



COURSE OF STUDY Master degree: Food Science and Technology (LM70) ACADEMIC YEAR 2023-2024

ACADEMIC SUBJECT *Economics and management of food companies (3 ECTS) - I. C. Economics of food production systems (6 ECTS)*

General information	
Year of the course	First
Academic calendar (starting and ending date)	First semester (September 25 th , 2023 – January 19 th , 2024)
Credits (CFU/ETCS):	3
SSD	Agricultural economics and rural appraisal (AGR/01)
Language	Italian
Mode of attendance	No Compulsory

Professor/ Lecturer	
Name and Surname	Domenico Carlucci
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Department and address	DIP. DISSPA – Università degli Studi di Bari
Virtual room	Microsoft Teams: code cwada9h
Office Hours (and modalities:	Monday to Friday by appointment
e.g., by appointment, on line,	
etc.)	

Work schedule			
Hours			
Total	Lectures	Hands-on (laboratory, workshops, working groups, seminars, field trips)	Out-of-class study hours/ Self-study hours
75	16	14	45
CFU/ETCS			
3	2	1	

Learning Objectives	The student will acquire knowledge and skills about the management of modern food companies operating in the competitive context of developed economies. In particular, the enterprise system will be analyzed considering the corporate, organizational-institutional and economic-financial dimensions.
Course prerequisites	There are no specific prerequisites different from those required for the access to the Master's Degree Course in Food Science and Technology.

Teaching strategies	Course topics are addressed with the aid of Power Point presentations. Classroom practice will consist in case study analysis. All the teaching material used for the lessons will be made available to the students on the Microsoft Teams platform.
Expected learning outcomes in	
Expected learning outcomes in terms of	



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Knowledge and understanding	• Knowledge of the various structural, corporate, organizational and
on:	governance arrangements of food companies as well as the main tools for
	measuring company performances.
Applying knowledge and	• Ability to express a correct assessment of the main business decisions
understanding on:	based on the specific economic, financial and patrimonial situation of the food
	companies as well as its various structural, corporate, organizational and
	governance structure.
Soft skills	Making informed judgments and choices:
	• Ability to independently develop decision-making solutions which are
	suitable for managing the processes of the food companies according to the
	optimizing criteria of economic results.
	Communicating knowledge and understanding:
	• Ability to use an appropriate terminology in discussing complex issues
	related to the economic, financial and patrimonial management of modern food
	companies, even within a multidisciplinary working group.
	Capacities to continue learning:
	\circ Ability to deepen and update own knowledge about the economic,
	financial and patrimonial management of modern food companies.
Syllabus	
Content knowledge	Firm and enterprise: the foundations of business economics
	• Legal forms of business: sole proprietorships; society of people; capital
	society; cooperative society.
	• Corporate governance: private company; public company; community
	company.
	• Business resources: material resources; immaterial resources; financial
	resources.
	• Business organization: division of labor and coordination mechanisms;
	the components of business organization (Mintzberg's model).
	• Measurement of business performances: the structure of balance sheet;
	the analysis of balance sheet.
Texts and readings	• Di Vita G. (2020). Economia e gestione aziendale. Mc Graw Hill, Milano
	• Antoldi F. (2004). Economia e organizzazione aziendale. Mc Graw Hill,
	Milano
Notes, additional materials	For more insights:
	• Favotto F., Bozzolan S., Parbonetti A. (2016). Economia aziendale:
	modelli, misure, casi. Mc Graw Hill, Milano
Repository	All teaching material will be available to students on web platforms (class Teams
	code <i>cwada9h</i>).

Assessment	
Assessment methods	 The exam consists of an oral dissertation on the topics developed during the theoretical and practical lectures in the classroom. Students 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 one academic year (Art. 4 of the Didactic Regulations of the Master's Degree Course in Food Science and Technology). The result of the mid-term exam is communicated by publication in the student's electronic register and contributes to the assessment of the profit examination by means of calculation of the weighted average. The exam for foreign students may be conducted in English as described above.





Assessment criteria	Knowledge and understanding:
	• Describing the various structural, corporate, organizational and
	governance arrangements of food companies as well as the main tools for
	measuring company performances.
	Applying knowledge and understanding:
	• Evaluating correctly business decisions according to a specific economic,
	financial and patrimonial situation of a food company as well as its various
	structural, corporate, organizational and governance assets.
	Autonomy of judgment:
	• Elaborating in a critical and pondered way reasonable and effective
	solutions to address concrete problems concerning the economic, financial and
	patrimonial management of food companies.
	Communication skills:
	• Organizing discursively through an appropriate and correct technical
	language a discussion on complex issues concerning the economic, financial and
	patrimonial management of food companies.
	Capacities to continue learning:
	• Demonstrating an adequate critical approach in identifying and arguing
	the main theoretical and practical limitations of the current knowledge related to
	the economic, financial and patrimonial management of food companies.
Final exam and grading criteria	The assessment of the student's preparation is based on predetermined criteria in
	accordance with the Didactic Regulations of the Master's Degree Course in Food
	Science and Technology (art. 4).
	The Examination Committee has a score ranging from a minimum of 18 to a
	maximum of 30 points for a positive assessment of the student's performance. By
	unanimous vote of its members, the Board may award honours in cases where the
	final mark is 30.
Further information	