

(coordinators: Angela Trocino, Enrico Sturaro)

Specific supervised activities developed by the students will enrich the learning experience with generic competences about critical thinking, communication and team work.

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DEGLI STUDI
DI PADOVADEPARTMENT OF COMPARATIVE
BIOMEDICINE AND FOOD SCIENCE

THE UNIVERSITY OF
SYDNEY



Ph.D. COURSE **ANIMAL & FOOD SCIENCE**
UNIVERSITY OF PADOVA

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Pathology Arthropoda AQUATIC Microbiology Myosin
Bony-fish Molecular Genetics BIOSTATISTICS
Breeding Genomics Ethology Applied Bovine
ENVIRONMENTAL Comparative
actors Toxicology PATHOLOGY Marine
Anatomy Behaviour Analytical Chemistry
FEEDING Quality Food Dru
marker ells Safety
Veterinary Toxicology
BIOETHICS Aquaculture RISK Chain
Cetaceans MAMMALS Cancer Impact
Avian HEAVY Evolution Communication
Activity Rabbit Brain
Nutrition Neuroanatomy NUTRITIONAL
Growth Conservation Bacterial Welfare
Biosensors Biotechnology Products Authenticity
SUMMER COMMUNITY
July 10-15, 2017 Biological

SUSTAINABILITY OF MEAT PRODUCTION

University of Padova

	July, 10	July, 11	July, 12	July, 13	July, 14	July, 15	July, 16
time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
8.30-9.30	Registration and welcome coffee	Ruminant production and concerns for sustainability in Australia <i>Melanie Smith</i>	Alternative feed ingredients for sustainable meat production: insects protein and oils <i>Laura Gasco</i>	Revision of pain physiology and indicators of Pain I <i>Peter White</i>	Ecological indicators for the assessment of sustainability for meat production <i>Enrico Sturaro</i>	Marketing and retailing of products of animal origin: the role of consumers in driving quality changes in animal products <i>Luca Panzone</i>	Technical visit to a mountain farm
9.30-10.30	Opening						
10.30-11.00		Coffee break	Coffee break	Coffee break	Coffee break	Coffee break	
11.00-12.00	Sustainability of meat production: current state and future outlook and challenges <i>Anne Mottet</i>	Ruminant production and concerns for sustainability in Europe <i>Enrico Sturaro</i>	Poultry meat quality and emerging issues (myopathies) <i>Angela Trocino</i>	Indicators for pain II, Pain relief and experience from Australia <i>Peter White</i> <i>PhD students, Sidney</i>	Principles for Life cycle assessment computation <i>Enrico Sturaro</i>	Marketing and retailing of products of animal origin: the role of consumers in driving quality changes in animal products <i>Luca Panzone</i>	
12.00-13.00		Swine production and concerns for sustainability in Europe <i>Luigi Gallo</i>	Stress mechanism and indicators in livestock <i>Daniela Bertotto</i>				
13.00-14.00	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch
14.00-15.00	Agro-ecology and meat production <i>Alberto Bernués</i>	Poultry production and concerns for sustainability in Europe <i>Alessandra Piccirillo</i> <i>Giovanni Ortali</i>	Young scientists session: meat quality issues and round table Supervision <i>Melanie Smith</i>	Young scientists session: welfare case studies and round table Supervision <i>Peter White</i>	Case studies: Life cycle assessment computation Supervision <i>Enrico Sturaro</i>	Consumers' purchase intention towards ecological beef <i>Samuele Trestini</i>	Technical visit to a mountain farm
15.00-16.00		Alternative species for meat production in Australia <i>Melanie Smith</i>				Consumers' willingness to pay for food products <i>Mara Thiene</i>	
16.00-17.00						Final test and Farewell cocktail	

Teachers

Alberto Bernués, Centro de Investigación y Tecnología Agroalimentaria (CITA), Zaragoza, Spain

Anne Mottet, FAO, Global Livestock Environmental Assessment Model (GLEAM), Livestock Policy Officer, GLEAM coordinator

Luca Panzone, Agriculture, Food and Rural Development, Newcastle University, UK

Melanie Smith, The University of Sydney

Peter White, Sydney School of Veterinary Science, The University of Sydney

Daniela Bertotto, BCA-University of Padova

Luigi Gallo, DAFNAE-University of Padova

Laura Gasco, University of Torino

Giovanni Ortali, AIA - Agricola Italiana Alimentare

Alessandra Piccirillo, BCA-University of Padova

Enrico Sturaro, DAFNAE-University of Padova

Mara Thiene, TESAF-University of Padova

Samuele Trestini, TESAF-University of Padova

Angela Trocino, BCA-University of Padova

Learning outcomes

At the end of the path, the students are expected to be able to:

- identify the main differences in meat production systems in Europe and Australia;
- to identify problems linked to animal welfare and propose suitable solutions;
- to assess the environmental impact and services of meat production systems;
- to get awareness about the consumers' aptitude towards products of animal origin.