General Information				
Academic subject		Packaging (I.C. Enology and Packaging)		
Degree course		Food Science and Technology (L26)		
ECTS credits	3 ECTS	3 ECTS		
Compulsory attendance	No			
Teaching language	Italian			
Subject teacher	Name Surname	Mail address	SSD	
Subject teacher	Carmine Summo	carmine.summo@uniba.it	AGR/15	
	Carrille Sullino	<u>carrime.summo@umba.ic</u>	Adity15	
ECTS credits details				
Basic teaching activities	2.5 ECTS Lectures	2.5 ECTS Lectures  0.5 ECTS Laboratory or field classes		
basic teaching activities	2.3 2013 20000103	0.5 ECTS EUDOTATORY OF TICIO	ciusses	
Class schedule				
Period	I semester	l semester		
Course year	Third	Third		
Type of class	Lectures and worksh	Lectures and workshops		
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Time management	75			
Hours		75		
In-class study hours		27		
Out-of-class study hours	48	48		
Academic calendar				
Class begins	September 27 <sup>th</sup> , 202	Sentember 27 <sup>th</sup> 2021		
Class ends	January 21 <sup>th</sup> , 2022	· <b>-</b>		
Class Clas	January 21 , 2022			
Syllabus				
·	Prerequisites: Chem	istry; Unit operations of food	technology	
Syllabus Prerequisites/requirements Expected learning outcomes	·		technology	
Prerequisites/requirements	Knowledge and unde		<u> </u>	
Prerequisites/requirements	Knowledge and unde	erstanding	Materials (FCM),	
Prerequisites/requirements	Knowledge and under o Knowledge technologic and physical	erstanding about the Food Contact cal process for the production of properties	Materials (FCM), and the chemical	
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	Processing: Principles and Applications, Second Edition. Ed: Stephanie Clark, Stephanie Jung, and Buddhi Lamsal. John Wiley and Sons, 2014
Notes	und Sons, 2017
Teaching methods	Lectures will be presented through PC assisted tools (PowerPoint, video). Field and laboratory classes, reading of regulations will be experienced.  Lecture notes and educational supplies will be provided by means of online platforms (i.e.: Edmodo, Google Drive)
Evaluation methods	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).  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.  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's degree in food science and Technology.  The foreign student's profit test can be done in English in the way described above
Evaluation criteria	<ul> <li>Knowledge and understanding         <ul> <li>Describe FCM and their properties</li> </ul> </li> <li>Applying knowledge and understanding         <ul> <li>Describe the possible applications of the materials of the food packaging. Able to understand the technical sheet of the materials</li> </ul> </li> </ul>
	<ul> <li>Making informed judgements and choices</li> <li>Express reasonable hypotheses about choice of materials for packaging of food products presented during lectures</li> <li>Communicating knowledge and understanding</li> <li>Correct use of technical lexicon of food packaging</li> </ul> Capacities to continue learning
Receiving times	<ul> <li>Express reasonable hypotheses about choice of materials for packaging of food products presented during lectures</li> <li>Communicating knowledge and understanding</li> <li>Correct use of technical lexicon of food packaging</li> </ul>