

General information	
Academic subject	Technology management of wastes for food production
Degree course	INNOVATION DEVELOPMENT IN AGRIFOOD SYSTEMS (IDEAS)
ECTS credits	3 ECTS (2 ECTS of Lectures + 1 ECTS of laboratory or field classes)
Compulsory attendance	No
Teaching language	english

Subject teacher	Name Surname	Mail address
	<b>Michele Faccia</b>	michele.faccia@uniba.it

ECTS credits details	
	2 ECTS Lectures
	1 ECTS Laboratory or filed classes

Class schedule	
Period	I semester
Course year	First
Type of class	Lectures Practical classes Educational tours

Time management	
Hours	150
In-class study hours	60
Out-of-class study hours	90

Academic calendar	
Class begins	October 18 <sup>th</sup> 2021
Class ends	January 28 <sup>th</sup> , 2022

Syllabus	
Prerequisites/requirements	Prerequisites: "Chemistry", "Microbiology" Requirements: Inorganic and organic chemistry, Food microorganisms and constituents.
Expected learning outcomes	<p><b>Knowledge and understanding</b></p> <ul style="list-style-type: none"> <li>o Flow diagrams of the most important foods</li> <li>o Understanding the origin of food wastes</li> </ul> <p><b>Applying knowledge and understanding</b></p> <ul style="list-style-type: none"> <li>o Evaluating suitable strategies for reducing food wastes during processing</li> <li>o Understanding reutilization of food wastes in the food chain</li> </ul> <p><b>Making informed judgements and choices</b></p> <ul style="list-style-type: none"> <li>o. Making a right judgment on the quality characteristics of food wastes</li> <li>o Ability in correctly addressing the choice for their valorization on the basis of their characteristics</li> </ul> <p><b>Communicating knowledge and understanding</b></p> <ul style="list-style-type: none"> <li>o. Communicating the importance of the correct management of food wastes for the environment and of the economic sustainability within the circular economy</li> </ul> <p><b>Capacities to continue learning</b></p> <ul style="list-style-type: none"> <li>o. Ability of deepening and updating knowledge about the composition of food wastes and new applications for their reutilization</li> </ul>
Contents	<ul style="list-style-type: none"> <li>o Flow diagrams of the main food products: wine, olive oil, dairy products, meat and fish products, vegetable preserves.</li> <li>o Chemical characteristics of wastes and by-products from the</li> </ul>

	agri-food industries o Bioactive compounds in food by-products; o strategies and technologies for the valorisation of by-products deriving from animals and plants.
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<b>Cours program</b>	
Reference books	<ul style="list-style-type: none"> <li>Lecture notes and other educational materials distributed during the classes (also made available online)</li> </ul>
Notes	
Teaching methods	<p>The lectures will be given with the aid of Power Point presentations, video clips, reading out of legislative texts, educational tour in agri-foods industries</p> <p>Lecture notes and educational supplies will be provided by means of a mailing list or online platforms (i.e.: Edmodo, Google Drive...)</p>
Evaluation 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 laboratory/food industries</p> <p>Students attending at the lectures may have a middle-term preliminary exam, consisting of an oral test, relative to the first part of the program, which will concur to the final evaluation and will be considered valid for 1 year.</p>
Evaluation criteria	<p><b><i>Knowledge and understanding</i></b>          Knowledge of the flow diagrams of food processing          Understanding the meaning of the single operations of the process</p> <p><b><i>Applying knowledge and understanding</i></b>          Making connections with the circular economy</p> <p><b><i>Making informed judgements and choices</i></b>          Evaluating suitability of particular applications to different food wastes</p> <p><b><i>Communicating knowledge and understanding</i></b>          Correct exposure and language proficiency will be evaluated with marks of excellence.</p> <p><b><i>Capacities to continue learning</i></b>          Interest in the field and completeness of preparation</p>
Receiving times	Monday-Friday upon e-mail request