

COURSE OF STUDY *Bachelor's degree: Food Science and Technology (L26)*
ACADEMIC YEAR 2023-2024

ACADEMIC SUBJECT *Quality of animal products (3 ECTS) - I.C. Quality of animal products (6 ECTS)*

| General information | |
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| Year of the course | <i>Third</i> |
| Academic calendar (starting and ending date) | <i>Second semester (February 26th – June 21st, 2024)</i> |
| Credits (CFU/ETCS): | <i>3</i> |
| SSD | <i>Animal Husbandry (AGR/19)</i> |
| Language | <i>Italian</i> |
| Mode of attendance | <i>No Compulsory</i> |

| Professor/ Lecturer | |
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| Name and Surname | <i>Angela Gabriella D'Alessandro</i> |
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| Telephone | <i>0805442524</i> |
| Department and address | <i>Dept. DISSPA – 2nd floor, room no. 19</i> |
| Virtual room | <i>Microsoft Teams: code s35makh</i> |
| Office Hours (and modalities: e.g., by appointment, on line, etc.) | <i>Monday to Thursday, h 15.00 – 17.00, by appointment</i> |

| Work schedule | | | |
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| 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 | | | |
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| Learning Objectives | The Course is aimed at supplying basic knowledge about the characteristics of livestock productions, with particular reference to chemical-nutritional, technological and organoleptic traits and to the main factors affecting them. Furthermore, it will give an outline on sustainability of animal production systems, and safety and traceability of foods from livestock. |
| Course prerequisites | Knowledge of biology and chemistry. |

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| Teaching strategies | Lectures will be given with the support of PC assisted tools (PowerPoint, Adobe Acrobat, etc.), in depth video showing and technical visits to livestock farms. |
| Expected learning outcomes in terms of | |
| Knowledge and understanding on: | <ul style="list-style-type: none"> • Knowledge on food of animal origin and their production systems. • Knowledge on the quality of food of animal origin and their influencing factors |
| Applying knowledge and understanding on: | <ul style="list-style-type: none"> • Ability to assess the quality characteristics of food of animal origin. • Ability to apply knowledge on quality of food of animal origin for fresh consumption and processing. |

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| Soft skills | <ul style="list-style-type: none"> • Making informed judgments and choices: <ul style="list-style-type: none"> ○ Ability to critically assess the quality characteristics of different foods of animal origin and their management in processing systems. • Communicating knowledge and understanding: <ul style="list-style-type: none"> ○ Ability to communicate effectively within a workgroup. ○ Ability to communicate effectively with operators and technicians of the production chains, as well as with managers of public and/or private bodies. • Capacities to continue learning: <ul style="list-style-type: none"> ○ Ability to deepen and update the knowledge of specific and related sectors, following a multidisciplinary approach. |
| Syllabus | |
| Content knowledge | <ul style="list-style-type: none"> • Production and consumption of food from different species of livestock, in Italy and EU. • Main production systems of food of animal origin, conventional and organic. • Quality characteristics of milk in the different species (bovine, ovine, caprine, buffalo, equids), of meat (bovine, ovine, caprine, buffalo, swine, poultry) and eggs. • Main factors influencing the quality of foods of animal origin. • Traceability and food safety in animal productions. |
| Texts and readings | <ul style="list-style-type: none"> • G. Bittante, I. Andrighetto, M. Ramanzin. Tecniche di Produzione Animale. Ed. Liviana. • Alais D. Scienza del latte. Edizione italiana a cura di Ivano De Noci. Tecniche Nuove. • Nuovi concetti di gestione per il miglioramento della qualità del latte. 2013 Pubblicazione a cura del CoRFILAC. ISBN: 978-88-87562-20-0 • Milk and Dairy Products in Human Nutrition: Production, Composition and Health. 2013. Editors: Young W. Park, George F.W. Hanlein. John Wiley & Sons Ltd. ISBN: 9780470674185. • Lawrie's Meat Science. Edited by Fidel Toldrà. Elsevier LTD. ISBN: 978-0-08-100694-8. • Cerolini S., Marzoni M., Romboli I., Schiavone A., Zaniboni L. - Avicoltura e Coniglicoltura. Le Point Veterinarie, Milano. |
| Notes, additional materials | <ul style="list-style-type: none"> • Lectures notes and other teaching materials will be furnished by the teacher during the course. |
| Repository | All teaching material will be available to students on web Teams platform. |

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| Assessment | |
| Assessment 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 practical activities (laboratory and educational visits).</p> <p>For students enrolled in the academic year in which teaching is carried out, there is a mid-term 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.</p> |
| Assessment criteria | <ul style="list-style-type: none"> • Knowledge and understanding: <ul style="list-style-type: none"> ○ Knowledge of the characteristics of food of animal origin from the different species. ○ Knowledge of the qualitative characteristics of food of animal origin and the influencing factors. • Applying knowledge and understanding: <ul style="list-style-type: none"> ○ Methodological approach in describing product quality characteristics and influencing factors. |

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| | <ul style="list-style-type: none"> ○ Identification of food management systems of animal origin according to high quality standards. ● Autonomy of judgment: <ul style="list-style-type: none"> ○ Ability to analyse the quality aspects of food of animal origin in relation to different production systems and their use. ● Communicating knowledge and understanding: <ul style="list-style-type: none"> ○ Ability to analyse and discuss with critica reasoning, effectiveness and competence the subjects of the course. ● Communication skills: <ul style="list-style-type: none"> ○ Clarity, effectiveness and propriety of exposition of the course subjects. ● Capacities to continue learning: <ul style="list-style-type: none"> ○ Ability to deepen and update the knowledge of specific and related sectors, following a multidisciplinary approach. |
| Final exam and grading criteria | <p>The assessment of the student's preparation is based on predetermined criteria in accordance with the Didactic Regulations of the Bachelor's Degree Course in Food Science and Technology.</p> <p>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.</p> |
| Further information | |