

COURSE: Livestock Production

ACADEMIC YEAR: **2016-2017**

TYPE OF EDUCATIONAL ACTIVITY: Affine

TEACHER: Ada Braghieri

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Language: Italian

ECTS: 9 (8 lessons; 1 seminars, farm and laboratory practice)	n. of hours: (lessons e tutorials/practice) 64 lessons 16 seminars, farm and laboratory practice	Campus: Potenza School: SAFE Program: Food Technology	Semester: II
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EDUCATIONAL GOALS

The aim of the course is providing information concerning the main animal products from different livestock species and the factors affecting their quantitative and qualitative characteristics. On this purpose some aspects of animal husbandry (e.g. management and feeding) and physiology will be addressed, as well as practices related to the other phases of the production chain. In addition, different instrumental and sensory analyses of animal products will be considered.

EXPECTED LEARNING OUTCOMES

At the end of the course, the students will be able to understand what may be the most suitable choices to improve nutritional and sensory properties of animal products using processes respectful of animal welfare and sustainable from an environmental and economic point of view.

PRE-REQUIREMENTS

A basic knowledge of general and inorganic chemistry would be desirable.

SYLLABUS

Lessons

Relevance of animal-based products – Production and consumption of animal-based products - Morpho-functional characteristics of genetic types in livestock species– Husbandry management –Livestock nutrition- Milk production (Cow, Sheep, Goat and water buffalo species) – Nutritional and sensory properties of milk – Dairy processing – Meat production – Slaughtering process and slaughtering yield– Carcass classification –Nutritional and sensory properties of meat from different species – Principles of sensory analysis - Egg laying hens- Egg production and quality - Broilers and turkeys farming- Notes on organic livestock- Notes on animal welfare

Practices

Seminar, laboratory and farm practice will be conducted in order assess the factors which can affect the profitability of the farming-system, product quality, animal welfare, environmental impact and adopt the necessary strategies to improve these aspects.

TEACHING METHODS

The course consists of 64 hours of theoretical lessons on all topics of the course and 16 hours of laboratory and farm practices. During the practices, students will be divided into groups (maximum 15-20 students per group) for laboratory work and will be involved into various kind of sensory analyses and other qualitative analyses. In addition, at farm level, students are able to verify in practice many theoretical aspects concerning the breeding of various livestock species.

EVALUATION METHODS

The aim of the examination is to assess the level of theoretical knowledges and laboratory practices, and the

achievement of the educational objectives.

The exam is divided into 3 oral examinations concerning the three parts of the programme.

TEXTBOOKS AND ON-LINE EDUCATIONAL MATERIAL

ALLEVAMENTO DEI BOVINI E DEI SUINI- Monetti P. G. - Città di Castello (PG), Girali, 2001

ZOOTECNICA SPECIALE. ADALBERTO FALASCHINI. Edagricole, Bologna.

VACCA DA LATTE - [Succi G. Hoffmann I.](#) - Editore: **CITTA STUDI**

LA MUNGITURA, IL LATTE DALLA MAMMELLA ALLA RACCOLTA - GOTTSCHALK A. Edagricole, Bologna.

SCIENZA DELLA CARNE -Autore: Lawrie R. Andrew; Ledward D. - Editore: Il Sole 24 Ore Edagricole;

IMPROVING THE SENSORY AND NUTRITIONAL QUALITY OF FRESH MEAT - J.P. Kerry and D.A. Ledward Woodhead Publishing Series in Food Science, Technology and Nutrition;

IL MANUALE DEL BIOLOGICO - Caccioni D. e Colombo L.- Il sole 24 ore EDAGRICOLE

- Notes and teaching materials distributed during lessons, related to the course content not available in the textbooks.

INTERACTIONS WITH STUDENTS

At the beginning of the course, objectives, program and methods of evaluation will be described. Furthermore, the list and data of students attending the course will be drafted. During the lessons, teaching materials (shared folders) will be provided. Office hours: generally, on Wednesday and Thursday from 9:30 to 10:30 in the teacher's study.

In addition to the weekly reception, the teacher will be available by e-mail.

EXAMINATION SESSIONS (FORECAST)¹

Examination every month, except August, usually on Tuesday

EXAMINING . Prof. Ada Braghieri; Prof. Fabio Napolitano; Prof. Corrado Pacelli

SEMINARS BY EXTERNAL EXPERTS YES NO

FURTHER INFORMATION

¹ Subject to possible changes: check the web site of the Teacher or the Department/School for updates.