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| Module Title: | Organic Dairy Production | |
| Language of Instruction: | English | |
| Credits: | 5 | |
| NFQ Level: | 8 | |
| Module Delivered In | 1 programme(s) | |
| Teaching & Learning Strategies: | Formal lectures will be complemented by practical field sessions, guest lectures, and site visits to organic food producers. This will allow for a balance of theory and hands on learning activities and expose the student to a variety of production systems. Classroom activities will focus on the key performance indicators for the system, maintenance of animal productivity and the interaction between the animal, plant, and soil. Where appropriate, case studies and site visits will be used to give the students insights into both mainstream dairy processing of organic milk as well as the production and marketing of artisan dairy products. | |
| Module Aim: | The module will focus on the key performance indicators that underpin the sustainability of dairy production on organic farms. This will include dairy production from species such as buffalo, goats and sheep that align to more artisan dairy products as well as the more main stream dairy products from cows milk. Students will examine different breeds and specie choice that are most suitable to the farm system / land type available. Performance monitoring on farms and examining the interaction between the animal, plant, and soil in maintaining the sustainability of the system will also be examined. A further aim of this module will be to explore the options for the marketing of dairy products to the consumer. | |
| Learning Outcomes | | |
| On successful completion of this module the learner should be able to: | | |
| LO1 | Demonstration of a detailed understanding of organic dairy production from dairy cows including; breed choice for the farm system, nutritional and reproductive management of the animal. | |
| LO2 | Demonstrate a detailed understanding of organic dairy production from other species including sheep and goats, the stability of these small ruminants to dairy production on various land types, and their role in artisan dairy production | |
| LO3 | Be capable of providing on farm advice to farmers on how they can meet the animal quality specifications set by processors | |
| LO4 | Demonstrate a detailed understanding of the direct marketing of organic dairy products including the legislative environment for small food processors. | |
| Pre-requisite learning | | |
| Module Recommendations | | |
| This is prior learning (or a practical skill) that is recommended before enrolment in this module. | | |
| 10784 | AGRI C1701 | Animal Production in Organic Farming |
| Incompatible Modules | | |
| These are modules which have learning outcomes that are too similar to the learning outcomes of this module. | | |
| No incompatible modules listed | | |
| Co-requisite Modules | | |
| No Co-requisite modules listed | | |
| Requirements | | |
| This is prior learning (or a practical skill) that is mandatory before enrolment in this module is allowed. | | |
| No requirements listed | | |

Module Content & Assessment

Indicative Content

Dairy Production from Cow

This module covers dairy production as it applies on organic farms. Different production systems will be explored including dairy from cattle, sheep, and goats. Learners will gain a detailed insight to dairy production on organic farms including the key management requirements for each system.

Dairy Processing and Products

Learners will gain an insight to the production of dairy products for the domestic and international market. This will include the production of dairy produce on a small scale e.g., farm house cheese.

Nutritional Quality of the Animal Product

The effect of management practices on dairy quality will be discussed in the context of organics. This will include how species rich forages can enhance the system from an animal health perspective

| Assessment Breakdown | % |
|----------------------------------|--------|
| Continuous Assessment | 40.00% |
| Practical | 10.00% |
| End of Module Formal Examination | 50.00% |

Continuous Assessment

| Assessment Type | Assessment Description | Outcome addressed | % of total | Assessment Date |
|--------------------|--|-------------------|------------|-----------------|
| Written Report | Students are to complete a written report on a concept relating to dairy production. The report must summarise the findings in a farmer facing format. | 1,2,3,4 | 20.00 | n/a |
| Reflective Journal | Students are to complete a report on a site visit to a food processor summarising their main learnings. | 1,2,4 | 10.00 | n/a |
| Reflective Journal | Students are to complete a report on a site visit to an artisan food processor summarising their main learnings. | 1,2,4 | 10.00 | n/a |

No Project

Practical

| Assessment Type | Assessment Description | Outcome addressed | % of total | Assessment Date |
|-----------------------------|---|-------------------|------------|-----------------|
| Practical/Skills Evaluation | Students must complete a quality assurance assessment of an organic dairy farm. | 3 | 10.00 | n/a |

End of Module Formal Examination

| Assessment Type | Assessment Description | Outcome addressed | % of total | Assessment Date |
|-----------------|------------------------|-------------------|------------|-----------------|
| Formal Exam | Terminal Exam | 1,2,3,4 | 50.00 | End-of-Semester |

Continuous Assessment

| Assessment Type | Assessment Description | Outcome addressed | % of total | Assessment Date |
|-----------------|--|-------------------|------------|-----------------|
| Written Report | Students are to complete a written report on a concept relating to dairy production. The report must summarise the findings in a farmer facing format. | 1,2,3,4 | 20.00 | n/a |
| Written Report | Students are to complete a report on a site visit to a food processor summarising their main learnings. | 1,2,4 | 10.00 | n/a |
| Written Report | Students are to complete a report on a site visit to an artisan food processor summarising their main learnings. | 1,2,4 | 10.00 | n/a |

No Project

Practical

| Assessment Type | Assessment Description | Outcome addressed | % of total | Assessment Date |
|-----------------------------|---|-------------------|------------|-----------------|
| Practical/Skills Evaluation | Students must complete a quality assurance assessment of an organic dairy farm. | 3 | 10.00 | n/a |

| End of Module Formal Examination | | | | |
|----------------------------------|-------------------------------|--------------------------|-------------------|------------------------|
| <i>Assessment Type</i> | <i>Assessment Description</i> | <i>Outcome addressed</i> | <i>% of total</i> | <i>Assessment Date</i> |
| Formal Exam | Terminal Examination | 1,2,3,4 | 50.00 | End-of-Semester |

SETU Carlow Campus reserves the right to alter the nature and timings of assessment

Module Workload

| Workload: Full Time | | |
|----------------------------|--------------------|--|
| <i>Workload Type</i> | <i>Frequency</i> | <i>Average Weekly Learner Workload</i> |
| Lecture | 12 Weeks per Stage | 2.00 |
| Practicals | 12 Weeks per Stage | 1.00 |
| Independent Learning Time | 12 Weeks per Stage | 3.00 |
| Total Hours | | 72.00 |

| Workload: Part Time | | |
|----------------------------|--------------------|--|
| <i>Workload Type</i> | <i>Frequency</i> | <i>Average Weekly Learner Workload</i> |
| Lecture | 12 Weeks per Stage | 2.00 |
| Practicals | 12 Weeks per Stage | 1.00 |
| Independent Learning Time | 12 Weeks per Stage | 3.00 |
| Total Hours | | 72.00 |

Module Delivered In

| Programme Code | Programme | Semester | Delivery |
|----------------|--|----------|------------------|
| CW_SWOAG_B | Bachelor of Science (Honours) in Organic Agriculture | 8 | Group Elective 2 |