

Syllabus

Course description

Course title	Valorisation of local Agri-Food Products
Course code	44737
Scientific sector	AGR/01
Degree	Master in Food Sciences for Innovation and Authenticity
Semester	1 st
Year	II
Academic year	2021/22
Credits	4
Modular	No

Total lecturing hours	40
Total exercise hours	
Attendance	
Prerequisites	
Course page	https://www.unipr.it/ugov/degreecourse/194876

Specific educational objectives	<p>The course is classify as TAF D. It is part of the 2nd Year</p> <p>The course will prepare the students to the most recent approaches on management of GIs and local food production by making them competent, in particular, the contents of the course deal with the theme of the enhancement of quality food products falling within the types of Geographical Indications (GI) and local products with the aim of: i) providing students with theoretical and practical elements aimed at understanding the characteristics of the GI system , the elements that determine their quality, how to protect and enhance them, ii) the main theoretical approaches with respect to territorial and supply chain dynamics aimed at favoring their reproducibility, specificity and enhancement, iii) the institutional and corporate tools to set a correct policy enhancement of GI products in local and international proximity markets.</p>
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Lecturer	Filippo Arfini
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Learning outcomes	<p>The course aims to achieve the following outcomes.</p> <p>a. Knowledge and understanding: The course aims to provide the main keys to understanding the specificity of GI and local products.</p> <p>b. Ability to apply knowledge and understanding. Students will develop skills in the analysis of the main factors that affect the quality of food and its enhancement.</p>
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	<p>c. Autonomy of judgment. Students will develop a critical sense in judging the GI system and local products in order to favor their promotion and commercial enhancement.</p> <p>d. Ability to learn. The study method provided includes lectures, group work, individual analysis, discussion of the topics addressed in class</p>
Assessment	<ul style="list-style-type: none"> - Individual practical examination. Students will have to write a 15-page paper that deals with a case study on the basis of an index provided in class. - Oral exam. The test will be open to questions on the topics developed in class - the thesis will be developed individually before the oral exam and delivered via email. The oral exam, if carried out remotely, will be organized through the teams platform.
Assessment language	English
Evaluation criteria and criteria for awarding marks	<p>Individual practical examination, evaluated 15/30 points. Oral examination, evaluated 15/30.</p> <p>Evaluation criteria:</p> <ol style="list-style-type: none"> 1) Acquired knowledge 2) Ability to apply the acquired knowledge and to make connections between the covered topics. 3) capacity to communicate concepts through the use of the specific language of the discipline. <p>Honors are awarded to those students who fully comply with the requirements. Furthermore, they must demonstrate a systematic knowledge of the subject, an excellent ability to apply the acquired knowledge, autonomy of judgment and particular attention in the formal drafting of the document.</p> <p>The final grade, communicated after the written test directly in Esse3, will correspond to the arithmetic average of the assessments obtained expressed out of thirty.</p>
Required readings	<ol style="list-style-type: none"> a) Selected readings prepared by the teacher using articles and book chapters in Italian and English. b) Elisabeth Barham, Bertil Sylvander (Eds). Labels of Origin for Food. Local Development.Global Recognition. p. 29-44. Oxfordshire:CABI. ISBN: 9781845933524 c) Emilie Vandecandelaere, Filippo Arfini, G. Belletti, Andrea Marescotti. (Eds). Linking people. places and products. A guide for promoting quality linked to geographical origin and sustainable Geographical Indications. p. 1-194. Roma:FAO. ISBN: 9789251063743,

Supplementary readings

<http://www.fao.org/in-action/quality-and-origin-program/resources/publications/linking-people-places-products/en/>