



## ANIMAL PRODUCTION

Basic data of the subject	
<b>Academic Unit:</b>	Faculty of Life and Environmental Sciences
<b>Course title:</b>	Animal Production
<b>Study program:</b>	Agribusiness
<b>Level:</b>	Bachelor (BSc)
<b>Course status:</b>	Obligatory (O)
<b>Study year:</b>	1 year / 2 semester
<b>Number of hours per week:</b>	2 + 2
<b>Credit value – ECTS:</b>	6 ECTS
<b>Time / location:</b>	To be announced
<b>Lecturer:</b>	Prof. Asoc. Dr. Albana Plakiqi Milaimi
<b>Contact details:</b>	albana.milaimi@uni-prizren.com; +383 49 352 943
<b>Course description:</b>	<p>This course provides a detailed definition of the topics and objectives for the course in the production of primary materials with animal origin. Over 15 weeks, students will delve into fundamental concepts of production, processing of primary materials, risk identification, production planning and strategies, the importance of quality throughout the process, implementation of international standards, quality management at collection points, and the preservation and management of production quality.</p> <p>The final weeks include the treatment of machinery and processes used in production, market analysis and marketing, product distribution, competition in regional markets, and the presentation of semester projects. However, the evaluation includes an intermediate exam (colloquium) and a colloquium related to the machinery and processes used in production. This program aims to develop the knowledge and skills of students in the field of production of primary materials with animal origin, preparing them for challenges and tasks in the relevant industry.</p>
<b>Course objectives:</b>	<p>The main goal of this course is to shape and prepare students to grasp the essence and complexity of the primary materials production industry in a responsible and effective manner. Initially, the course acquaints students with leveraging fundamental concepts of production, processing, and treatment of raw materials, as well as potential risks that may threaten the quality and efficiency of production. Preparation for these challenges will involve developing skills in production planning and strategy, with a focus on maintaining quality and adapting it to market needs. Students will explore the importance of quality preservation throughout the production process, internationalizing practices, and implementing standards that elevate the production level on a global scale.</p>
<b>Learning outcomes:</b>	<p>Upon successful completion of this course, students will be able to:</p> <ul style="list-style-type: none"> <li>▪ Understand and apply the fundamental concepts and principles of</li> </ul>



	<p>the production of primary materials with animal origin.</p> <ul style="list-style-type: none"> <li>▪ Develop skills in identifying factors that influence quality and risks throughout the entire production process.</li> <li>▪ Acquire knowledge and skills for planning and strategizing the production of primary materials with animal origin.</li> <li>▪ Recognize and implement international standards in production processes to enhance quality and competitiveness.</li> <li>▪ Develop skills for preserving primary materials and products at collection points using quality management practices.</li> <li>▪ Understand and apply concepts of processing primary materials according to market requirements and identify successful marketing strategies.</li> <li>▪ Understand and manage the efficiency of distribution and supply to collection points with final products.</li> <li>▪ Analyze competition in regional markets and prepare to face challenges using necessary strategies.</li> </ul>		
<b>Contribution on student load (must correspond with learning outcomes)</b>			
<b>Activity</b>	<b>Hours</b>	<b>Days/week</b>	<b>Total</b>
Lectures	3	15	45
Exercise theoretical/laboratory	1	15	15
Practice work	1	3	3
Contact with lecturer/consultations	1	15	15
Field exercises	1	3	3
Mid-terms, seminars	2	2	4
Homework	1	13	13
Individual time spent studying (at the library or home)	2	15	30
Final preparation for the exam	2	8	16
Time spent in evaluation (tests, quiz, final exam)	2	2	4
Projects, presentations, etc.	2	1	2
<b>Total</b>			<b>150 orë (6 ECTS)</b>
<b>Teaching methods:</b>	Lectures, exercises, discussions, consultations, course projects, homework, midterm exam (colloquium), exams.		
<b>Evaluation methods:</b>	Student assessment will be based on their attendance and engagement, written assignments, intermediate exam, and final exam. Regular and active attendance: 10%, Intermediate Exam (colloquium): 20%, Course Project: 10%, Final Exam: 60%. Total: 100%. Pass criteria are based on		



	the decision of the Faculty Council presented above in the Self-Evaluation Report (SER).
<b>Literature</b>	
<b>Basic Literature:</b>	<ol style="list-style-type: none"> <li>1. John Smith, 2021. Introduction to Animal-Origin Substances in Production.</li> <li>2. Mary Johnson, 2022. Processing of Animal-Origin Raw Materials: Challenges and Opportunities.</li> <li>3. Robert Miller. 2020. Risk Factors in the Production of Animal-Origin Substances.</li> <li>4. The food system and its impact on nutrition. Literature Review Findings, July 2008.</li> <li>5. Dietrich Knorr and Heribert Watzke, Food Processing at a Crossroad. Front. Nutr., 25 June 2019   <a href="https://doi.org/10.3389/fnut.2019.00085">https://doi.org/10.3389/fnut.2019.00085</a>.</li> <li>6. The Food System. Food classification. Public 3jëmb. NOVA. The star shines brig. World Nutrition. 2016.</li> <li>7. Quality of agricultural products and protection of the environment: training, knowledge dissemination and certification. Luxembourg:Office for Official Publications of the European Communities, 2003..</li> </ol>
<b>Additional Literature:</b>	<ol style="list-style-type: none"> <li>8. J.-L. Multon (Editor). Quality Control for Food and Agricultural Products, January 1996.</li> <li>9. Qyality and Quality Assurance in the Fresh Produce Sector. May 15, 2001. Chicago, USA.</li> <li>10. John Humphrey, School of Business, Management and Economics University of Sussex. Food safety, trade, standards and integration of smallholders into value chains. IFAD 2017</li> <li>11. Butrint Batalli, Doracak i Sistemeve te 3jëmbëdhjetë menaxheriale sipas Standardeve Nderkombetare, Ministry for Foreign Affairs of Finland, UNDP.</li> <li>12. ISO standardet.</li> <li>13. HACCP Standardet</li> </ol>

Designed study plan:		
Week	Lectures	Exercises
<i>First week:</i>	Introduction to the Concepts and Basic Principles of the Production of Primary Materials with Animal Origin.	Distribution of Seminar Project Topics.
<i>Second week:</i>	Processing the First Material of Animal Origin.	Quizzes and selected case studies from the topics covered in the first week's lectures.
<i>Third week:</i>	Identification of factors influencing the occurrence of risks and incidents that may occur during the production process of the primary material with animal origin	Quizzes and selected case studies from the topics covered in the second week's lectures.



<i>Fourth week:</i>	Planning-Strategy of the production of the primary material and the preservation of product quality.	Quizzes and selected case studies from the topics covered in the third week's lectures.
<i>Fifth week:</i>	The importance of quality preservation during the production process of goods and the non-alteration of physicochemical properties during these processes.	Quizzes and selected case studies from the topics covered in the fourth week's lectures.
<i>Sixth week:</i>	Application of International Standards during the production processes of the primary material with animal origin.	Quizzes and selected case studies from the topics covered in the fifth week's lectures.
<i>Seventh week:</i>	Preservation of the primary material and products at collection points and centers and their quality management.	Quizzes and selected case studies from the topics covered in the sixth week's lectures.
<i>Eighth week:</i>	Intermediate Exam (Colloquium)	Quizzes and selected case studies from the topics covered in the seventh week's lectures.
<i>Ninth week:</i>	The machines and processes used for the production of the primary material with animal origin.	Midterm exam
<i>Tenth week:</i>	Processing the primary material of animal origin.	Quizzes and selected case studies from the topics covered in the ninth week's lectures.
<i>Eleventh week:</i>	Processing the primary material according to market needs.	Quizzes and selected case studies from the topics covered in the ten week's lectures.
<i>Twelfth week:</i>	Marketing and the importance of the production of the primary material.	Quizzes and selected case studies from the topics covered in the eleven week's lectures.
<i>Thirteenth week:</i>	Distribution and supplying of collection centers with final products.	Quizzes and selected case studies from the topics covered in the twelfth week's lectures.
<i>Fourteenth week:</i>	Competition in regional and international markets.	Quizzes and selected case studies from the topics covered in the thirteen week's lectures.
<i>Fifteenth week:</i>	Presentation of semester projects.	Presentation of semester projects.
<b>Academic policies and rules of conduct:</b>		
<ul style="list-style-type: none"> <li>▪ Students should be aware of and respect the institution and Code of ethics (<a href="#">English-Kodi-Etikes-per-Student.pdf (uni-prizren.com)</a>)</li> <li>▪ Students should respect the schedule of lectures, and exercises and be attentive.</li> <li>▪ It is mandatory to possess and presents a student ID card in the mid-terms and exam,</li> <li>▪ During the compilation of course projects, students must adhere to the instructions given by the</li> </ul>		



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professor.

- During the exam is forbidden the use of mobile phones.