Module Title:	Animal product quality
Language of Instruction:	English

Credits:	5

NFQ Level:	8

Module Delivered In	2 programme(s)

Teaching & Learning Strategies:	Formal lectures will be complemented by practical field sessions and site visits to food producers in the South East. This will allow for a balance of theory and hands on learning activities and expose the student to the strategies used in food processing facilities to ensure that a quality product can be delivered to the consumer. Classroom activities will focus on the main animal enterprises in Irish agriculture with an emphasis of new and emerging factors that may enhance either the quality of the animal product or it's marketability or both. Visiting lecturers will be used where appropriate to enhance the learning experience of the students and expose them to new concepts in animal production.

Module Aim:	The module will focus on how animal product quality can be optimised through good management principals. Focusing mainly on the quality of animal produce, the module will be consumer focused and cover strategies to produce animals in the most sustainable manner possible. The module will examine relevant examples of how the quality of the animal product can be manipulated both at farm level and processor level to meet the requirements of the consumer. There will also be a focus on nutritional enhancement of the animals diet to produce product that is more nutrient dense.

Learning Outcomes
On successful completion of this module the learner should be able to:

LO1	Demonstrate how quality animal products that meet market specification can maximise the return from the market place
LO2	Understand how the management of the animal may enhance it's nutritional characteristics and/ or sensory characteristics
LO3	Be capable of providing on farm advice to farmers on how they can meet the animal quality specifications and quality assurance schemes that are required
LO4	Understand the role of nutritional enhanced animal products and their benefits for the consumer

Pre-requisite learning
Module Recommendations *This is prior learning (or a practical skill) that is recommended before enrolment in this module.*
No recommendations listed
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
Animal Product Quality Animal product quality needs to be consumer led. Ensuring that the meat and dairy products are optimised for human consumption is essential in the sustainability of the system. The end user approach is essential here; what are the carcass traits desired by the consumer? what is the main dairy product being produced from milk? Starting at the consumer end, this module will work backwards to demonstrate how these criteria can be met at farm level.
Quality Assurance Various examples of Bord Bia's quality assurance schemes will be used to demonstrate how they are implemented at farm and processor level and give the student an insight into the rationale for their development.
Nutritional Enhancement of Animal Product The student will learn about the most recent examples of how animal products can be enhanced to improve the nutrition of those consuming them. Content will be derived from published papers as well as commercial examples of nutritional enhancement e.g. omega enriched chicken.

Assessment Breakdown	%
Continuous Assessment	50.00%
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 delivered in a lecture. The report must summarise the findings in a farmer facing format.	1,2,3,4	10.00	n/a
Practical/Skills Evaluation	Students must complete a quality assurance assessment of a livestock farm.	3	10.00	n/a
Practical/Skills Evaluation	Students are to complete an assessment of the clean livestock policy / dairy hygiene policy on farm and offer farmers advice where necessary	1,3	10.00	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 a food processor summarising their main learnings.	1,2,4	10.00	n/a

No Project

No Practical

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

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

Module Workload

Workload: Full Time		
Workload Type	*Frequency*	*Average Weekly Learner Workload*
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_EFARG_B	Bachelor of Engineering (Honours) in Agricultural Systems Engineering	8	Elective
CW_SWSFM_B	Bachelor of Science (Honours) in Sustainable Farm Management and Agribusiness	8	Elective