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 18 th , 2021
Class ends	January 28 th , 2022

Syllabus	
Prerequisites/requirements	Basic mathematics knowledge (functions, integrals, summations)
Expected learning outcomes	Knowledge and understanding
	o Knowledge of the main synthetic measures of series and
	distributions data
	o 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
	 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
	o 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
Evaluation mathemate	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 year.
	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.
	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)
	 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

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