General Information	
Academic subject	Statistics (I.C. Mathematics and Statistics)
Degree course	Bachelor programme: Food Science and Technology
ECTS credits	3 ECTS
Compulsory attendance	No
Teaching language	Italiano

Subject teacher	Name Surname	Mail address
	Viviana D'Addosio	viv.daddo@gmail.com

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

Class schedule	
Period	l semester
Course year	First
Type of class	Lecture- workshops

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

Academic calendar	
Class begins	October 12 th , 2020
Class ends	January 22 th , 2021

Syllabus	
Prerequisites/requirements	Basic mathematics knowledge (functions, integrals, summations)
Prerequisites/requirements Expected learning outcomes	 Basic mathematics knowledge (functions, integrals, summations) Knowledge and understanding Knowledge of the main synthetic measures of series and distributions data Knowledge of normal distribution and measures of dependence and interdependence between quantitative and qualitative characters Basic knowledge of statistical methodologies for the analysis and interpretation of environmental, physical, chemical, territorial, food and technological phenomena Applying knowledge and understanding Ability to apply statistical methodologies to analyze data and interpret them, developing deductions and reasoning about them Making informed judgements and choices Ability to perform statistical analysis, collect data and interpret them with the main synthesis and variability measures to implement actions to improve the quality and efficiency of food production and any other related activity, including in terms of environmental sustainability and eco- compatibility Communicating knowledge and understanding Ability to describe the phenomena studied and to interpret the obtained statistical results Capacities to continue learning Ability to expand and update their knowledge in the field of statistics
	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)
Contents	Chapter 1. Introduction to Statistics
	Chapter 2. Detection and classification of data.
	Chapter 3. Various types of statistical tables
	Chapter 4. Graphic representations
	Chapter 5. Statistical Reports
	Chapter 6. Medium
	Chapter 7. Variability: Dispersion and Inequality Measures
	Chapter 8. Asymmetry, normal curve and abnormality
	Chapter 9. Analytical representation of distributions
	Chapter 11. General concepts about internal relationships between the
	components of a double statistical variable
	Chapter 12. Analysis of dependence
	Chapter 13. Analysis of interdependence
	Chapter 15. Analysis of statistical mutable
Course program	
Reference books	Notes of the lectures
	• G. GIRONE-C. CROCETTA-A. MASSARI, "Statistica", Bari, Cacucci
	Editore, 2019
	• P. PERCHINUNNO- V. C. DE NICOLO'. "Esercizi di Statistica". CLEUP.
	2010
Notes	The book for studying and deepening the methodological content is the
	'Girone-Pace', but for practical applications and exercises is 'Perchinunno-
	De Nicolò'.
Teaching methods	Frontal lessons, exercises cases of study, and small surveys by building and
	proposing questionnaires. Lectures will be presented by means of Power
	Point presentations.
	Lecture notes and educational supplies will be provided by means of a
	mailing list or online platforms (i.e.: Edmodo, Google Drive)
Evaluation methods	There are two tests for students enrolled in the course year: one for basic
	statistics (average, variation, form of distribution) and one for the
	relationship between two qualitative or quantitative characters.
	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
	vear
	The evaluation of the preparation of the student occurs on the basis of
	established criteria as detailed in Anney B of the Academic Regulations for
	the Bachelor Degree in Food Science and Technology
	Non-Italian students may be examined in English language, according to
	the aforesaid procedures.
Evaluation criteria	Knowledge and understanding
	• Know the statistical methods for the analysis and interpretation of
	phenomena, starting from the data capture and acquisition
	(definition of units, characters. mode)
	o data processing (construction of tables and graphic
	representations)
	 correctly interpret from a statistical standpoint the phenomena.
	under study (synthesis, variability, form distribution and r
	relationship between characters)
	Applying knowledge and understanding
	- provide and an and a state of a

	Describes the statistical methodals size to such for each size data
	 Describe the statistical methodologies to apply for analyzing data
	and interpreting them, developing deductions and reasoning about
	them
	Making informed judgements and choices
	\circ Introduce reasonable hypotheses to improve the quality and
	efficiency of food production and other related activities, including
	in terms of environmental sustainability and eco-compatibility
	in terms of environmental sustainability and eco-compatibility
	Communicating knowledge and understanding
	\circ Describe the phenomena studied and interpret the statistical
	results obtained by showing exposure canabilities and presentation
	results obtained by showing exposure capabilities and presentation
	and interpretation skills
	Capacities to continue learning
	\circ Thinking an approach to employ acquired knowledge through
	specific statistical software
Receiving times	To be agreed with the students