

General Information	
Academic subject	Field crop productions and quality of raw materials (I.C. Quality of vegetable raw materials)
Degree course	Bachelor programme: Food Science and Technology
ECTS credits	3 ECTS
Compulsory attendance	No
Teaching language	Italian

Subject teacher	Name Surname	Mail address	SSD
	<b>Eugenio Cazzato</b>	<a href="mailto:Eugenio.cazzato@uniba.it">Eugenio.cazzato@uniba.it</a>	AGR/02

ECTS credits details		
Basic teaching activities	2 ECTS Lectures	1 ECTS Laboratory or field classes

Class schedule	
Period	II semester
Course year	First
Type of class	Lectures, and laboratory (or field) classes

Time management	
Hours	75
In-class study hours	30
Out-of-class study hours	45

Academic calendar	
Class begins	March 5 <sup>th</sup> , 2018
Class ends	June 22 <sup>th</sup> , 2018

Syllabus	
Prerequisites/requirements	
Expected learning outcomes	<p><i>Knowledge and understanding</i></p> <ul style="list-style-type: none"> <li>○ Knowledge of the relationship between agronomic and agricultural issues and the quality of processed vegetable products</li> </ul> <p><i>Applying knowledge and understanding</i></p> <ul style="list-style-type: none"> <li>○ Ability to understand the influence of cultivation techniques on the quality of raw materials obtained from herbaceous crops.</li> </ul> <p><i>Making informed judgements and choices</i></p> <ul style="list-style-type: none"> <li>○ Ability to carry out a critical analysis of the technical strategies of the main food crops based on the qualitative and technological characteristics required for fresh or processed products.</li> </ul> <p><i>Communicating knowledge and understanding</i></p> <ul style="list-style-type: none"> <li>○ Ability to describe the basic characteristics of the biology, phenology and physiology of herbaceous crops, varietal attitudes, cultivation techniques and their influence on the qualitative and technological characteristics</li> </ul> <p><i>Capacities to continue learning</i></p> <ul style="list-style-type: none"> <li>○ The expected learning outcomes in terms of knowledge and skills are listed in Annex A of the Degree Course Teaching Regulations (expressed in European Degree Program Descriptions).</li> </ul> <p>The expected learning outcomes, in terms of both knowledge and skills, are provided in Annex A of the Academic Regulations of the</p>

	Degree in Food Science and Technology (expressed through the European Descriptors of the qualification)
Contents	Classification of food crops and their importance to human nutrition. Geographical distribution and production of the main food crops. Main agronomic aspects associated with the qualitative and technological characteristics of the following crops: wheat, barley, rice, maize, soybean, broad bean, bean, chickpea, pea, lentil, grass pea, sugar beet, canola, sunflower, tomato, potatoes, basil, mint, oregano.
Course program	
Reference books	<ul style="list-style-type: none"> <li>• Baldoni, R., Giardini, L., Coltivazioni Erbacee – Cereali Proteaginose. Patron Editore. 2000</li> <li>• Baldoni, R., Giardini, L., Coltivazioni Erbacee – Piante oleifere, da zucchero, da fibra, orticole e aromatiche. Patron Editore. 2000</li> <li>• Notes of lectures distributed during the course.</li> </ul>
Notes	
Teaching methods	<p>Lectures will be presented through PC assisted tools (Powerpoint, Adobe Acrobat, ect.).</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 A 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"> <li>○ Ability to understand and highlight the relationship between cultivation techniques and the quality of processed vegetable products</li> </ul> <p><i>Applying knowledge and understanding</i></p> <ul style="list-style-type: none"> <li>○ Ability to describe the effects of cultivation techniques on the quality of raw materials obtained from herbaceous crops.</li> </ul> <p><i>Making informed judgements and choices</i></p> <ul style="list-style-type: none"> <li>○ Make reasonable assumptions about the technical management of the main food crops intended for fresh consumption or processing.</li> </ul> <p><i>Communicating knowledge and understanding</i></p> <ul style="list-style-type: none"> <li>○ Assessment of personal skills, aimed at communication, multidisciplinary group work and judgmental skills, both in the technical and the human and ethical level.</li> </ul> <p><i>Capacities to continue learning</i></p> <ul style="list-style-type: none"> <li>○ The assessment of the student's preparation is done on the basis of predefined criteria, as detailed in Annex A of the Degree Course STAL Code. For students who have</li> </ul>

	supported the exemption test, the assessment of the profit test is expressed in thirtieth and averaging the votes obtained.
Receiving times	Monday-Friday by previous agreement by e-mail