• *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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