

General information		
Academic subject	Quality of vegetables products (I.C. Quality of fruits and vegetables products)	
Degree course	Food Science and Technology (L26)	
Academic Year	Third	
European Credit Transfer and Accumulation System (ECTS)		3 ECTS
Language	Italian	
Academic calendar (starting and ending date)	February 27 th , 2022 – June 16 th , 2023	
Attendance	No Compulsory	

Professor/ Lecturer	
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Department and address	DiSAAT
Virtual headquarters	Microsoft Teams
Tutoring (time and day)	Tuesday-Thursday 10.00-16.00

Syllabus	
Learning Objectives	<i>The student will acquire basic knowledge on the aspects related to the quality of vegetables products (both traditional and innovative) for the various commercial ranges. The student will also acquire practical skills in relation to some quality assessment techniques.</i>
Course prerequisites	<i>Prerequisites: Basic knowledge of Chemistry, biology and plant physiology</i>
Contents	<ul style="list-style-type: none"> • Introduction to the concept of vegetables quality. • Organoleptic and nutritional quality, and healthiness of vegetables products. • Aspects regarding mandatory and voluntary regulatory. • Ranges of vegetables products. • Quality of vegetables produced by using soilless systems. • Agrobiodiversity and vegetables quality. • Product and process innovations. • Quality management in pre- and post-harvest.
Books and bibliography	<i>Colelli G., Inglese P., 2021. Gestione della qualità e conservazione dei prodotti ortofrutticoli. Edagricole, Milano, pp. 470.</i>
Additional materials	<i>Notes, slides and other bibliographic materials will be furnished during the course</i>

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
ECTS			
3	2	1	
Teaching strategy	<i>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>		

Expected learning outcomes	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)
Knowledge and understanding on:	<ul style="list-style-type: none"> ○ Knowledge of the main vegetable crops and the several aspects that contribute to the overall quality of vegetables products
Applying knowledge and understanding on:	<ul style="list-style-type: none"> ○ Applying knowledge about the quality of the vegetables products in order to make aware choices for the correct quality management.
Soft skills	<ul style="list-style-type: none"> ● <i>Making informed judgments and choices</i> <ul style="list-style-type: none"> ○ The students will acquire ability to correctly direct choices regarding the most frequent problems of quality management of vegetables products ● <i>Communicating knowledge and understanding</i> <ul style="list-style-type: none"> ○ The student will acquire adequate skills and communication ability to describe arguments relating to the quality of vegetables products ● <i>Capacities to continue learning</i> <ul style="list-style-type: none"> ○ The student will acquire skills to deepen and update their knowledge related to the topics of the course also through efficient bibliographic research using the database scopus and google scholar.
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>The exam consists of an oral dissertation on the topics developed during the theoretical and theoretical-practical lectures in classroom and 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's degree in food science and Technology.</p> <p>The foreign student's profit test can be done in English in the way described above.</p>
Evaluation criteria	<ul style="list-style-type: none"> ● <i>Knowledge and understanding</i> <ul style="list-style-type: none"> ○ Describe the various aspects that contribute to the overall quality of the vegetables. ● <i>Applying knowledge and understanding</i> <ul style="list-style-type: none"> ○ Describe the strategies to apply for ensuring high quality standards of vegetables products. Understanding the quality data sheets related to mandatory and voluntary legislation. ● <i>Autonomy of judgment</i> <ul style="list-style-type: none"> ○ Express reasonable hypotheses about choices to adopt for the frequent problems relating to the quality of vegetables products. ● <i>Communication skills</i> <ul style="list-style-type: none"> ○ Use of the appropriate technical and scientific language. ● <i>Capacities to continue learning</i> <ul style="list-style-type: none"> ○ Capacity to deepen and update the knowledge related to the topics of the course also through efficient bibliographic research using the database scopus and google scholar.

Criteria for assessment and attribution of the final mark	The evaluation criteria that contribute to the attribution of the final mark will be: knowledge and understanding, the ability to apply knowledge, autonomy of judgment, i.e. the ability to criticize and formulate judgments, communication skills
Additional information	