

### Dipartimento di Medicina Veterinaria



#### **ACADEMIC YEAR 2023/2024**

General information			
Academic subject	FOOD BORNE ZOONOSES AND EPIDEMIOLOGY		
Degree course	Safety and Health of Food of Animal Origin		
Academic Year	2023/2024 – I year		
European Credit Transfer and Accumulation System (ECTS) 7 + 1E			
Scientific sector	VET/05		
Language	Italian		
Academic calendar (starting	and ending date) Second semester (27 February 2023 – 16 June 2023)		
Attendance	not mandatory		

Professor			
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Department and address	Campus of Veterinary Medicine, S.P. 62 to Casamassima km 3, 70010 Valenzano (Ba)		
Virtual headquarters	Teams code: d6yu8n9 - Attività tutoria: zoonosi ed epidemiologia - LM86		
Tutoring (time and day)	Tuesday from 14.00 to 16:00; Wednesday from 14:30 to 16:30		
	In presence or in remotely, upon appointment.		
Professor of Epidemiology			
Name and Surname	Alessandra Cavalli		
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Virtual headquarters	Teams code: d6yu8n9 - Attività tutoria: zoonosi ed epidemiologia - LM86		
Tutoring (time and day)	Tuesday from 14.00 to 16:00; Wednesday from 14:30 to 16:30		
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#### **Additional materials**

Additional materials	
Syllabus	
Learning Objectives	Knowledge of the main zoonoses sustained by viral, bacterial and unconventional agents. Acquisition of the principles and methods of both basic and applied epidemiology to infectious diseases of farm animals, with particular attention to those provided for by the Veterinary Police Regulations and zoonoses. General notions of prevention, control and eradication of infectious diseases of animals with particular reference to prophylaxis measures aimed at promoting human health
Course prerequisites	The student must have basic knowledge of biology and general microbiology.
Contents	Foodborne zoonoses Introduction to the course: training objectives and teaching methodologies. General: historical notes, definitions. The One Health Theory. Legislative bases. Health agencies and organizations. Zoonoses sustained by viral agents: calicivirus, rotavirus, astrovirus, picornavirus, viral hepatitis, emerging viruses. Zoonoses sustained by bacterial agents: tuberculosis, brucellosis, listeriosis, salmonellosis, campylobacteriosis, anthrax, coxiellosis, infections with verocytotoxic Escherichia coli, vibriosis, yersiniosis. Zoonoses sustained by unconventional agents: TSE. European legislation on animal health (EU Regulation 2016/429) Epidemiology



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	Introduction to the course: training objectives and teaching methodologies. The
	concepts of population, frequency, distribution and determinants of health and
	disease in an epidemiological study. Frequency measurements. Sporadic endemic
	and epidemic diseases. Course and transmission of infectious diseases. Basic
	reproduction number and herd immunity. Impact of livestock diseases on human
	health, the agri-food economy and the environment. Prophylactic measures of
	infectious diseases. Setting up an epidemiological study.
Books and bibliography	Foodborne zoonoses
,	Farina -Scatozza "Trattato di Malattie Infettive degli Animali Domestici", 2006 UTET
	Sito Web CDC (inglese) http://www.cdc.gov/DiseasesConditions/
	Epicentro, il portale dell'epidemiologia per la sanit pubblica (italiano)
	http://www.epicentro.iss.it/default.asp
	Eur-lex: https://eur-lex.europa.eu/legal-
	content/IT/TXT/HTML/?uri=LEGISSUM:3005 2
	Materiale didattico utilizzato nel corso delle lezioni frontali (powerpoint)
	Epidemiology
	M. Thrusfield (2007), Veterinary epidemiology, Blackwell Science Ltd, Oxford, III
	edition (inglese).
	Bottarelli, Ostanello. Epidemiologia, 2011, edizioni Edagricole.
	Appunti di epidemiologia veterinaria, a cura del Prof. E. Bottarelli (Universit di
	Medicina Veterinaria di Parma). (https://www.unipr.it/~bottarel/epi/)
	Office international des Epizooties http://www.oie.int/ (inglese, francese, spagnolo)
	Materiale didattico utilizzato nel corso delle lezioni frontali (powerpoint e materiali
Additional materials	illustrativi)
Additional materials	

Work schedule				
Total	Lectures		Hands on (Laboratory, working groups, seminars, field trips)	Out-of-class study hours/ Self-study hours
Hours				
200	56		20	124
ECTS				
8	7		1	
		The course will be based on 56 hours of classic, but also innovative with moments of self-assessment of learning, co-teaching lessons visiting professors, flipped classrooms, elaboration of works in gro 20 hours of laboratory training will be carried out to acquire skills on the diagnosis and study of infectious diseases. Lectures take pla classroom with the help of multimedia devices such as PCs, project connections that allow viewing of PowerPoint files and educational The PowerPoint slides will, from time to time, be made available to format. Practical activities include laboratory exercises that take perfacilities of the Infectious Diseases section. Students are divided in people and are followed individually, in the execution of the laboratory average number of students enrolled in the course, this didactic near the replication of the hours of exercises in shifts.		groups. In addition, ills and competences e place in the ojectors, internet onal videos / films. le to students in pdf e place at the d into groups of 2-5 boratory tests tors. Considering the
Expected learning	outcomes			



## Dipartimento di Medicina Veterinaria



Knowledge and understanding		<ul> <li>Learn about foodborne zoonotic diseases</li> </ul>	
on:		<ul> <li>Know how infectious diseases are transmitted and controlled</li> </ul>	
		<ul> <li>Knowledge of the health system and regulatory bases</li> </ul>	
Applying knowledge and		O Understanding the risks of transmission of zoonotic diseases in different	
understanding on:		foods	
		o Knowing and being able to identify and properly apply methods to reduce	
		the zoonotic risk in food	
		<ul> <li>Understanding and ability to extract relevant information from texts, news</li> </ul>	
		and alerts	
Soft skills	•	Making informed judgments and choices	
		<ul> <li>Ability to analyse the operational criticalities of a process</li> </ul>	
		<ul> <li>Ability to independently investigate topics of professional interest</li> </ul>	
		<ul> <li>Ability to critically use notions and data</li> </ul>	
		<ul> <li>Ability to propose solutions in problematic situations</li> </ul>	
	•	Communicating knowledge and understanding	
		<ul> <li>Ability to adopt different linguistic registers, including the technical- scientific one, to adequately communicate experimental results</li> </ul>	
		<ul> <li>Ability to work in a team, adopting adequate communication and interaction strategies</li> </ul>	
	•	Capacities to continue learning	
		Ability to understand and critically evaluate the scientific literature	

Assessment and feedback	
Methods of assessment	Verification of the results achieved will be conducted: - during the course, through flip teaching sessions in which the student's autonomy of judgment and his ability to exploit previously learned concepts will be assessed at the end of the course, through the final exam which will ascertain the knowledge and understanding of the topics covered by means of questions aimed at ascertaining the ability to communicate and apply the knowledge acquired during the lessons.
Evaluation criteria	<ul> <li>Knowledge and understanding         <ul> <li>Ability to express the acquired knowledge in an organic and in-depth way</li> </ul> </li> <li>Applying knowledge and understanding         <ul> <li>Ability to make links between different disciplines and provide appropriate examples</li> </ul> </li> <li>Autonomy of judgment         <ul> <li>Ability to analyse, synthesize and evaluate</li> </ul> </li> <li>Communication skills         <ul> <li>Capacity and clarity of presentation</li> <li>Expressive appropriateness, with particular reference to specialist terminology</li> </ul> </li> <li>Capacities to continue learning         <ul> <li>Ability to rework knowledge and transfer it to new and different situations</li> </ul> </li> </ul>
Criteria for assessment and attribution of the final mark	The evaluation system includes an oral exam on topics covered by the program. The final evaluation, expressed out of thirty, will be considered passed with a grade equal to or greater than 18 and will take into consideration not only the accuracy of the answer but also the communication skills, clarity of presentation, disciplinary competence and the level of detail
Additional information	