

General Information	
Academic subject	Animal production and quality of raw materials
Degree course	Bachelor Programme: Food Science and Technology
ECTS credits	6 ECTS
Compulsory attendance	No
Teaching language	Italian

Subject teacher	Name Surname	Mail address	SSD
	Marco Ragni	marco.ragni@uniba.it	AGR/19

ECTS credits details	
Basic teaching activities	4 ECTS Lectures 2 ECTS Laboratory or field classes

Class schedule	
Period	II semester
Course year	First
Type of class	Lecture- workshops

Time management	
Hours	150
In-class study hours	60
Out-of-class study hours	90

Academic calendar	
Class begins	March 2 th , 2020
Class ends	June 12 th , 2020

Syllabus	
Prerequisites/requirements	
Expected learning outcomes	<p><i>Knowledge and understanding</i></p> <ul style="list-style-type: none"> ○ Knowledge of the main zootechnical systems for the production of raw materials (milk, meat, eggs and fish products); concepts of quality, genuineness, salubrity of the productions, factors and parameters of quality: relationship between nutrition and quality of the various variability factors of qualitative aspects and quality products <p><i>Applying knowledge and understanding</i></p> <ul style="list-style-type: none"> ○ Ability to apply to the productions a systematic approach to the evaluation of quantitative aspects of animal production. ○ Go back to the animal variability factors that determine qualitative characteristics of animal production and their temporal variability. ○ Describe the qualitative characteristics and the structural organization of innovative animal production systems. <p><i>Making informed judgements and choices</i></p> <ul style="list-style-type: none"> ○ Ability to correctly orient the search for suitable solutions to modify the qualitative characteristics of animal production. ○ Properly adapt the appropriate means and procedures to monitor the qualitative characteristics of animal production. <p><i>Communicating knowledge and understanding</i></p> <ul style="list-style-type: none"> ○ Ability to report properly the procedures and techniques behind the processes and phenomena that interact with the productions. <p><i>Capacities to continue learning</i></p> <ul style="list-style-type: none"> ○ Ability to deepen and update their knowledge about quantitative aspects of animal production.

	The expected learning outcomes, in terms of both knowledge and skills, are provided in Annex A of the Academic Regulations of the Degree in Food Science and Technology (expressed through the European Descriptors of the qualification)
Contents	<ul style="list-style-type: none"> - the production of meat, milk, eggs and fish; - sampling and quality checks; - parameters and variability factors; - quality, genuineness, healthiness; - nutritional and biological value of foods.
Course program	
Reference books	<ul style="list-style-type: none"> • D. Balassini – Zootecnia Generale. Calderini Edagricole. 2003. • E. Borgioli. Alimentazione e Nutrizione Animale. Ed. Edagricole. • E. Borgioli. Miglioramento genetico degli animali in produzione zootecnica. Ed. Edagricole
Notes	
Teaching methods	<p>The course topics will be handled with PowerPoint presentations, video clips, classroom exercises or labs. Practical lessons in zootechnical practices.</p> <p>Lecture notes and educational supplies will be provided by means of a mailing list or online platforms (i.e.: Edmodo, Google Drive...)</p>
Evaluation methods	<p>The exam consists of an oral dissertation on the topics developed during the theoretical and theoretical-practical lectures in the classroom and in the laboratory/production plants, as reported in the Academic Regulations for the Bachelor Degree in Food Science and Technology (article 9) and in the study plan (Annex A).</p> <p>Students attending at the lectures may have a middle-term preliminary exam, consisting of a written test, relative to the first part of the program, which will concur to the final evaluation and will be considered valid for a year.</p> <p>The evaluation of the preparation of the student occurs on the basis of established criteria, as detailed in Annex B of the Academic Regulations for the Bachelor Degree in Food Science and Technology.</p> <p>Non-Italian students may be examined in English language, according to the aforesaid procedures.</p>
Evaluation criteria	<p><i>Knowledge and understanding</i></p> <ul style="list-style-type: none"> ○ Descriptive capabilities of the main animal production processes, quantitative aspects of animal production and variability factors <p><i>Applying knowledge and understanding</i></p> <ul style="list-style-type: none"> ○ adequate understanding and knowledge on the quality parameters of animal production <p><i>Making informed judgements and choices</i></p> <ul style="list-style-type: none"> ○ improve production processes and quanti-qualitative characteristics of animal production <p><i>Communicating knowledge and understanding</i></p> <ul style="list-style-type: none"> ○ ability and ability to describe phenomena, production processes and <i>characteristics of food of animal origin</i> <p><i>Capacities to continue learning</i></p> <ul style="list-style-type: none"> ○ adequate ability to hypothesize innovative approaches to the quantitative and qualitative improvement of animal production
Receiving times	Every day form Monday to Friday from 9.00 am to 12.00 pm.