

## Syllabus

### Course description

<b>Course title</b>	Food Value Chain Management
<b>Course code</b>	44703
<b>Scientific sector</b>	AGR/01
<b>Degree</b>	Food Sciences for Innovation and Authenticity
<b>Semester</b>	1
<b>Year</b>	I
<b>Academic year</b>	2018/19
<b>Credits</b>	6
<b>Modular</b>	No

<b>Total lecturing hours</b>	50
<b>Total lab hours</b>	
<b>Total exercise hours</b>	10
<b>Attendance</b>	Recommended
<b>Prerequisites</b>	None
<b>Course page</b>	<a href="https://www.unibz.it/en/faculties/sciencetechnology/master-food-sciences-innovation-authenticity/study-plan/">https://www.unibz.it/en/faculties/sciencetechnology/master-food-sciences-innovation-authenticity/study-plan/</a>

<b>Specific educational objectives</b>	<p>This is a base knowledge course in the area of agricultural and food economics that is taught in the first year of the master course.</p> <p>The course aim is the transfer of general research-based knowledge and methods.</p> <p>The course introduces into the topic of modern food value/supply chain economics and management. Theoretical concepts as well as practical approaches to value/supply chain management are presented and discussed. The focus is on agricultural commodities (in particular fruit) as well as on processed food products. The discussion of practical examples and excursions to projects and organisations operating in food value/supply chains complements the course work. Thus, students should gain an overview of the use of value/supply chain management instruments and be able to apply them in practical contexts.</p> <p>The course follows a classical lecture format, supplemented by student project work, guest interventions and excursions. Students will have to work on a specific topic, either by themselves or in groups, and present their results to the entire course.</p>
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<b>Lecturer</b>	Christian Fischer, K210, phone: 0417-017170, <a href="mailto:christian.fischer@unibz.it">christian.fischer@unibz.it</a> , <a href="https://www.unibz.it/en/faculties/sciencetechnology/academic-staff/person/9009-christian-fischer">https://www.unibz.it/en/faculties/sciencetechnology/academic-staff/person/9009-christian-fischer</a>
<b>Scientific sector of the lecturer</b>	AGR/01
<b>Teaching language</b>	English
<b>Office hours</b>	On appointment
<b>Teaching assistant (if any)</b>	To be determined
<b>Office hours</b>	On appointment
<b>List of topics covered</b>	<p>The course will cover the following topics:</p> <p><b>Part I: General and cross-cutting value/supply chain topics</b> (3ETCS credits, taught together with students from the International Master in Horticultural Sciences)</p> <ol style="list-style-type: none"> <li>1. Introduction, context and definitions</li> <li>2. Coordination and communication</li> <li>3. Information management</li> <li>4. Logistics, waste and losses</li> <li>5. Innovation</li> </ol> <p><b>Part II: Special and advanced topics</b> (only for food science master students, 3 ETCS credits)</p> <ol style="list-style-type: none"> <li>6. Consumers</li> <li>7. Distribution</li> <li>8. Processing/transformation</li> <li>9. Raw material production (farming)</li> </ol>
<b>Teaching format</b>	Frontal lectures, discussions and project work

<b>Learning outcomes</b>	<p>Upon successful completion of the course, students will be able to:</p> <ol style="list-style-type: none"> <li>1. Display basic knowledge of underlying theories and concepts of food value/supply chain management (Knowing and Understanding)</li> <li>2. Understand the need for collaborative business activities in food markets (Knowing and Understanding).</li> <li>3. Detect and evaluate market and business opportunities and threats within food value/supply chains (Judging).</li> <li>4. Plan and implement food value/supply chain project activities professionally (Applying).</li> <li>5. Apply methods and tools for creating successful and sustainable food value/supply chains (Applying).</li> </ol>
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<b>Assessment</b>	<p>The final student performance assessment will be written and oral (presentation)</p> <p>The written exam will last up to 180 minutes and is made up of 3-8 examination questions. The study project will be assessed by a final presentation of the project results.</p>
<b>Assessment language</b>	English

<p><b>Evaluation criteria and criteria for awarding marks</b></p>	<p>The evaluation consists of a written final exam (70% of the overall course mark) and the presentation of the results from the project work (30% of the overall mark).</p> <p>The written exam will be evaluated on the basis of the correctness, clarity of answers, the ability to summarize, evaluate and establish connections between topics and the ability to apply methods and theories.</p> <p>The study project work of all three modules will be evaluated on the basis of the content and the format of the presentation and/or the quality of the oral speech.</p>
<p><b>Required readings</b></p>	<ul style="list-style-type: none"> <li>• Lecture slides and materials</li> </ul>
<p><b>Supplementary readings</b></p>	<ul style="list-style-type: none"> <li>• Fawcett, S., Ellram, L. and Ogden, J. (2007): Supply Chain Management – From Vision to Implementation. Pearson Prentice Hall, Upper Saddle River, NJ, USA.</li> <li>• Fischer, C. and Hartmann, M. (2010): Agri-food Chain Relationships. CAB International, UK and US.</li> <li>• Other scientific articles and materials</li> </ul>