

UNIVERSITÀ DEGLI STUDI DI PALERMO

СОГПИВ	A PIET	RO	Professore Ordinario	Univ. di PALERMO
BACARE	LLA SIN	AONA	Professore Associato	Univ. di PALERMO
COLUMB	A PIET	RO	Professore Ordinario	Univ. di PALERMO
BACARELLA SIMONA				
Monday	09:00	12:00	Studio n°118 - Dipartimento S 4 ingr. A piano 1	SAAF - Viale delle Scienze Ed
Wednesday 09:00 12:0		12:00	Studio n°118 - Dipartimento SAAF - Viale delle Scienze Ed 4 ingr. A piano 1	
COLUMBA PIETRO				
Monday	11:00	13:00	Ufficio del Docente	
Thursday	10:00	12:00	Ufficio del Docente	
	BACAREL COLUMB BACAREL Monday Wednesda COLUMB/	BACARELLA SIM COLUMBA PIET BACARELLA SIM Monday 09:00 Wednesday 09:00 COLUMBA PIETR Monday 11:00	Monday 09:00 12:00 Wednesday 09:00 12:00 COLUMBA PIETRO	BACARELLA SIMONA COLUMBA PIETRO Professore Associato Professore Ordinario BACARELLA SIMONA Monday 09:00 12:00 Studio n°118 - Dipartimento S 4 ingr. A piano 1 Wednesda 09:00 12:00 Studio n°118 - Dipartimento S 4 ingr. A piano 1 COLUMBA PIETRO Monday 11:00 13:00 Ufficio del Docente

given in the degree courses of the L25 class. Students coming from different degree programs should have a basic knowledge of the economy principles and of the market economy. Knowledge and understanding The course provides the student with knowledge of the certification procedures, the adaptation of enterprise, the economic issues related to quality. Students acquire the ability to understand the effectiveness of management strategies based on the quality and the influence of relational and social systems in determining the competitiveness of the territory. In addition, students acquire professional skills to understand issues related to lifestyles and food consumption patterns and of technical knowledge for the promotion and valorisation of products in the food system. Ability to use the specific language of this discipline. Applying knowledge and understanding The study of real cases aims to achieve the ability to apply theoretical knowledge to business problems, understanding the true scope and economic implications: obtaining financial support, compliance with regulatory requirements, organization of initiatives involving various operators in the industry as well as authorities and institutions around development initiatives, the organization of supply, the valorisation of the products; ability to operate in the field of commercial exploitation through marketing strategies. Making judgements As a learning result of given contents, students acquire independent judgment regarding business decisions: feasibility, cost effectiveness, strategic opportunities, impact on the environment and the community. They also acquire the ability to assess the implications of socio-cultural determinants that characterize the food system - production, distribution and consumption - the social implications of communication of quality and healthiness of food. Communication Preparing original works, including group works, to be presented to the classroom, develops the ability to communicate objectives, opportunities, envir	DOCENTE: Prof. PIETRO COLUMBA	
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		Preparing original works, including group works, to be presented to the classroom, develops the ability to communicate objectives, opportunities, environmental impact, difficulties and benefits of the business initiatives undertaken either singly or in association between companies or operators of
The skills acquired during the course will enable students to continue learning independently, taking care of the study of research articles, regulatory changes, capturing the significant features. Graduates will be able to gain access to advanced levels of training as the		Graduates will be able to gain access to advanced levels of training as the second level master courses and specialist seminars in the field of quality and
course a final written check is carried out. This test can be a presentation to the classroom, by each student, of a preliminary draft that illustrates a hypothetical start-up based on the enhancement of quality agri-food. If the project is positively valuated, teachers may approve the related credits and attribute the examination vote. Subsequent exame sessions involve an oral examination only. The minimum vote (18/30) is given to those who demonstrate clear knowledge of the core content of the course. An intermediate evaluation (19-25 / 30) is given to those who demonstrate an understanding of the disciplinary content, though with obvious gaps. An average-high evaluation (26-29 / 30) is given to those who demonstrate an	ASSESSMENT METHODS	course a final written check is carried out. This test can be a presentation to the classroom, by each student, of a preliminary draft that illustrates a hypothetical start-up based on the enhancement of quality agri-food. If the project is positively valuated, teachers may approve the related credits and attribute the examination vote. Subsequent exame sessions involve an oral examination only. The minimum vote (18/30) is given to those who demonstrate clear knowledge of the core content of the course. An intermediate evaluation (19-25 / 30) is given to those who demonstrate an understanding of the disciplinary content, though with obvious gaps. An average-high evaluation (26-29 / 30) is given to those who demonstrate an
understanding of the disciplinary content with slight gaps. A high rating (30-30 credits / 30) is given to those who demonstrate a complete understanding of the disciplinary content and the autonomous ability to process them. TEACHING METHODS Front lessons will represent about the 70% of the total didactic time. The	TEACHING METHODS	A high rating (30-30 credits / 30) is given to those who demonstrate a complete understanding of the disciplinary content and the autonomous ability to process them.
remaining time is dedicated to exercises, in itinere test and to one ore more didactic outdoor activities, like farm or factory visits.	TEACHING WEITODS	remaining time is dedicated to exercises, in itinere test and to one ore more