

General Information	
Academic subject	Marketing and Quality management of Typical food Products (9 CFU) Module: Food Quality
Degree course	Sustainable Management of the Mediterranean Countryside
Curriculum	
ECTS credits	3 ECTS
Compulsory attendance	No
Language	Italian

Subject teacher	Name Surname	Mail address	SSD
	Maria Lisa Clodoveo	marialisa.clodoveo@uniba.it	AGR/15

ECTS credits details			
	2 ECTS Lectures [L]	1 ECT Lab & field cl [L&Fcs])	

Class schedule	
Period	II semester
Year	III year
Type of class	Lecture-workshops

Time management	
Hours	30
In-class study hours	16
Out-of-class study hours	14

Academic calendar	
Class begins	5th March, 2018
Class ends	22nd June, 2018

Syllabus	
Prerequisites/requirements	Knowledge of principles of chemistry and biochemistry Knowledge of principles of microbiology
Expected learning outcomes (according to Dublin Descriptors) (it is recommended that they are congruent with the learning outcomes contained in A4a, A4b, A4c tables of the SUA-CdS)	<p><i>Knowledge and understanding</i></p> <ul style="list-style-type: none"> • Knowledge and understanding of nutritional quality of food • Knowledge and understanding of food manufacturing processes <p><i>Applying knowledge and understanding</i></p> <ul style="list-style-type: none"> • Ability to assess the accuracy of a food production process <p><i>Communicating knowledge and understanding</i></p> <ul style="list-style-type: none"> • Ability to use informatics (drawing, graphic representation, and so on) <p><i>Capacities to continue learning</i></p> <ul style="list-style-type: none"> • Ability to continue learning by consulting books, papers and computerized catalogs. <p>Expected learning outcomes in terms of knowledge and skills are listed in Annex A of the Study Guide Course Guidelines (expressed through the European Degree Program Title</p>
Contents	<ul style="list-style-type: none"> • Technological quality evaluation of foods and raw materials used in food making processes.

	<ul style="list-style-type: none"> • Food safety systems
Course program	
Bibliography	<ul style="list-style-type: none"> • Notes • Supporting materials distributed during lessons • Scientific articles <p>Ottavio Salvadori del Prato Trattato di tecnologia lattiero-casearia - Edizioni Agricole</p> <ul style="list-style-type: none"> • Ribereau-Gayon, P., Dubourdieu, D., Donèche, B., Lonvaud, A. «Traité d'Œnologie. 1. Microbiologie du vin. Vinifications», ed. Dunod, Paris (1998); oppure l'equivalente testo in italiano edito da Edagricole, Bologna (2003). • Ribereau-Gayon, P., Glories, Y., Maujean, A., Dubourdieu, D. «Traité d'Œnologie. 2. Chimie du vin. Stabilisation et traitements», ed. Dunod, Paris (1998); oppure l'equivalente testo tradotto in italiano edito da Edagricole, Bologna (2003). • A. Ricci Oleum. Manuale dell'olio da olive - editore: IL SOLE 24 ORE EDAGRICOLE (2011)
Notes	
Teaching methods	The teacher will use PC and PowerPoint in order to project images and movies
Assessment methods (indicate at least the type written, oral, other)	<p>For students attending the course there will be a partial exam after the first part of the course. This partial exam consists of an oral test on the subjects developed during the hours of lecture and exercise. The outcome of this test contributes to the evaluation of the examination of profit and is valid for one academic year. The test is passed with a vote of at least 18/30.</p> <p>The exam consists of an oral exam on the topics developed during the course. During the oral exam the design work will be a topic of discussion. The test is passed with a vote of at least 18/30. The teacher can assign to each student a theme to develop a slide presentation at the end of the course</p> <p>For students who have stood the first part of the exam, the final vote is expressed by the average of the votes obtained in the two oral tests.</p> <p>The oral examinations are public.</p> <p>For foreign, the exam can be done in English</p>
Evaluation criteria (Explain for each expected learning outcome what a student has to know, or is able to do, and how many levels of achievement there are.	<p>Knowledge and understanding skills</p> <ul style="list-style-type: none"> • Knowledge and understanding of nutritional quality of food • Knowledge and understanding of food manufacturing processes <p>Knowledge and understanding skills applied</p> <ul style="list-style-type: none"> • Food quality and safety, evaluation and management in food industry <p>Communicative Skills</p> <ul style="list-style-type: none"> • Ability to communicate clearly the knowledge to specialists and non specialists <p>Ability to learn</p> <ul style="list-style-type: none"> • Ability to learn and deepen in a self-directed and autonomous way
Further information	