

General information	
Academic subject	Economics and management of food companies (I. C.: Economics of food production systems)
Degree course	<i>Food Science and Technology (LM70)</i>
Academic Year	<i>First</i>
European Credit Transfer and Accumulation System (ECTS)	3 ECTS
Language	<i>Italian</i>
Academic calendar (starting and ending date)	<i>September 26<sup>th</sup>, 2022 – January 20<sup>th</sup>, 2023</i>
Attendance	<i>No Compulsory</i>

Professor/ Lecturer	
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Department and address	<i>DiSSPA</i>
Virtual headquarters	<i>Microsoft Teams</i>
Tutoring (time and day)	Monday-Friday, 9.00-13.00

Syllabus	
Learning Objectives	<i>The student will acquire in-depth knowledges and skills regarding the organization and management of modern food companies which operate in the competitive context of developed economies.</i>
Course prerequisites	<i>Base knowledge of production economics and agri-food markets</i>
Contents	<ul style="list-style-type: none"> <li>- <i>Firm and enterprise: the foundations of business economics</i></li> <li>- <i>Legal forms of business: sole proprietorships; society of people; capital company; cooperative company</i></li> <li>- <i>Corporate governance models: private company; public company; community company</i></li> <li>- <i>Business resources: material resources; immaterial resources; financial resources</i></li> <li>- <i>Business organization: activities, functions and processes; the Mintzberg's model; coordination mechanisms</i></li> <li>- <i>Measurement of business performances: the structure of the balance sheet; the analysis of the balance sheet</i></li> </ul>
Books and bibliography	<ul style="list-style-type: none"> <li>• Di Vita G. (2020). <i>Economia e gestione aziendale</i>. Mc Graw Hill, Milano</li> <li>• Favotto F., Bozzolan S., Parbonetti A. (2016). <i>Economia aziendale: modelli, misure, casi</i>. Mc Graw Hill, Milano</li> <li>• Antoldi F. (2004). <i>Economia e organizzazione aziendale</i>. Mc Graw Hill, Milano</li> </ul>
Additional materials	<i>Notes, slides and other bibliographic materials will be furnished during the course</i>

Work schedule			
Total	Lectures	Hands on (Laboratory, working groups, seminars, field trips)	Out-of-class study hours/Self-study hours
<b>Hours</b>			
75	16	14	45
<b>ECTS</b>			
3	2	1	

<b>Teaching strategy</b>	Lectures will be presented through PC assisted tools (PowerPoint, video). Practical activities will be experienced by case studies examination. Lecture notes and educational supplies will be provided by means of online platforms
<b>Expected learning outcomes</b>	The expected learning outcomes, in terms of both knowledge and skills, are provided in Annex A of the Academic Regulations of the Master Degree in Food Science and Technology (expressed through the European Descriptors of the qualification)
<b>Knowledge and understanding on:</b>	<ul style="list-style-type: none"> <li>○ Knowledge of the different structural and organizational characteristics of the food companies as well as the main tools for measuring business performances</li> </ul>
<b>Applying knowledge and understanding on:</b>	<ul style="list-style-type: none"> <li>○ Ability to assess properly the socio-economic impact of business decisions according to the different structural and organizational characteristics of food companies</li> </ul>
<b>Soft skills</b>	<ul style="list-style-type: none"> <li>● <i>Making informed judgments and choices</i> <ul style="list-style-type: none"> <li>○ Ability to orient correctly in the search for suitable solutions to manage the production processes of the food company according to the criteria of effectiveness and efficiency</li> </ul> </li> <li>● <i>Communicating knowledge and understanding</i> <ul style="list-style-type: none"> <li>○ Ability to discuss effectively on complex issues related to the management of modern food companies even within a multidisciplinary working group</li> </ul> </li> <li>● <i>Capacities to continue learning</i> <ul style="list-style-type: none"> <li>○ Ability to deepen and update own knowledge about the management of food companies</li> </ul> </li> </ul>
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).	

<b>Assessment and feedback</b>	
<b>Methods of assessment</b>	<p>The exam consists of an oral dissertation on the topics developed during the theoretical and theoretical-practical lectures in the classroom as reported in the Academic Regulations for the Master 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 Master Degree in Food Science and Technology.</p> <p>The foreign student's profit test can be done in English in the way described above.</p>
<b>Evaluation criteria</b>	<ul style="list-style-type: none"> <li>● <i>Knowledge and understanding</i> <ul style="list-style-type: none"> <li>○ Being able to adequately describe the different structural and organizational characteristics of the food companies as well as the main tools for measuring business performances</li> </ul> </li> <li>● <i>Applying knowledge and understanding</i> <ul style="list-style-type: none"> <li>○ Being able to assess properly the socio-economic impact of business decisions according to the different structural and organizational characteristics of food companies</li> </ul> </li> <li>● <i>Autonomy of judgment</i></li> </ul>

	<ul style="list-style-type: none"> <li>○ Introducing reasonable hypotheses for solving possible problems related to the management of food companies</li> <li>● <i>Communicating knowledge and understanding</i> <ul style="list-style-type: none"> <li>○ Using technical language properly and correctly in discussing issues related to the management of food companies</li> </ul> </li> <li>● <i>Capacities to continue learning</i> <ul style="list-style-type: none"> <li>○ Demonstrating a sufficient critical approach in identifying and arguing the main advantages and disadvantages of specific decisions regarding the structure, organization and functioning of food companies</li> </ul> </li> </ul>
Criteria for assessment and attribution of the final mark	The evaluation criteria that contribute to the attribution of the final mark will be: knowledge and understanding, the ability to apply knowledge, autonomy of judgment, i.e. the ability to criticize and formulate judgments, communication skills
<b>Additional information</b>	