## **Innovation in Animal Production**

## Prof. Fiorenzo Piccioli Cappelli

### **COURSE AIMS AND EXPECTED LEARNING OUTCOMES**

***AIMS***

Aim of the course is to describe the national and European panorama of typical and quality agri-food products of animal origin. Moreover, the course aims to transfer to students the criteria that underlie the philosophy of defining the rules for the attribution of quality marks and in particular how these are based on the tradition of production and processing of products and how their quality is grafted on the environmental peculiarities of a territory. Notes will be reserved for the knowledge of the physiology of livestock with relevance to the digestion and absorption of nutrients.

**EXPECTED LEARNING OUTCOMES**

At the end of the course, the student with the information acquired will possess:

- the criteria for recognizing D.O.P. and I.G.P. products;

- the criteria necessary for their definition;

- the ability to recognize the presence of an intrinsic quality in products of animal origin;

- the skills to define a certification path;

- knowledge of the rules and regulations of the main certified products of animal origin.

***COURSE CONTENT***

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| Topic area | ECTS CREDITS |
| Brands of quality and typical products of animal origin: regulatory framework and economic relevance at national and European level.  Quality and typical Italian agri-food products of animal origin with Protected Designation of Origin (D.O.P.) or Geographical Indication of Production (I.G.P.). | **1** |
| The certification and checks of the quality of typical products of animal origin. | **1** |
| The regulations of production of the main typical Italian agri-food products of animal origin.  Case studies of quality and typical agri-food products of animal origin. | **1** |

***READING LIST***

Lecture notes and material posted on the dedicated website (Blackboard platform).

***TEACHING METHOD***

The course will developed lectures in the classroom during which the key elements of the factors that determine the definition of quality will be exposed and discussed, as how the quality is influenced by the environment and by transformation technologies. Ample space will be dedicated to interaction with students. During the lessons, power point aids will be projected and files will be made available on the blackboard platform. During the course visits will be made to livestock and processing companies to examine the practical application of the theoretical statements presented during the lessons.

***ASSESSMENT METHOD***

The exam is oral and in presence and consists of at least three questions of a general nature from which further specific questions may arise. The score is assigned on the basis of the following criteria: a) objective knowledge of the topics and mastery of the topics; b) expository clarity; c) ability to respond exhaustively to questions relating to different topics.

***WARNINGS AND PREREQUISITES***

The student must possess basic knowledge in relation to the characteristics of foods, ruminant physiology, nutrition and zootechnics.

***STUDENT RECEPTION HOURS***

Prof. Fiorenzo Piccioli-Cappelli receives students after class or by appointment at the DiANA Department. Students can request information and clarifications also by email at: [fiorenzo.piccioli@unicatt.it](mailto:fiorenzo.piccioli@unicatt.it).