

Syllabus

Course description

Course title	Food Value Chain Management
Course code	44703
Scientific sector	AGR/01
Degree	Food Sciences for Innovation and Authenticity
Semester	1
Year	I
Academic year	2021/22
Credits	6
Modular	No

Total lecturing hours	48
Total lab hours	
Total exercise hours	12
Attendance	Recommended
Prerequisites	None
Course page	https://www.unibz.it/en/faculties/sciencetechnology/master-food-sciences-innovation-authenticity/study-plan/

Specific educational objectives	<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 programme.</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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Lecturer	Christian Fischer, K210, phone: 0417-017170, christian.fischer@unibz.it , https://www.unibz.it/en/faculties/sciencetechnology/academic-staff/person/9009-christian-fischer
Scientific sector of the lecturer	AGR/01
Teaching language	English
Office hours	On appointment
Teaching assistant (if any)	To be determined
Office hours	On appointment
List of topics covered	<p>The course will cover the following topics:</p> <p>Part I: General and cross-cutting value/supply chain topics (3 ETCS credits, taught together with students from the International Master in Horticultural Sciences)</p> <ol style="list-style-type: none"> 1. Introduction, context and definitions 2. Coordination and communication 3. Information management 4. Logistics, waste and losses 5. Innovation <p>Part II: Special and advanced topics (only for food science master students, 3 ETCS credits)</p> <ol style="list-style-type: none"> 6. Consumers 7. Distribution 8. Processing/transformation 9. Raw material production (farming) 10. Summary
Teaching format	Frontal lectures, discussions and project work
Learning outcomes	<p>Upon successful completion of the course, students will be able to:</p> <ol style="list-style-type: none"> 1. Display basic knowledge of underlying theories and concepts of food value/supply chain management (Knowing and Understanding) 2. Understand the need for collaborative business activities in food markets (Knowing and Understanding). 3. Detect and evaluate market and business opportunities and threats within food value/supply chains (Judging). 4. Plan and implement food value/supply chain project activities professionally (Applying). 5. Apply methods and tools for creating successful and sustainable food value/supply chains (Applying).
Assessment	<p>Student performance assessment will be based on a final written exam and an 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>
Assessment language	English

Evaluation criteria and criteria for awarding marks	<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>
Required readings	<ul style="list-style-type: none"> • Lecture slides and materials
Supplementary readings	<ul style="list-style-type: none"> • Fawcett, S., Ellram, L. and Ogden, J. (2007): Supply Chain Management – From Vision to Implementation. Pearson Prentice Hall, Upper Saddle River, NJ, USA. • Fischer, C. and Hartmann, M. (2010): Agri-food Chain Relationships. CAB International, UK and US. • Other scientific articles and materials