
	<b>PROCESO PARA EL DESARROLLO DE LAS ENSEÑANZAS DE LA ESCUELA DE INGENIERÍAS AGRARIAS</b>		
		<b>CÓDIGO: P/CL009_D002</b>	

## PROGRAMME IN APPLIED FOOD TECHNOLOGY

Academic course: 2018-2019

Identification and characteristics of the subject					
Code	501249			Créditos ECTS	6
Name (Spanish)	<b>Producción de Materias Primas</b>				
Name (English)	<b>Raw material production</b>				
Degree	Food Science and Technology Degree				
Center	Agricultural Engineering School				
Semester	3rd	Type	<u>Compulsory</u>		
Module	Food TEchnology				
Subject	Raw material production				
Language	Spanish				
Professor/s					
Name	Room	e-mail	Web link		
<b>Luis Coletto Martínez</b>	Desk D725. Edificio Valle del Jerte.	lmcoletto@unex.es			
Field of knowledge	Food Technology				
Departament	Animal Production and Food Science				
Lessons and contents					
Syllabus					
<b>Lesson 1.-</b> Introduction to raw materials of animal origin <b>Lesson 2.-</b> Animal production in "Dehesa": generalities. Ovine production I. <b>Lesson 3.-</b> Ovine production II. Reproduction <b>Lesson 4.-</b> Ovine production III. Final products <b>Lesson 5.-</b> Bovine meat production <b>Lesson 6.-</b> Pig production. Iberian pig I. <b>Lesson 7.-</b> Other animal productions at "the Dehesa" <b>Lesson 8.-</b> Generalities of vegetable agrifood production <b>Lesson 9.-</b> Production systems <b>Lesson 10.-</b> Alternative system production					
<b><u>Seminars/lab (Practical lessons)</u></b>					



**Practical lesson #1.-** Visit to an extensive production ovine system

**Practical lesson #2.-** Visit to an extensive production bovine system

**Practical lesson #3.-** Visit to an extensive production Iberian pig system (fatening stage)

**Practical lesson #4.-** Video and analysis of the current production systems

**Practical lesson #5.-** Analysis of vegetable intensive systems

**Practical lesson #6.-** Analysis of fruit tree intensive systems