ANIMAL WELFARE AND PRODUCTION QUALITY (2 CFU: 18+6)

LEARNING OUTCOMES: The course is aimed to enable students to:1) Assess the welfare level of farm animals by means of validated systems; 2) Recognize the relationships between animal welfare, rearing system and the quality of animal-derived products.

Subjects and skills	Topics	Specific contents	Hours
	Introduction and aim of the course. Rules for the final examination		1
1.The concept of "Quality" *Each student acquires a critical view of the meaning of the word "Quality"*	*The different meanings of the word "Quality"*	Implicit (ethical) and explicit quality traits of animal-derived foods	2
2. Animal Welfare assessment *Each student gets knowledge on the objective assessment of the welfare level of farm animals*	*Theoretical bases and protocols to assess Animal Welfare at a farm level*	Definitions of Animal Welfare	1
		Animal and design criteria suitable for the different animal species	4
		Validated protocols for animal welfare assessment (ANI-35, Welfare Quality, ClassyFarm)	5
3. The quality of animal - derived foods obtained from sustainable production systems *The student critically knows the main quality attributes of animal-derived foods obtained from sustainable agricultural systems (ethical attributes)*	*Organic Method (Reg. 2018/848) and other production schemes dealing with animal welfare*	Principles of Organic Farming and the impact of non-intensive systems on product quality	4
		Other production schemes taking into account animal welfare issues	1
4. Practical activity (Module 2) *Each student is able to transfer the theoretical concepts learned in the course into practice*		Animal Welfare assessment by means of the Welfare Quality protocol	2
		Design of "Animal Friendly" labels	2
		Self-evaluation by each student of his/her perception of animal welfare as a consumer	2