



UNIVERSIDAD DE CORDOBA

FACULTAD DE VETERINARIA  
**GRADO DE CIENCIA Y TECNOLOGÍA  
DE LOS ALIMENTOS**  
2024/25 YEAR  
**FUNDAMENTOS DE PRODUCCIÓN  
ANIMAL**



## Course details

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**Course name:** FUNDAMENTOS DE PRODUCCIÓN ANIMAL

**Code:** 102223

**Degree/Master:** GRADO DE CIENCIA Y TECNOLOGÍA DE LOS ALIMENTOS

**Year:** 2

**Field:** FUNDAMENTOS DE TECNOLOGÍA ALIMENTARIA

**Character:** OBLIGATORIA

**Duration:** SECOND TERM

**ECTS Credits:** 4.5

**Classroom hours:** 45

**Face-to-face classroom percentage:** 40.0%

**Study hours:** 68

**Online platform:** <https://moodle.uco.es/>

## Coordinating teacher

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## Brief description of the contents

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The contents of the course offer a comprehensive vision of the activities involved in livestock production in the main domestic species (cattle, sheep, goats, pigs and poultry), with special emphasis on the tools used to obtain quality animal products (meat, milk and eggs for consumption).

## Prerequisites

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### Prerequisites established in the study plan

Not applied

### Recommendations

Not applied

## Study programme

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### 1. Theory contents

I. INTRODUCTION. - Animal productions. Livestock farms and the factors that determine them.

II. TECHNICAL BASES OF ANIMAL PRODUCTION. Animal nutrition as a method of improving animal productions. Growth and development. Management of reproduction.

III. MILK PRODUCTION. Lactation. Milking. Concept of milk quality in Spain and in the EU-15. Dairy cattle. Dairy sheep and goats. Improvement of milk production in the different species.

IV. MEAT PRODUCTION. Beef production. The bovine carcass. Sheep meat production. The sheep carcass. Goat meat production. Improvement of meat production in ruminants. Pig production. The pig carcass. Improvement of meat production in pigs. Broiler meat production. Other poultry farming.

V. EGG PRODUCTION. Laying poultry. The commercial egg.

## 2. Practical contents

Laboratory Practices (Small Ruminant Dairy Laboratory)

Individual work on Animal Production Preparation and development of debates in the classroom.

Visit to the Experimental Farm of the University of Córdoba

Critical commentary on texts related to Animal Production

Students will be provided with all the information required to fulfil the practical contents of the course.

## Bibliography

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### FUNDAMENTOS DE PRODUCCIÓN ANIMAL

- Buxadé, C.(Ed.). (1995). Zootecnia. Bases de Producción Animal. Colección de 20 Tomos. Ed. Mundi-Prensa. Madrid.
- Sotillo, J.L., Quiles, A. y Ramírez, A.R. (1996). Producción Animal e Higiene Veterinaria. Vol. I y II. Ed. ICE-Un. Murcia. Murcia.

### BASES TECNICAS DE LA PRODUCCIÓN DE LECHE

- Luquet, F.M. (1991). Leche y productos lácteos. Vaca, oveja y cabra 1.- La leche: de la mama a la lechería. Acribia. Zaragoza.
- Welch, D.J.W. (1996). Milk composition, production and biotechnology. Ed. CAB Int. Oxon.

### BASES TECNICAS DE LA PRODUCCIÓN DE CARNE

- Girard, J.P. (1990). Tecnología de la carne y los productos cárnicos. Ed. Acribia. Zaragoza.

### BASES TECNICAS DE LA PRODUCCIÓN DE HUEVOS

- Castelló, J. A. & Cole, V. (1986). Manual práctico de avicultura. Real Escuela Oficial y Superior de Avicultura. Barcelona

## Methodology

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### Methodological adaptations for part-time students and students with disabilities and special educational needs

- Conditions for learning will be facilitated and adapted for part-time students and students with disabilities.

### Face-to-face activities

Activity	Large group	Medium group	Total
<i>Field trips</i>	-	2	2
<i>Information processing activities</i>	-	2	2
<i>Oral communication activities</i>	-	6	6
<i>Practical experimentation activities</i>	-	4	4
<i>Projects based on the course contents</i>	-	6	6
<i>Reading comprehension, listening, visual, etc. activities</i>	21	-	21
<i>Tutorial action activities</i>	2	-	2
<i>Written expression activities</i>	2	-	2
<b>Total hours:</b>	<b>25</b>	<b>20</b>	<b>45</b>

### Off-site activities

Activity	Total
<i>Information processing activities</i>	34
<i>Information search activities</i>	34
<b>Total hours</b>	<b>68</b>

## Results of the training and learning process

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### Knowledge, competencies and skills

- CB3 To be able to collect and interpret relevant data (normally within the student's area of study) to make judgements that include a reflection on relevant issues of a social, scientific or ethical nature.
- CB4 To be able to transmit information, ideas, problems and solutions to either a specialised audience or an unspecialised one.
- CB5 To develop the necessary skills to undertake further studies with a high degree of autonomy.
- CT1 Ability to express themselves correctly in Spanish in field.
- CT2 Problem-solving ability

- CT4 Ability to put knowledge into practice
- CT7 Analysis and synthesis skills.
- CE2 Knowledge on the food production models, their composition and physical, physico-chemical and chemical properties to determine their nutritive and functional value.
- CE11 Understanding that food is one of the most important foundations of the cultural identity of a society.

### Assessment methods and instruments

Intended learning outcomes	Examination	Means of practical execution	Oral means	Students assignments
CB3	X	X	X	X
CB4		X	X	
CB5		X	X	
CE11	X	X	X	X
CE2	X	X	X	X
CT1	X	X	X	X
CT2	X	X		
CT4	X	X	X	X
CT7	X	X	X	X
<b>Total (100%)</b>	<b>60%</b>	<b>10%</b>	<b>15%</b>	<b>15%</b>
<b>Minimum grade (*)</b>	<b>5</b>	<b>5</b>	<b>5</b>	<b>5</b>

(\*)Minimum mark (out of 10) needed for the assessment tool to be weighted in the course final mark. In any case, final mark must be 5,0 or higher to pass the course.

**General clarifications on instruments for evaluation:**

Attending practical demonstrations will be mandatory, and will be valued with 10% of the grade for each of practical session.

SPELLING AND GRAMMATICAL MISTAKES, THE USE OF ABBREVIATIONS AND MISPRINTING WILL BE NEGATIVELY EVALUATED IN PRESENTATION IN WORKS, REPORTS AND WRITTEN EXAMS.

Once students pass both the practical and the theory exam, these will be considered passed for any subsequent call.

**Clarifications on the methodology for part-time students and students with disabilities and special educational needs:**

- Conditions for learning and evaluation will be facilitated and adapted for part-time students and students with disabilities.

**Clarifications on the evaluation of the extraordinary call and extra-ordinary call for completion studies:**

- Regarding the assessment of the extraordinary call and extraordinary end-of-study call, students must have attended and passed all the practical activities of the course prior to his/her presentation for examination.

**Qualifying criteria for obtaining honors:**

*Within the quota, the best grades above 9 and, with all the practical activities carried out.*

**Sustainable development goals**

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Responsible consumption and production

**Other Faculty**

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*The methodological strategies and the evaluation system contemplated in this Teaching Guide will respond to the principles of equality and non-discrimination and must be adapted according to the needs presented by students with disabilities and special educational needs in the cases that are required. Students must be informed of the risks and measures that affect them, especially those that may have serious or very serious consequences (article 6 of the Safety, Health and Welfare Policy; BOUCO 23-02-23).*

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