

General information	
Academic subject	Meat production technologies
Degree course	Veterinary Medicine
Academic Year	2021/2022
European Credit Transfer and Accumulation System (ECTS)	3
Language	Italian
Academic calendar (starting and ending date)	I Bimester
Attendance	Mandatory

Professor/ Lecturer	
Name and Surname	Giancarlo Bozzo
E-mail	giancarlo.bozzo@uniba.it
Telephone	0805443855
Department and address	Veterinary Medicine Campus – 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	The subject, within the Degree Course provides the student with knowledge and skills relating to animal sciences, with particular reference to the evaluation, management and prevention of hazards in the context of the meat production technologies. National and European regulations on hygiene and safety.
Course prerequisites	Microbiology, pharmacology, toxicology, hygiene of farms and infectious diseases
Contents	Food Safety and Quality. The slaughterhouse - epidemiological observatory. Farm Animal welfare. Establishments for production, storage, processing and marketing of the fresh meat. The management of self-control in the slaughter cutting. Sanitation and staff training. The transport of animals to the slaughterhouse (EC Reg. 1/2005). Meat. Carcass classification and anatomical cuts. The main alterations of the meat. Mechanically separated meats. Traceability of meat. Commercial aspects of meat production (Reg. CE 1169/2011). Traditional slaughter (cattle, pigs, horses, sheep and goats, poultry, rabbits and game). Flow diagrams and evaluation of CCPs (Reg. CE 853/2004; Reg. CE 854/2004). Laboratory tests in the inspection of meat. Heavy metals. Mycotoxins. Ritual slaughter and the protection of animals at the time of killing (Reg. CE 1099/2009).
Books and bibliography	Manuale di Ispezione e controllo delle carni (Eugenio Scanziani - Ed. Ambrosiana)
Additional materials	Scientific papers and lessons notes

Work schedule			
Total	Lectures	Hands on (Laboratory, working groups, seminars, field trips)	Out-of-class study hours/ Self-study hours
Hours			
75	26	25	24
ECTS			

3	2	1	
Teaching strategy			
		The course contents will be treated with the support of PowerPoint, exercises and video.	
Expected learning outcomes			
Knowledge and understanding on:		In accordance with the Day One Competences adopted by the ECCVT, the student must be able to know the main food safety requirements and national and European legislation, in the meat production technology.	
Applying knowledge and understanding on:		<p>The student must possess theoretical and practical skills for the management of the meat production technology.</p> <p>Collect, store and transport samples, select appropriate diagnostic tests, interpret and understand the limitations of test results (1.21)</p> <p>Recognize signs of possible notifiable diseases and zoonoses and take appropriate actions, including notification to competent authorities (1.24)</p> <p>Perform ante-mortem inspection of animals destined for the food chain, also paying attention to animal welfare aspects; correctly identify the conditions affecting the quality and safety of products of animal origin, excluding those from the food chain (1.34)</p> <p>Perform food and feed inspection including post mortem inspection of food producing animals and inspection in the field of food technology (1.35).</p>	
Soft skills		<ul style="list-style-type: none"> • Making informed judgments and choices <p>Ability to analyse and solve hygienic-sanitary problems of the meat production chain.</p> <ul style="list-style-type: none"> • Communicating knowledge and understanding <p>Ability to use and analyse the national and European legislations</p> <ul style="list-style-type: none"> • Capacities to continue learning <p>Ability to maintain, develop and expand the knowledge acquired.</p> <p>Animal welfare legislation on movement of animals and notifiable diseases (2.7).</p> <p>The principles of disease prevention and the promotion of health and well-being (2.9).</p>	

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 meat production chain; knowledge of national and European regulations.
Evaluation criteria	<ul style="list-style-type: none"> • Knowledge and understanding <ul style="list-style-type: none"> ○ 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 <ul style="list-style-type: none"> ○ The student must demonstrate knowledge through the evaluation of the ability to approach the problem and the identification of possible solutions. • Autonomy of judgment <ul style="list-style-type: none"> ○ 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 <ul style="list-style-type: none"> ○ The student must possess properties of language and clarity of presentation, with particular reference to the legal regulations of the sector. • Communication skills

	<ul style="list-style-type: none"> ○ The student must have property of language and expository clarity, also in using of specific scientific and technical terminology. • Capacities to continue learning <ul style="list-style-type: none"> ○ 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 meat production; the student will have to demonstrate mastery of technical and legal language.
Additional information	