

DIPARTIMENTO DI MEDICINA VETERINARIA



General information			
Academic subject	FOOD ECONOMICS AND MARKETING		
Degree course	Foods of animal origin safety and health – (LM86)		
Academic Year	2022/2023 -	2022/2023 – II year	
European Credit Transfer and Accumulation System (ECTS)		tem (ECTS)	6
Language	-Italian		
Academic calendar (starting and ending date) II se		II semester	
Attendance	Not compulsory		

Professor/ Lecturer	
Name and Surname	Annalisa DE BONI
E-mail	annalisa.deboni@uniba.it
Telephone	0805442888
Department and address	Campus of Veterinary Medicine, S.P. 62 to Casamassima km 3, 70010 Valenzano (Ba)
Virtual headquarters	Teams
Tutoring (time and day)	From Monday to Thursday, after appointment by e- mail

Syllabus	
Learning Objectives	The specific educational objective of the course is to provide the student with the knowledge, skills and analytical tools useful to use the levers of the marketing mix. The skills acquired will allow you to define, plan and manage business-marketing strategies, with a view to market and consumer satisfaction. Attendance at the course will provide tools and skills useful for the drafting of marketing plans and technical-scientific reports related to the planning of marketing actions of food production. Moreover, basic competences relative to the appraisals of environmental sustainability and the instruments and methods for its communication to the consumer will be acquired.
Course prerequisites	Basic knowledge of microeconomics with particular reference to the economic theory of the exchange of economic goods.
Contents	Introduction: the agro-food market structure and evolution. Marketing in the agro-food business: marketing and marketing management theories in the agro-food sector. Marketing analysis: evolution of consumer and organization purchasing preferences and behaviour; market segmentation; analysis of the competitive system, Porter's model. Strategic planning and marketing plan: segmentation, target and market positioning; marketing mix development: the 4 p (product, price, place, promotion). Marketing and sustainability: tools and methodologies for the assessment of the impacts and sustainability of food production.
Books and bibliography	A. Foglio (2007) Il Marketing agroalimentare, Franco Angeli, Milano • Peter J.P., Donnelly J.H.Jr., Pratesi C.A. (VII edizione). Marketing, McGraw-Hill Ed. Supplementary material and case studies will be available before lessons on the Teams platform or similar.
Additional materials	

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



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			field trips)	hours/ Self-study		
Harris				hours		
Hours	<u></u>		T T T T T T T T T T T T T T T T T T T	00		
150	60			90		
ECTS			T T T T T T T T T T T T T T T T T T T			
6	6					
Teaching strategy		supporte	ectures, analysis of case studies, classroom discussions. The lessons will be upported by Power point presentations and case study material will be available to			
		students	students in pdf format before each lesson.			
Francisco de la constitución						
Expected learning				f 1 : 1: 1: 1: 1:		
Knowledge and un	nderstanding		principles of economic behaviour of market player	rs for planning activities		
on:			and evaluating economic performance;			
			rketing tools, with particular reference to the	agro-1000 Sector and		
			consumer behaviour; Critical analysis of the main trends in the food market in order to develop			
Applying knowleds	go and	planning and management of corporate marketing strategies of food products. o strategic approaches to the production processes of food of animal origin in				
understanding on:	_		icular innovative ones;	ood of allitial origin in		
understanding on.	•	 proposing improvement strategies for existing products 				
			· · · · · · · · · · · · · · · · · · ·	t of new trends in food		
			contributing to the design of new products in the light of new trends in food consumption and the evolution of the socioeconomic context and to assess			
 			company production processes in terms of sustainability;			
Soft skills				',		
JUIT SKIIIS			ring informed judgments and choices Toving marketing planning			
		· ·	itifying potential markets and to propose organiza	tional and management		
			tions to meet consumer demand.	tional and management		
			nmunicating knowledge and understanding cribing and to communicate with appropriat	o tochnical language		
			rmation, ideas, problems, related technical solu			
			keting choices to interlocutors, specialists and	· · · · · · · · · · · · · · · · · · ·		
			erent categories and types of operators involved in t			
			et collaborative relationships within a group.			
			acities to continue learning			
			pening of knowledge and acquiring new expertise	through data collection		
			analysis. Moreover, students will be autonomous i	_		
			nderstand and manage the enterprise's position on	_		
				ar net		

Assessment and feedback	
Methods of assessment	
Evaluation criteria	 Knowledge and understanding Describing the food market in its structural characteristics and its recent evolution in the socio-economic context
	 Applying knowledge and understanding critically analysing the phenomena and patterns of behaviour of consumers and businesses for proper marketing planning
	Autonomy of judgment
	 To propose innovative products and related marketing strategies
	 Communicating knowledge and understanding Communicating the results of analyses and proposals also through the submission of



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	case studies
	Capacities to continue learning
	 Proposing suitable methodologies for the collection of data and information and
	marketing approaches suitable for the resolution of the proposed problems.
Criteria for assessment and	The final exam will consist of an oral exam on the topics developed during the
attribution of the final mark	lessons. The evaluation of the student's preparation will be based on criteria pre-
	established criteria, as detailed in the Teaching Regulations of the Second Cycle
	Degree Course in Safety and Health of Food of Animal Origin (LM86). Student can
	take a partial test on the first part of the program (3 CFU) concerning a case study,
	that will be discussed during the examination. The evaluation will be carried out on
	the basis of the criteria of consistency with the topics of the part of the programme
	covered, the quality of the treatment, the analytical capacity, and the level of
	structuring of the arguments. The partial test is considered passed by obtaining a
	minimum vote of 18 out of 30. The result of this test will contribute to the
	evaluation of the profit exam and will be valid for one academic year. For students
	who have taken the partial test achieving a minimum score of 18 out of 30, the final
	profit exam will be evaluated on the remaining part of the program whose grade will
	be expressed in thirtieths and will average with the grade obtained at the partial
	test. For students who have not taken or passed the partial test, the final exam will
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Additional information	refer to the whole program
Additional information	