

General Information	
Academic subject	Genetics (I.C. Food Biochemistry and Genetics)
Degree course	Bachelor programme: Food Sciences and Technology
ECTS credits	3 ECTS
Compulsory attendance	No
Teaching language	Italian

Subject teacher	Name Surname	Mail address	SSD
	Valentina Fanelli	valentina.fanelli@uniba.it	AGR/07

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

Class schedule	
Period	I semester
Course year	Second
Type of class	Lecture - workshops

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

Academic calendar	
Class begins	September 28 th , 2020
Class ends	January 22 th , 2021

Syllabus	
Prerequisites/requirements	Prerequisites: "Chemistry" Knowledge of inorganic and organic chemistry and biology
Expected learning outcomes	<p><i>Knowledge and understanding</i></p> <ul style="list-style-type: none"> ○ Knowledge on the principal genetic methodologies <p><i>Applying knowledge and understanding</i></p> <ul style="list-style-type: none"> ○ Applying and understanding the principal genetic methodologies for crop and food production <p><i>Making informed judgments and choices</i></p> <ul style="list-style-type: none"> ○ Capacity of apply the principal genetic methodologies for crop and food production <p><i>Communicating knowledge and understanding</i></p> <ul style="list-style-type: none"> ○ Capacity of identify the principal genetic methodologies for crop and food production <p><i>Capacities to continue learning</i></p> <ul style="list-style-type: none"> ○ Capacity of communicate and continue learning the principal genetic methodologies for crop and food production <p>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)</p>
Contents	<p>BASIC CONCEPTS OF GENETICS. Evidence of DNA as hereditary material. Genotype and phenotype. Genetic and environmental variation. The main factors of genetic variation.</p> <p>GENE STRUCTURE AND FUNCTION OF DNA AND RNA. DNA and RNA structure. Replication of DNA. Transcription and translation. Nature of the genetic code.</p> <p>ORGANIZATION AND TRANSMISSION OF HEREDITARY MATERIAL.</p>

	<p>Organization of DNA in the chromosomes. Chromosomes. Karyotype, Mitosis. Meiosis. Life cycles.</p> <p>MENDEL'S HEREDITY.</p> <p>Mendel's experiments and principles. Selfing and backcrossing. Heterozygosity reduction and implications for breeding. Statistical analysis of gene segregation. The chromosomal theory of heredity. Interallelic interactions. Epistatic genes. Complementary genes. Multiple alleles and incompatibility in plant species. Characters associated with sex. Association of genes. Crossing over and gene recombination. Genetic maps.</p> <p>MUTATIONS.</p> <p>Types and origin of mutations. Gene mutations. Chromosomal mutations. Aneuploids. Polyploids.</p>
Course program	
Reference books	<ul style="list-style-type: none"> • Snustad D.P., Simmons M.J. 2006. Principles of Genetics. Wiley Publisher. • Russel P.J. 2006. IGenetics: A Molecular Approach. Pearson/Benjamin Cummings Publisher • Notes from classes
Notes	
Teaching methods	<p>Lectures will be held with the help of powerpoint presentations.</p> <p>Lecture notes and educational supplies will be provided by e-mail or online platforms (i.e.: 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"> ○ Knowledge on the principal genetic methodologies <p><i>Applying knowledge and understanding</i></p> <ul style="list-style-type: none"> ○ Applying and understanding the principal genetic methodologies for crop and food production <p><i>Making informed judgments and choices</i></p> <ul style="list-style-type: none"> ○ Capacity of apply the principal genetic methodologies for crop and food production <p><i>Communicating knowledge and understanding</i></p> <ul style="list-style-type: none"> ○ Capacity of identify the principal genetic methodologies for crop and food production <p><i>Capacities to continue learning</i></p> <ul style="list-style-type: none"> ○ Capacity of communicate and continue learning the principal genetic methodologies for crop and food production
Receiving times	Monday to Friday, 12.00 - 2.00 pm. (Define the appointment by e-mail).