



SUBJECT SYLLABUS

ACADEMIC OVERVIEW
INTERNATIONAL SCHOOL OF ECONOMIC & ADMINISTRATIVE SCIENCES

SUBJECT NAME AND CODE: Agri-food chains (1522103)

PROGRAM: Gastronomy

Level of Study Undergraduate Program

GENERAL ACADEMIC INFORMATION

LATEST UPDATE	2014-1
VALID FOR	Valid
ACADEMIC AREA	Gastronomy
CYCLE	Basic
SEMESTER	First
SUBJECT TYPE	Mandatory
CREDIT POINTS	3
CLASSROOM HOURS PER WEEK	2
PRE-REQUISITES	None
LANGUAGE	Spanish
PROFESSOR'S NAME	Annamaria Filomena Ambrosio

COURSE DETAILS

COMPETENCES DEVELOPED	<ol style="list-style-type: none">1. To understand the concepts of the agriculture industry and agri-food supply chains, clearly differentiating each of them plus the links that compose them.2. To understand the productive, economic and regulatory environment, at national level for agri-food supply chains, and to connect them to the international environment.3. To have ability to search, process and analyze information from various sources at technical and general level about raw materials, processes and products in the food sector, identifying the major food products of each agri-food supply chain.
COURSE CONTENTS	<ol style="list-style-type: none">1. Agricultural industry2. Agri-food supply chains3. Fruits and vegetables chain4. Dairy products chain5. Beef, poultry, fish and seashells chain6. Cereals and legumes chain7. Coffee and tea chain8. Beer, malt liquor and liqueurs chain9. Sugar and confectionery chain10. Cocoa and others chain11. Quality concepts in agri-food chains12. Social responsibility in agri-food chains13. Environment in agri-food chains
METHODOLOGY	Lecture - Workshop
ASSESSMENT	In each term, qualitative and quantitative aspects of the content topics will be evaluated through quizzes, midterm exams, workshops, forums, presentations and papers. Grades will be numeric, according to the Students' Regulations Book, aimed at the students learning and continuous improving. The final exam will be a critical analysis of a food product for integrating the semester content; it must verse on agri-food chains supported by the knowledge acquired in Gastronomy Foundations and Food

LINKS:

WEEKLY PLAN	Provided by request
DETAILED CONTENT	Provided by request