UCL Université catholique de Louvain LBRAI2206 2014-2015 Technology and processing of animal products

4.0 credits

30.0 h + 15.0 h

1q

Teacher(s) :	Focant Michel (coordinator) ; Stassart Pierre ;
Language :	Français
Place of the course	Louvain-la-Neuve
Inline resources:	iCampus
Prerequisites :	Concepts of animal productions (LBIRA2107) and concepts of Economics and management
Main themes :	 Overview of socio-economic approaches of agro-food systems and current issues Technology of dairy and meat products New technologies to improve the sustainability of the production of milk and meat
Aims :	a. Contribution de l'activité au référentiel AA (AA du programme) M1.1. ; M1.5 ; M4.5 ; M4.7 ; M6.1 ; M6.2 ; M6.4 ; M6.5 ; M6.6 ; M7.1 ; M7.3
	 b. Formulation spécifique pour cette activité des AA du programme (maximum 10) At the end of this activity, the student is able to : understand approaches of quality in the agri-food sectors and build new approaches, analyze the societal issues of an agri-food sector at the point of view of energy, of biodiversity and of animal welfare, analyze the sustainability of farms in terms of emission of greenhouse gases, of nitrogen output, of feed autonomy and of nutritional quality of milk and meat products, and propose solutions to improve existing situations achieve a critical synthesis of scientific articles and presentations in the field of agri-food systems, of animal feed and of the sustainability of farms, expose it and defend it in front of feed industry sale agents, analyze the organoleptic quality of bovine meat of different modes of production. The contribution of this Teaching Unit to the development and command of the skills and learning outcomes of the programme(s) can be accessed at the end of this sheet, in the section entitled "Programmes/courses offering this Teaching Unit".
Evaluation methods :	 Written evaluation on the theoretical concepts Evaluation of the projects quality and of their oral presentations and discussions.
Teaching methods :	 Lectures Presentation of cases analysis by the professor Presentation and discussion of an integrator project in connection with several subjects of the course by a team of students Visits of farms and processing factories Participation in scientific conferences
Content :	The lecture is divided into two parts. Partim A : Socio-economics of agrifood systems - History of the concept of food sector and system in social sciences: sectoral approach and political economy, sociotechnical network and food systems. - Construction of processes of quality in the sectors of food to the level of consumption: economy of the quality, confidence, control and prescription, construction of the consumer's demands. - Local food systems: meaning given to these minority approaches, niche, resistance, or alternative? - Identification and analysis of key issues of animal food systems of the 21st century society: energy, biodiversity and animal welfare. Partim B : Technology of animal products - - Technologies to be implemented to increase the sustainability of milk and meat production at the level of the farms. - Milk products technologies Practical activities: - - Visits of dairy, cheese, slaughterhouse and feed factories - Congress: swine and poultry sectors - Congress: whe products sure here students to improve the sustainability of animal production at the level of a farm. - Integrated work by groups of three students to improve the sustainability of animal production at the level of a farm. - Presentations of scientific articles to sales agents
Bibliography :	All course materials are made available to students on iCampus

Cycle and year of study :	> Master [120] in Agricultural Bioengineering
Faculty or entity in charge:	AGRO