General Information	
Academic subject	Quality of animal products, improvement and methods of evaluation
Degree courses	Agricultural Sciences and Technologies (STA)
	Agro-forestry environmental science and technology (STAF)
Curriculum	STA: Rural Systems
ECTS credits	6 ECTS (5 ECTS Lectures + 1 ECTS Laboratory or field classes)
Compulsory attendance	No
Language	Italian

Subject teacher	Name Surname	Mail address	SSD
	Angela Gabriella D'Alessandro	angelagabriella.dalessandro@uniba.it	AGR/19
	D'Alessandro		

ECTS credits details		
Basic teaching activities		

Class schedule	
Period	Second semester
Year	
Type of class	Lecture - Laboratory or field classes

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

Academic calendar	
Class begins	I marzo 2021
Class ends	II giugno 2021

Syllabus	
Prerequisites/requirements	Knowledge of anatomy, physiology, morphology and of breeding techniques of livestock.
Expected learning outcomes	Knowledge and understanding
(according to Dublin Descriptors)	<ul> <li>Knowledge of livestock breeding techniques for the improvement of quality of products.</li> <li>Knowledge of the nutritional, organoleptic and technological characteristics of the animal products and understanding of influencing factors.</li> <li>Knowledge of the main methods for assessing the quality of animal products.</li> </ul>
	<ul> <li>Applying knowledge and understanding</li> <li>Ability to apply farming technologies to improve the quality of animal products.</li> </ul>
	<ul> <li>Making informed judgements and choices</li> <li>Ability to analyse different production systems.</li> <li>Capacity to manage and verify farming technologies to improve the quality of livestock productions.</li> </ul>
	Communicating knowledge and understanding

	<ul> <li>Ability to communicate effectively within a workgroup.</li> <li>Ability to communicate effectively with operators and technicians of the production chains, as well as with managers of public and / or private bodies.</li> <li>Capacities to continue learning</li> <li>Ability to deepen and update the knowledge of specific and related sectors, following a multidisciplinary approach.</li> <li>The expected learning outcomes, in terms of know how and skills, are listed in the Attachment A of the Academic Regulation of the Agricultural Science and Technology Degree Program (expressed through the European Describers of the educational qualification).</li> </ul>
Contents	<ul> <li>Lecture         <ul> <li>Production and consumption of animal products from the different species, in Italy and EU.</li> <li>Parameters of chemical, nutritional, organoleptic, and technological quality of animal products and factors of influence.</li> <li>Systems and methods for improving the quality of animal products.</li> <li>Methods for assessing the quality of animal products.</li> </ul> </li> <li>Laboratory or field classes         <ul> <li>Technical visits to livestock farms and to analysis laboratories of animal products quality</li> </ul> </li> </ul>
Course program	
Bibliography	<ul> <li>Appunti dalle lezioni e materiale didattico distribuito durante il corso.</li> <li>G. Bittante, I. Andrighetto, M. Ramanzin, Tecniche di produzione animale, Liviana Editore.</li> <li>Cerolini S., Marzoni M., Romboli I., Schiavone A., Zaniboni L. (2008) - Avicoltura e Coniglicoltura. Le Point Veterinaire, Milano.</li> <li>A. Giussani. Il latte di qualità. Edizioni Edagricole.</li> <li>Additional reading materials:</li> <li>G.M. Tantillo. La produzione igienica della carne. Edagricole.</li> <li>N. Montemurro. Igiene zootecnica. Come favorire la salute e il benessere degli animali in allevamento. Edagricole.</li> </ul>
Notes	
Teaching methods	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.

Assessment methods	For students enrolled in the academic year in which teaching carried out, there is a mid-term exam consisting in an oral test. The outcome of this test, if with a positive vote, contributes the evaluation of the final exam and is valid for one academ year. Students who fail the first mid-term exam must attend to general exam.  The exam consists of an oral test related to the subjects on to syllabus covered during the theoretical and theoretical/practic lessons in classroom and production farms, as stated in the Academic Regulation of the Agricultural Science and Technolog Degree Program and its relative study plan (Attachment A). The student competence evaluation is based on predefined criteria, detailed in Attachment A of the Academic Regulation of the Degree Program.  Final grade for students taking both mid-term and final exam determined by the arithmetic average of the two grades.
Evaluation criteria	<ul> <li>Knowledge and understanding         <ul> <li>Level of detail in describing the quality characteristic of animal products and influence factors.</li> <li>Level of detail in describing the animal husbandry technique of livestock in relation to the quality of the products.</li> <li>Level of detail in analysis of methods for assessing the quality of animal products.</li> </ul> </li> <li>Applying knowledge and understanding         <ul> <li>Methodological approach in the assessment of the quality characteristics of livestock products, of the farming techniques most suitable for their improvement and knowledge of the methods for the quality evaluation of the products.</li> </ul> </li> </ul>
	<ul> <li>Making informed judgements and choices</li> <li>Ability to analyze the different production systems to improve the quality of livestock products.</li> <li>Ability to analyze the different production systems to improve the quality of livestock products.</li> <li>Ability to assess the quality of animal products.</li> <li>Communicating knowledge and understanding</li> </ul>
	<ul> <li>Effectiveness and clarity in the exposure of the topics.</li> <li>Capacities to continue learning</li> <li>Level of in-depth and of multidisciplinary linkage of the knowledge in the topics discussed.</li> </ul>
Official consulting hours	From Monday to Thursday, h 15:00 – 17:00 by appointment.