

General information	
Academic subject	Quality of animal products (module of the Integrated Course I.C. Quality of animal products)
Degree course	Food Technologies
Academic Year	Third
European Credit Transfer and Accumulation System (ECTS)	3
Language	Italian
Academic calendar (starting and ending date)	February 27 th 2023 – June 16 th 2023 (second semester)
Attendance	Not mandatory

Professor/ Lecturer	
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Department and address	Department of Soil, Plant and Food Sciences
Virtual headquarters	
Tutoring (time and day)	From Monday to Thursday, h 15:00 – 17:00 by appointment

Syllabus	
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 sustainability of animal production systems, and safety and traceability of foods from livestock.
Course prerequisites	Knowledge of biology and chemistry
Contents	<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.
Books and bibliography	<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 Coningicoltura. Le Point Veterinarie, Milano.

Additional materials	Lectures notes and other teaching materials will be furnished by the teacher during the course.
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Work schedule			
Total	Lectures	Hands on (Laboratory, working groups, seminars, field trips)	Out-of-class study hours/ Self-study hours
Hours			
75	16	14	45
ETCS			
3	2	1	

Teaching strategy	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. The teaching material used for the course will be available on the Teams platform.
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Expected learning outcomes	
Knowledge and understanding on:	<ul style="list-style-type: none"> ○ Knowledge of food of animal origin and their production systems. ○ Knowledge of 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.
Soft skills	<ul style="list-style-type: none"> • <i>Making informed judgments and choices</i> <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. • <i>Communicating knowledge and understanding</i> <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. • <i>Capacities to continue learning</i> <ul style="list-style-type: none"> ○ Ability to deepen and update the knowledge of specific and related sectors, following a multidisciplinary approach.
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).	

Assessment and feedback	
Methods of assessment	<p>For students enrolled in the academic year in which teaching is carried out, there is a mid-term exam consisting in an oral test. The outcome of this test, if with a positive vote, contributes to the evaluation of the final exam and is valid for one academic year.</p> <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 Master Degree in Food Science and Technology (article 9) and in the study plan (Annex A).</p>

Evaluation criteria	<ul style="list-style-type: none"> • <i>Knowledge and understanding:</i> <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. • <i>Applying knowledge and understanding:</i> <ul style="list-style-type: none"> ○ Methodological approach in describing product quality characteristics and influencing factors. ○ Identification of food management systems of animal origin according to high quality standards. • <i>Autonomy of judgment:</i> <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. • <i>Communicating knowledge and understanding:</i> <ul style="list-style-type: none"> ○ Ability to analyse and discuss with critica reasoning, effectiveness and competence the subjects of the course. • <i>Communication skills</i> <ul style="list-style-type: none"> ○ Clarity, effectiveness and and propriety of exposition of the course subjects. • <i>Capacities to continue learning:</i> <ul style="list-style-type: none"> ○ Ability to deepen and update the knowledge of specific and related sectors, following a multidisciplinary approach.
Criteria for assessment and attribution of the final mark	The student competence evaluation is based on predefined criteria, as detailed in Attachment A of the Academic Regulation of the Degree Program.
Additional information	