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School of Agriculture and Veterinary Medicine – Cesena Campus  
LAUREA (FIRST CYCLE DEGREE/  
BACHELOR - 180 ECTS) IN FOOD  
TECHNOLOGY A.Y. 2013/2014  
Programme Director Prof. Maria Caboni

REPORT

Study Programme Report  
Food Technology  
Programme ex D.M. 270/04 - Code 8528 - Class L-26  
School of Agriculture and Veterinary Medicine – Cesena Campus  
Programme Director Prof. Maria Caboni

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# WHAT IS THE STUDY PROGRAMME REPORT?

## What is the Study Programme Report?

The Study Programme Report provides updated information which is important for the purposes of Quality Assurance and is published annually by the University of Bologna.

The main aspects of the teaching programme are described in detail, with a view to assuring the principle of transparency and promoting self-assessment and continuous improvement processes.

The document provides a concrete overview of the features and results of the Study Programme for students, families, employers and so on.

For example, regarding the current issue of employment, it describes the learning outcomes and career opportunities; it also includes statistics on the percentage of employed graduates (D.4. Employment situation).

The document is organised into five sections and a glossary:

## A. Presentation and prospects

Key information on the Study Programme, including the expected learning outcomes, career opportunities and further studies.

## B. Teaching and Learning

The updated course structure diagram with the full titles and listings of the course units and the latest published lecture timetable.

## C. Resources and services

The list of teaching staff and their relative curricula, the offices (secretariats), services (work placements) and infrastructures (libraries, laboratories) available to students.

## D. The Study Programme in Figures

Key data shows how many students are enrolled, how many have been assigned additional learning requirements, how many drop out after the first year, how many graduate in line with the programme schedule, the opinions of attending and graduating students on the teaching programmes and information concerning graduate employment.

## E. Find out more: the quality of your Study Programme

How the quality system applied to your Study Programme works. The quality system of your Study Programme is a set of processes and responsibilities adopted to guarantee the quality of all Study Programmes at the University of Bologna.

## NOTES:

- Reports are available for all Study Programmes for which it is possible to enrol in the first year in academic year 2012/2013: the information and data provided is as updated as possible.
- Sections A, B and C provide data for the academic year 2012/2013.
- Section D presents data regarding the Study Programmes in the last three academic years.
- The information and data were taken from the University databases and the reports published by the [Statistical Observatory of the University of Bologna](#) and [AlmaLaurea](#), and are updated to **15 June 2012**.

## A. PRESENTATION AND PROSPECTS

*This section presents the key information concerning the Study Programme, including the expected learning outcomes, career opportunities and further studies, updated to the academic year 2013/2014.*

### A.1. PRESENTATION

*This paragraph provides information on the specific learning outcomes of the Study Programme and the curriculum.*

The degree programme aims to produce experts in food products and processes employable in companies operating in the food sector (production, distribution, packaging, and ingredients), public or private food control laboratories, technical and operational departments of public administrations.

The aim of the programme is to provide graduates with the knowledge necessary to evaluate the chemical, physical, nutritional and sensory quality of food products, to run and manage production processes according to modern regulations and procedures in terms of quality, safety, business economics and marketing; to provide graduates with the competencies to rationally choose the most suitable processes and transformation phases for modern food production and/or supply of food.

This degree programme has a strong interdisciplinary approach to offer students the necessary competencies to tackle a sector like the food one, which is strongly multidisciplinary and very dynamic, and to produce qualified professionals and experts capable of operating in highly innovative and changeable contexts.

### A.2. ADMISSION REQUIREMENTS

*This paragraph provides information on the knowledge required for admission to the Study Programme.*

This information is not available in English at this time.

### A.3. LEARNING OUTCOMES

*This paragraph provides information on the knowledge and skills students will have acquired by the end of the Programme.*

#### KNOWLEDGE AND UNDERSTANDING ABILITY:

Graduates:

- will have knowledge and understanding, also through case studies, of basic scientific subjects of an economic, technological and applicative nature in relation to food transformation and preservation;
- will have good knowledge of basic subjects such as mathematics, physics and chemistry;
- will have basic knowledge of food chemistry to control food reactions during processing and storage;
- will have an understanding of the fundamental principles of food-related analytical techniques;
- will have an understanding of the role and meaning of microbial inactivation using fermentation processes and will have the ability to identify the common conditions, including sanitation techniques, in which main pathogens and spoilage microorganisms are inactivated, destroyed or rendered harmless;
- will have an understanding of the role of nutrients in human health;
- will have an understanding of the sources and variability of food and their impact on transformation operations, and will have knowledge of food alteration and deterioration mechanisms and methods to control them;
- will have an understanding of transport, food transformation unit operations both theoretically and in laboratory conditions (practical);
- will have an understanding of unit operations required to produce a certain type of food product and of the principles to make food safe for consumption;
- will have the ability to use computers and the knowledge of how computer means can be used to tackle issues related to food science;
- will have basic knowledge of how a market system works;
- will have an understanding of the role and meaning of the main types of infestations of foodstuffs, the conditions in which they may develop and prevention techniques.

The knowledge and understanding abilities listed above are achieved and developed through lectures, practical activities, seminars, supervised home study, and individual home study provided for by the programme course units. The logical basis of the theoretical lessons, which students must study in greater depth individually, and personal papers required by the course units offer students the opportunity to broaden their knowledge and improve their understanding.

Assessment is accomplished mainly through oral and written exams, course unit tests and oral presentations.

#### ABILITY TO APPLY KNOWLEDGE AND TO UNDERSTAND:

Graduates:

- will have the ability to use laboratory techniques of basic and applied food chemistry;
- will be able to use computer means to solve problems also by applying mathematical and statistical functions and/or methods;

- will be able to identify main food spoilage microorganisms and pathogens and the conditions in which they may develop and will have the knowledge to apply laboratory techniques to identify microorganisms in food;
- will have the ability to describe biochemical, chemical, physical and biological factors important for the synthesis and metabolism of food and will have basic knowledge of health risks related to chemical contaminants in food and of appropriate methods to reduce the risk;
- will have the basic ability to use mass and energy balances for a given food process (heating, evaporation, freezing, etc);
- will have an understanding of the principles and methods of process technologies and the effects of process parameters on product quality and the ability to describe food preservation principles and methods;
- will have the ability to describe the characteristics and properties of food packaging materials and identify suitable packaging systems;
- will have the ability to apply basic statistical principles in the application of food sciences to control and ensure the quality of food products;
- will have the ability to design, apply and statistically interpret valid sensory evaluation methods to assess food quality or consumer acceptability.

Achieving the ability to apply the knowledge and understanding listed above is accomplished through critical reflection on texts proposed for home study stimulated through classroom activities, study of research and application cases indicated by the professors, practical laboratory and/or computer activities, bibliographic research, individual and/or group projects related to the core curriculum course units or elective course units included in the programme, as well as during the internship and preparation of the final paper. Assessment is through written and oral exams, reports and practical activities which provide for specific tasks to assess command over instruments and methods, and critical autonomy. Internships are assessed through the student's presentation of a report to the tutor.

#### JUDGEMENT SKILLS:

Graduates:

- will have the ability to evaluate the basic engineering aspects of food machinery;
- will have the ability to select suitable analytical techniques when faced with a practical problem;
- will have an understanding of the organisational logic of businesses and contribute to the strategic and operational decision-making process;
- will have the ability to apply and evaluate the main process-product management standards of the agro-food sector (UNI EN ISO, EC regulations, large scale distribution standards etc.) and those related to food safety (food hygiene legislation);
- will have the ability to use computer means and tools;
- will have the ability to analyse case studies independently and autonomously;
- will have the ability to judge the operational conditions and the interventions necessary in a specific context on the basis of updated readings;
- will have an understanding of government regulations related to the production and sale of food and will have the ability to evaluate the performance of a process and the conformity of food with specifications and laws;
- will have the ability to assess the risks of a food production system.

Judgement skills are developed in particular through practical activities, seminars, the preparation of reports related to the core curriculum course units and elective course units included in the degree programme and during internship activities and the activities assigned by the supervising professor in preparation of the final paper.

The acquisition of judgement skills is assessed by evaluating the course units of the study programme and the capacity to work alone and in group during the activity assigned in preparation of the internship and final paper.

#### COMMUNICATION SKILLS:

Graduates:

- will have the ability to describe in a simple yet appropriate manner the main physical properties of food and experimentally evaluate their value;
- will have the ability to communicate in a professional way with food engineering experts;
- will have an adequate proficiency in one foreign language, English, French, German or Spanish, in the field of competence, to exchange general information and read foreign scientific texts;
- will be able to communicate information, ideas, and problems using modern and effective methods, and propose solutions to specialist and non-specialist interlocutors;
- will be able to express in writing and discuss, within the context in which they operate, issues of interest related to the degree programme with good propriety of language and conciseness;
- will have the ability to work as part of a team with different types of interlocutors (specialist and non-specialist).

Written and oral communication skills are developed in particular through practical activities, seminars and lectures that provide for the preparation of reports, written papers and their oral presentation. During practical activities and seminars, students are encouraged to take part and speak before an audience to improve their ability to describe in a clear and comprehensive manner any doubts and/or questions on specific matters.

The evaluation/assessment of communication skills are also developed during the internship and through the presentation of a report at the end of the internship. Communication skills are also assessed during the preparation of the final paper and its presentation. Foreign language communication skills are acquired and assessed through specific course units and relevant proficiency test.

#### LEARNING SKILLS:

Graduates:

- will have the ability to keep updated on important topical matters concerning the food sector;
- know the fundamental principles of quality management systems and of obligatory and voluntary regulations for the modern application of self-control principles and quality management aimed at continuous improvement;
- will have the learning ability to pursue further studies (2nd cycle degree or Professional Master's degree) with a good degree of autonomy;
- will have the ability to research case studies by preparing short dissertations on specific aspects being analysed.

The learning abilities acquired are a result of the entire period of study, in particular during home study, in the preparation of individual reports and in the preparation of the final paper.

Learning skills are assessed in different ways and the following activities are of great importance in this sense: tutoring of home study, initiatives to support students in planning and organising their study time, bibliographic research and updating activity, discussions during seminars, correction and re-writing of elaborate. A great part of the overall number of study hours is dedicated to home study, to offer students the possibility to continuously check and improve their learning skills. The paper for the final project contributes to developing learning skills as students are asked to understand and tackle new information not necessarily provided by the supervising professor.

## A.4. CAREER OPPORTUNITIES

*This paragraph provides information on the occupational profile, functions and fields of employment available to graduates of this Programme.*

Graduates will be able to perform the following professional roles and functions in the areas of employment here indicated:

Expert in Food products and processes

Functions:

- management and control of processes and systems in the food industry;
- chemical-physical and microbiological analysis of food products;
- assessment of the use of additives and technological supports in the food process;
- implementation of quality and self-control systems in food companies;
- qualitative and nutritional improvement of food products;
- assistance in the management and marketing activities of a food company;
- control of the procurement of raw materials and distribution of finished products.

Competencies to carry out, manage, assess the quality and select raw materials and to carry out inspections of a legal nature are acquired during a 2nd cycle degree programme which provides the competencies of a Food technologist (see art.2, law no. 59, 1994).

Career opportunities:

Career as employee, collaborator or consultant in:

- technical and operational sectors in public administration (general, economic and social administration);
- public or private food control laboratories, businesses and/or private bodies in the food, drink and tobacco sector (production, distribution, packaging and ingredients);
- companies and/or private bodies in the agricultural sector (agriculture, forestry, vegetable growing, nursery gardening, livestock, hunting);
- companies and/or private bodies that manufacture rubber and plastic items (packaging, crockery, pans, vases, kitchen tools and accessories, etc.) and machinery for the food, drink and tobacco industry;
- companies and/or private bodies involved in the collection, purification and distribution of water;
- hotels and restaurants;
- experimental research and development sector in the field of natural sciences and engineering;
- health services and social assistance (clinical analysis laboratories, hygiene and prophylaxis).

The degree programme project has been submitted to selected external stakeholders in order to receive their opinions and feedbacks on the learning outcomes and the professional profiles.

## A.5. OPINION OF SOCIAL PARTNERS AND POTENTIAL EMPLOYERS

*This paragraph describes the outcome of the consultation with the representative employment and trade organisations.*

This information is not available in English at this time.



## A.6. FURTHER STUDIES

It gives access to second cycle studies (laurea specialistica/magistrale) and master universitario di primo livello.

## B. TEACHING AND LEARNING

*This section describes the updated course structure diagram (for academic year 2013/2014), with the full titles and listings of the course units and the latest published lecture timetable.*

### B.1. COURSE STRUCTURE DIAGRAM

*The link takes you to the Study Programme course structure diagrams. You can also access to each course unit content.*

- [Study plan: all course units in the programme](#)

### B.2. CALENDAR AND LECTURE TIMETABLE

*The links take you to the teaching calendar (exam session and final examination session) and the lecture timetable (in Italian).*

- [Lecture timetable](#)
- [Exam sessions](#)
- [Final examination sessions](#)

## C. RESOURCES AND SERVICES

*This section provides a list of teaching staff and their relative curricula and and description of the services available to students for the academic year 2013/2014.*

### C.1. TEACHERS

*The paragraph lists the lecturers who teach in the Study Programme: from here you can access the personal web pages of each one. Information updated to 28 May 2013 (in Italian).*

#### Permanent teaching staff:

<a href="#">Ade, Giorgio</a>	<a href="#">Cavani, Claudio</a>	<a href="#">Gardini, Fausto</a>	<a href="#">Riponi, Claudio</a>
<a href="#">Babini, Elena</a>	<a href="#">Dalla Rosa, Marco</a>	<a href="#">Laghi, Luca</a>	<a href="#">Rodriguez Estrada, Maria Teresa</a>
<a href="#">Bendini, Alessandra</a>	<a href="#">D'Antuono, Luigi Filippo</a>	<a href="#">Lanciotti, Rosalba</a>	
<a href="#">Bertolini, Paolo</a>	<a href="#">Fabbri, Angelo</a>	<a href="#">Malorgio, Giulio</a>	<a href="#">Tini, Vincenzo</a>
<a href="#">Biserni, Cesare</a>	<a href="#">Fato, Romana</a>	<a href="#">Manfreda, Gerardo</a>	<a href="#">Toselli, Moreno</a>
<a href="#">Bordoni, Alessandra</a>	<a href="#">Folchi, Annibale</a>	<a href="#">Parpinello, Giuseppina Paola</a>	<a href="#">Vannini, Lucia</a>
<a href="#">Caboni, Maria</a>	<a href="#">Galassi, Sergio</a>	<a href="#">Pinnavaia, Giangaetano</a>	<a href="#">Versari, Andrea</a>
<a href="#">Capozzi, Francesco</a>	<a href="#">Gallina Toschi, Tullia</a>	<a href="#">Porri, Emiliano</a>	

#### Contract teaching staff:

[Baronio, Piero](#)  
[Liberati, Maria Severina](#)

### C.2. STUDENT SERVICES: OFFICES

#### C.2.1. FUTURE STUDENTS

*The link take you to the webpage which provides specific information about the offices and the services for the future students (in Italian).*

- [Future students](#)

#### C.2.2. ENROLLED STUDENTS

*The link take you to the webpage with the information on the offices and the services for the enrolled students (in Italian).*

- [Enrolled students](#)

#### C.2.3. INTERNATIONAL STUDENTS

*The link take you to the webpage with the information on the offices and the services for the international students (in Italian).*

- [International students](#)

#### C.2.4. GRADUATES

*The link take you to the webpage with the information on the offices and the services for the graduates (in Italian).*

- [Graduates](#)

## D. THE STUDY PROGRAMME IN FIGURES

Information on students' starting their university careers, how many students are in line with the regular programme, opinions of students and graduates on the teaching programmes and information concerning graduate employment.

This section provides the data of the last academic years for the Study Programme (SP) and a comparison with similar Study Programmes. The University of Bologna has divided its Study Programmes into four groups:

- **BIOMEDICAL** group: Study Programmes of the Schools of Pharmacy, Biotechnology and Sport Science; Medicine; Agriculture and Veterinary Medicine
- **SCIENTIFIC-TECHNOLOGICAL** group: Study Programmes of the Schools of Engineering and Architecture; Sciences
- **SOCIAL SCIENCES** group: Study Programmes of the Schools of Economics, Management, and Statistics; Law, Political Sciences
- **HUMANITIES** group: Study Programmes of the Schools of Arts, Humanities, and Cultural Heritage; Foreign Languages and Literatures, Interpreting and Translation; Psychology and Education

The section presents the results of the Study Programme for the last three academic years.

Main data shows how many students enrolled, the number of students assigned OEA, how many drop out after the first year, how many graduate in line with the programme schedule, the opinions of attending and graduating students on the teaching programmes and information concerning graduate employment.

The information and data presented in this section, updated to 28 May 2013, were taken from University databases and *AlmaLaurea*.

Study Programmes may be subject to degree programme system modifications from one academic year to the next, and the data provided in this section may refer to a programme with a slightly different system to the one currently running (such as programme title, course structure diagram and list of lecturers). However, indicatively the data presents the general trend of the Study Programme over the past three years.

Most of the Study Programmes running at the University of Bologna have been reformed in compliance with DM 270/04, most of them from the academic year 2008/2009. In the reports provided for these Programmes, paragraph D.5. refers to the Study Programmes as they were presented prior to the reform.

### D.1. STUDENTS STARTING THEIR UNIVERSITY CAREERS

Characteristics of incoming students at the beginning of their university careers. Tables and graphs provide information on the number of registered students, focusing on the characteristics of the students, results of any entrance tests and the students assigned any additional learning requirements.

#### D.1.1. ENROLMENTS AND REGISTRATIONS

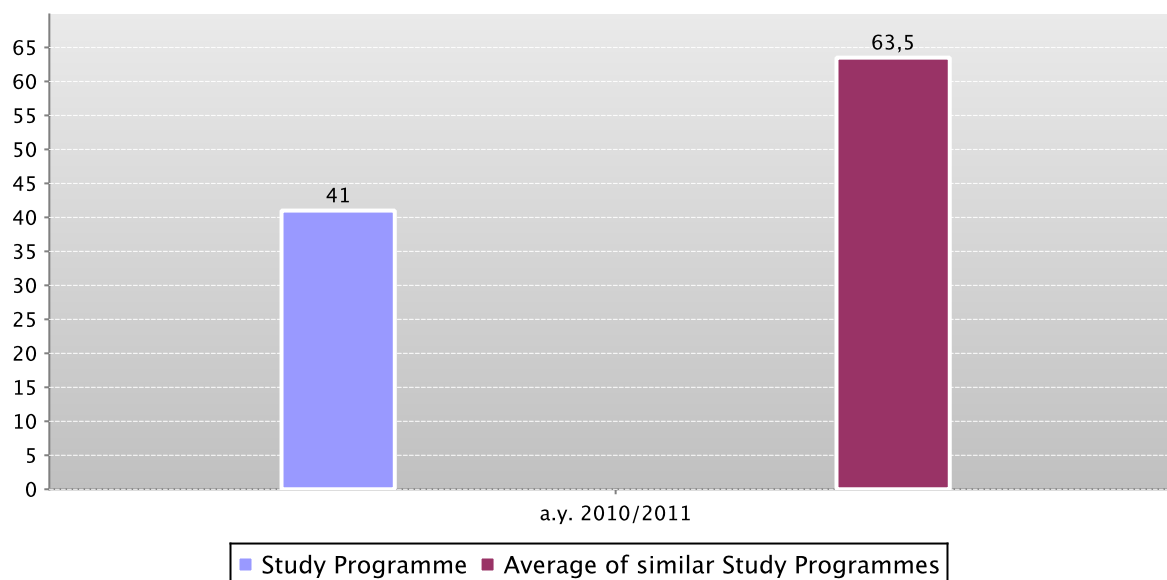
The **graph** shows the number of students enrolled in the 1st year compared with the average of similar Study Programmes (which belong to the same group).

In addition, the **table** shows the total number of registered students and the total number of enrolled students.

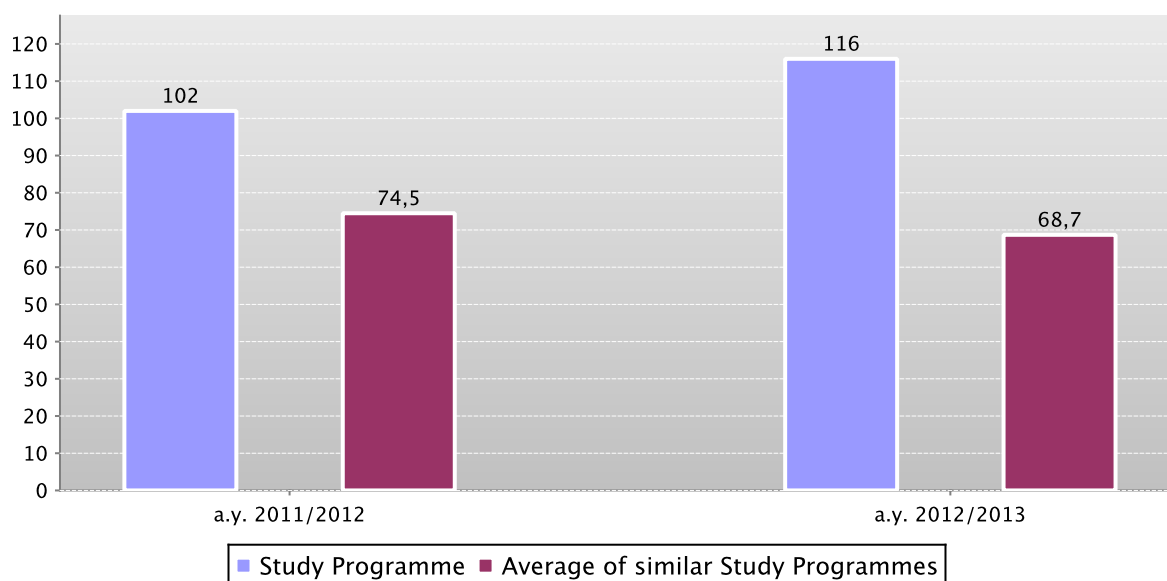
Data of the Study Programme is compared with the average of the Study Programmes of average of similar Study Programmes (which belong to the same group) for the indicated academic years.

First year enrolments

Data of the Study Programme D.M. 270/04 Food Technology (code 0873)



Data of the Study Programme D.M. 270/04 Food Technology (code 8528)



Data of the Study Programme D.M. 270/04 Food Technology (code 0873)

	a.y. 2010/2011		
	Registered students	N. first year enrolments	Total N. enrolled students
Study Programme	38	41	97
Average of similar Study Programmes	48,9	63,5	136,8

Data of the Study Programme D.M. 270/04 Food Technology (code 8528)

	a.y. 2011/2012			a.y. 2012/2013		
	Registered students	N. first year enrolments	Total N. enrolled students	Registered students	N. first year enrolments	Total N. enrolled students
Study Programme	95	102	175	101	116	240
Average of similar Study Programmes	58,1	74,5	106,6	51,8	68,7	104,4

## D.1.2. ADDITIONAL DATA ON STUDENTS' STARTING THEIR UNIVERSITY CAREERS

### D.1.2.1. CANDIDATES REGISTERED FOR THE ENTRANCE EXAM

In academic year 2012/2013 access to this Study Programme was not restricted.

### D.1.2.2. INCOMING STUDENTS

Geographic origin, type of high school certificate, age and gender of students.

Data shows a homogeneous group of students (*cohort*) which started together their academic career. Students which have passed to an other Study Programme, transferred from an other university, or registered to a 2nd degree are not included.

The **tables** show the number, geographic origin, gender, age, type and grade of high school certificate of students enrolling in the degree programme.

Data of the Study Programme is compared with the average of the Study Programmes of *average of similar Study Programmes (which belong to the same group)* for the indicated academic years.

Data of the Study Programme D.M. 270/04 Food Technology (code 0873)

		Registered students	Geographic origin					Gender		Average age of registered students		
			Students coming from the province of the Study Programme site	Students coming from other provinces where Unibo has a site	Students coming from other provinces of Emilia Romagna region	Students coming from other Italian regions	Students coming from abroad	M	F	19 or less	20 - 24	25 or more
Students 2010/2011	Study Programme	38	31,6%	44,7%		18,4%	5,3%	34,2%	65,8%	65,8%	28,9%	5,3%
	Average of similar Study Programmes	48,9	37,0%	25,5%	7,9%	27,5%	2,1%	44,1%	55,9%	62,3%	28,7%	9,1%

		High school certificate					Grade of High school			
		Vocational schools	Technical Colleges	High school specializing in education and in psycho-pedagogical science	High schools specializing in classical studies, modern languages, science education	Other Italian or foreign high schools	Grade ranging from 60 to 69	Grade ranging from 70 to 79	Grade ranging from 80 to 89	Grade ranging from 90 to 100
Students 2010/2011	Study Programme	28,9%	26,3%		39,5%	5,3%	23,7%	21,1%	39,5%	10,5%
	Average of similar Study Programmes	9,7%	27,6%	4,5%	49,6%	8,6%	28,2%	33,3%	21,6%	14,8%

Data of the Study Programme D.M. 270/04 Food Technology (code 8528)

		Registered students	Geographic origin					Gender		Average age of registered students		
			Students coming from the province of the Study Programme site	Students coming from other provinces where Umbro has a site	Students coming from other provinces of Emilia Romagna region	Students coming from other Italian regions	Students coming from abroad	M	F	19 or less	20 - 24	25 or more
Students 2011/2012	Study Programme	95	45,3%	34,7%		16,8%	3,2%	43,2%	56,8%	62,1%	31,6%	6,3%
	Average of similar Study Programmes	58,1	36,9%	22,9%	9,7%	27,4%	3,0%	41,8%	58,2%	65,1%	29,1%	5,9%
Students 2012/2013	Study Programme	101	39,6%	45,5%	2,0%	11,9%	1,0%	34,7%	65,3%	69,3%	25,7%	5,0%
	Average of similar Study Programmes	51,8	35,6%	23,4%	10,3%	28,3%	2,4%	48,4%	51,6%	63,7%	29,7%	6,5%

		High school certificate					Grade of High school			
		Vocational schools	Technical Colleges	High school specializing in education and in psycho-pedagogical science	High schools specializing in classical studies, modern languages, science education	Other Italian or foreign high schools	Grade ranging from 60 to 69	Grade ranging from 70 to 79	Grade ranging from 80 to 89	Grade ranging from 90 to 100
Students 2011/2012	Study Programme	25,3%	26,3%	7,4%	36,8%	4,2%	22,1%	36,8%	18,9%	18,9%
	Average of similar Study Programmes	8,1%	24,2%	9,5%	50,5%	7,7%	26,6%	32,3%	21,6%	17,7%
Students 2012/2013	Study Programme	29,7%	20,8%	10,9%	36,6%	2,0%	17,8%	44,6%	26,7%	9,9%
	Average of similar Study Programmes	8,6%	23,2%	7,2%	54,0%	7,0%	22,1%	34,6%	23,1%	15,0%

### D.1.2.3. ADDITIONAL LEARNING REQUIREMENTS

Students on the programme assigned **additional learning requirements** (OFA). OFA are learning requirements assigned to enrolled students who have not demonstrated the full possession of the entrance requirements. The assessment methods of students' initial preparation and the fulfilment of the OFA are described in the Study Programme Regulations, and may change each year. Students not completing the additional learning requirements are obliged to re-enrol in year 1 as repeating students.

The **table** shows the number of **registered students**, the number of students assigned OFA, the number who fulfilled them, the percentage of students assigned the OFA compared to the number of enrolled students and the percentage fulfilling the OFA compared to those assigned them.

*Data of the Study Programme D.M. 270/04 Food Technology (code 0873)*

	Registered students (a)	Students assigned OFA (b)	Students who fulfilled OFA (c)	% of students assigned OFA compared to the number of enrolled students (b/a)	% of students fulfilling the OFA compared to number of students assigned (c/b)
Students 2010/2011	38	1	0	2,6%	0,0%

*Data of the Study Programme D.M. 270/04 Food Technology (code 8528)*

	Registered students (a)	Students assigned OFA (b)	Students who fulfilled OFA (c)	% of students assigned OFA compared to the number of enrolled students (b/a)	% of students fulfilling the OFA compared to number of students assigned (c/b)
Students 2011/2012	95	6	4	6,3%	66,7%
Students 2012/2013	101	10			

\*Note: At the time of publication of this report the number of students fulfilling the OFA can be measured for a.y. 2009/2010 and a.y. 2010/2011 only.



## D.2. REGULARITY OF STUDIES

*Insight into the regularity with which the students pass their exams.*

*Graphs and tables provide information on the number of students who leave the programme after the first year and the number of regular graduates, focusing on the number of credits obtained at the end of the first year, on the exams passed and average grade achieved for each course unit.*

### D.2.1. STUDENTS LEAVING THE PROGRAMME BETWEEN YEARS 1 AND 2

Here the number of students leaving the Study Programme is shown.

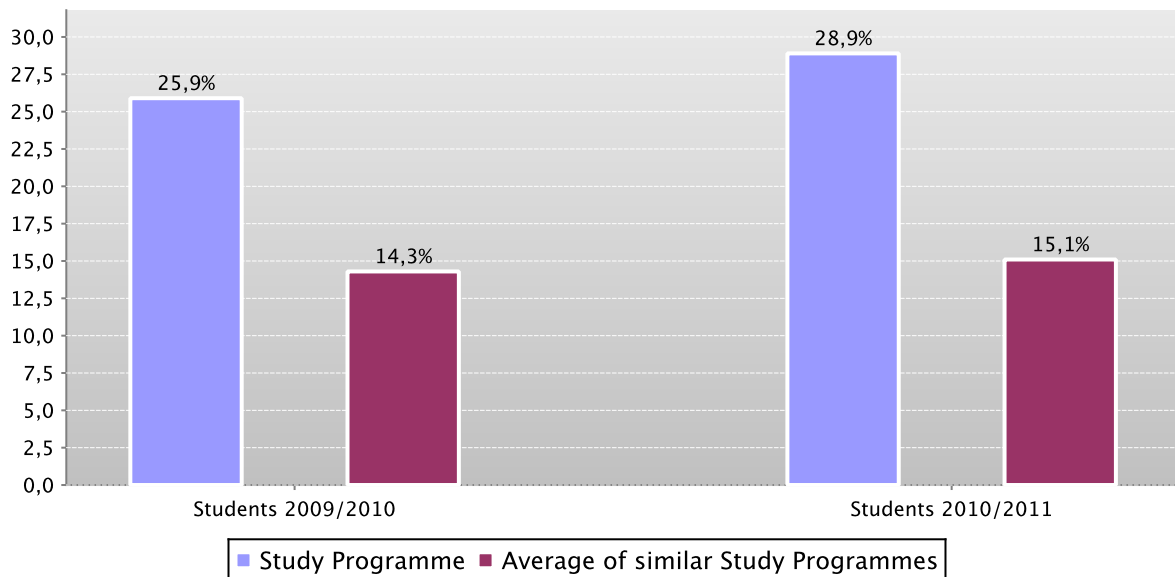
The **graph** shows the percentage of students who leave the programme after the first year compared to the average of similar Study Programmes (belonging to the same group).

The **table** shows the registered students, the percentage of students leaving the programme who pass to a different Study Programme in the same university, transfer to another university or withdraw from studies, as well as the enrolled repeating students and those enrolled in the second year.

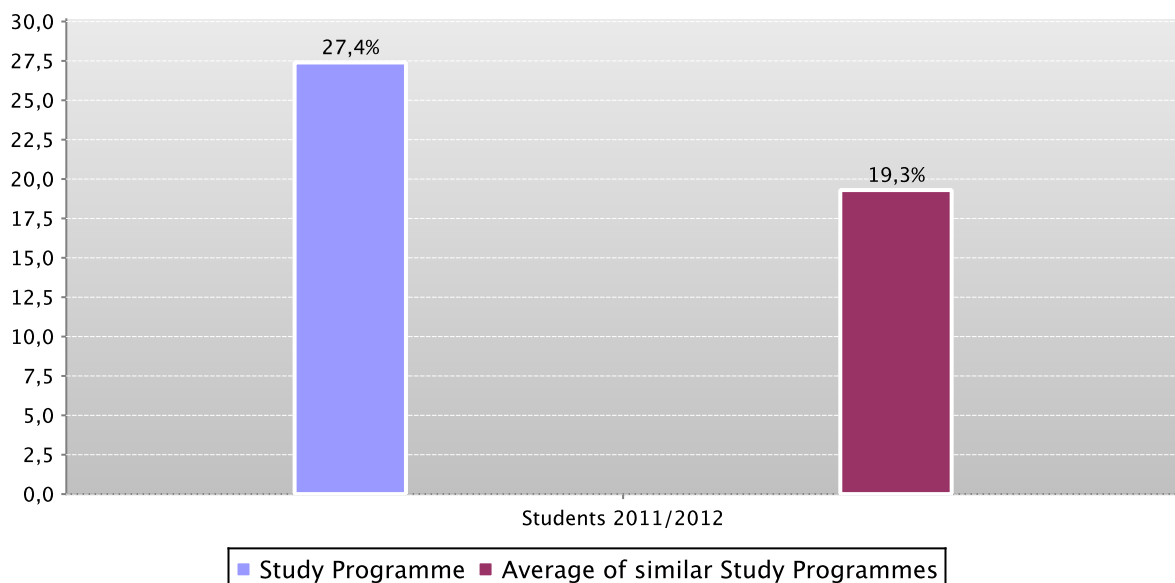
The Study Programme data is compared with the average of similar Study Programmes of (which belong to the same group), for students registered in the indicated academic years.

Percentage of withdrawals between years 1 and 2

*Data of the Study Programme D.M. 270/04 Food Technology (code 0873)*



*Data of the Study Programme D.M. 270/04 Food Technology (code 8528)*



Data of the Study Programme D.M. 270/04 Food Technology (code 0873)

		Registered students	% withdrawals	% passages and transfers	% repeating students	Students enrolled in the second year
Students 2009/2010	Study Programme	27	25,9%	0,0%	0,0%	20
	Average of similar Study Programmes	46,1	14,3%	6,8%	0,3%	36,3
Students 2010/2011	Study Programme	38	28,9%	2,6%	0,0%	26
	Average of similar Study Programmes	48,9	15,1%	9,4%	0,4%	36,8

Data of the Study Programme D.M. 270/04 Food Technology (code 8528)

		Registered students	% withdrawals	% passages and transfers	% repeating students	Students enrolled in the second year
Students 2011/2012	Study Programme	95	27,4%	10,5%	0,0%	59
	Average of similar Study Programmes	58,1	19,3%	12,9%	0,4%	39,1

### D.2.2. REGULAR GRADUATES

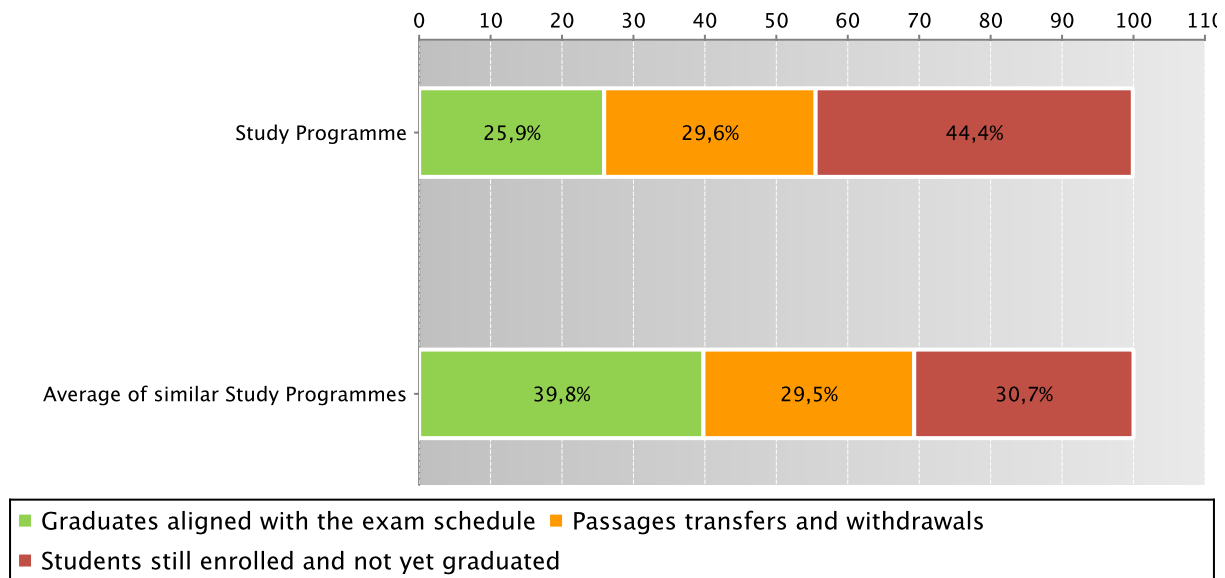
Here you will find information on regular graduates, on how many students, at the end of the regular programme duration, left the programme and how many are still enrolled but **not aligned to the exam schedule**.

The **graph** and the **table** show the situation concerning **registered students** for the indicated academic year, at the end of the regular duration of the Study Programme, highlighting the percentage of regular graduates, the number of students still enrolled (**not aligned to the exam schedule** and **repeating students**), students who have left the programme (including **passages, transfers** and **withdrawals**).

The Study Programme data is compared with the average of **similar Study Programmes** (which belong to the same group) for students registered in the indicated academic years.

Situation of students 2009/2010 at the end of regular duration of the study programme

Data of the Study Programme D.M. 270/04 Food Technology (code 0873)



Data of the Study Programme D.M. 270/04 Food Technology (code 0873)

	Registered students	Regular graduates		Passages transfers and withdrawals		Students still enrolled and not yet graduated		
		N.	%	N.	%	N.	%	
Students 2008/2009	Study Programme	41	7	17,1%	17	41,5%	17	41,5%
	Average of similar Study Programmes	42,7	16,4	38,4%	12,8	30,1%	13,4	31,4%
Students 2009/2010	Study Programme	27	7	25,9%	8	29,6%	12	44,4%
	Average of similar Study Programmes	46,1	18,3	39,8%	13,6	29,5%	14,2	30,7%

See data of previous academic years – Study Programme D.M. 509/99 Food Science and Technologies (code 0007) [paragraph D.5.2.2.](#)

### D.2.3. ADDITIONAL DATA ON REGULARITY OF STUDIES

#### D.2.3.1. CREDITS OBTAINED BY STUDENTS IN THE 1ST YEAR

This offers an insight into how regularly students pass their exams.

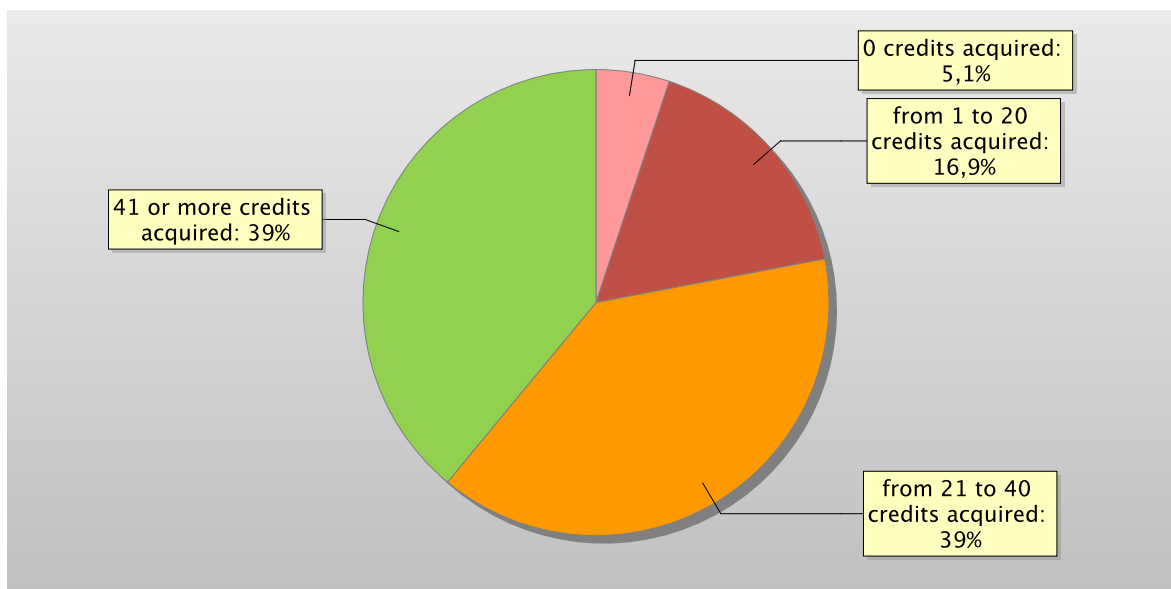
The **graph** shows the distribution of the students according to the number of **credits** obtained at the end of the first year.

In addition, the **table** shows the number of students registered at the second year and average **credits** obtained during the first year.

The Study Programme data is compared with the average of **similar Study Programmes** (which belong to the same group) for the indicated academic years.

Distribution of the students in 2011/2012 according to the number of credits obtained at the end of the first year\*

Data of the Study Programme D.M. 270/04 Food Technology (code 8528)



Data of the Study Programme D.M. 270/04 Food Technology (code 0873)

	Study Programme	Students enrolled in the 2nd year	% students with *				Average credits per student
			0 credits acquired	from 1 to 20 credits acquired	from 21 to 40 credits acquired	41 or more credits acquired	
Students 2009/2010	Study Programme	20	5,0%	15,0%	50,0%	30,0%	33,6
	Average of similar Study Programmes	36,3	3,4%	18,7%	40,7%	37,2%	33,4
Students 2010/2011	Study Programme	26	3,8%	7,7%	30,8%	57,7%	39,9
	Average of similar Study Programmes	36,8	2,3%	17,5%	40,2%	40,0%	34,8

Data of the Study Programme D.M. 270/04 Food Technology (code 8528)

	Study Programme	Students enrolled in the 2nd year	% students with *				Average credits per student
			0 credits acquired	from 1 to 20 credits acquired	from 21 to 40 credits acquired	41 or more credits acquired	
Students 2011/2012	Study Programme	59	5,1%	16,9%	39,0%	39,0%	34,2
	Average of similar Study Programmes	39,1	4,9%	18,5%	35,9%	40,7%	33,5

\*Note: by convention, credits are considered to be obtained by students by 31st October of the year following the year of enrolment.

### D.2.3.2. EXAMS PASSED AND AVERAGE GRADE

The **table** shows number of exams passed and average grade achieved for each course unit in the calendar year 2011. Marks for the exams passed are expressed out of thirty.

The data refers to the course unit code and therefore includes the various branches of the programme divided into channels or sub-groups, divided by letter.

It considers all subjects for which a grade is assigned, and therefore excludes all those to which a pass/fail score is allocated.

Data of the Study Programmes D.M. 270/04 Tecnologie alimentari (code 0873), Tecnologie alimentari (code 8528)

	N. of exams passed	Average grade *
00122 CHIMICA FISICA	1	
00430 FISICA TECNICA	4	
01074 ZOOCOLTURE	2	
03596 CHIMICA DEGLI ALIMENTI	2	
04221 MICROBIOLOGIA INDUSTRIALE	5	
04224 ENOLOGIA	10	26,4
05684 IGIENE DEGLI ALIMENTI	2	
08478 TECNOLOGIA DEGLI OLI, GRASSI E DERIVATI	7	23,4
11634 TECNOLOGIE ALIMENTARI I	5	
14047 BIOLOGIA DEI MICRORGANISMI	21	27,2
18317 ENTOMOLOGIA DELLE DERRATE	1	
24207 ANALISI DEGLI ALIMENTI	5	
27336 PRODUZIONI VEGETALI (C.I.)	4	
27833 CHIMICA GENERALE E LABORATORIO (C.I.)	1	
28514 MATEMATICA E STATISTICA (C.I.)	3	
28552 PRODUZIONI ANIMALI (C.I.)	21	26,9
28598 CHIMICA ORGANICA (C.I.)	38	26,5
28840 TECNOLOGIE ALIMENTARI (C.I.)	18	23,3
29229 NOZIONI GIURIDICHE FONDAMENTALI E DIRITTO ALIMENTARE (C.I.)	13	25,2

	N. of exams passed	Average grade *
29245 IGIENE E ISPEZIONE DEGLI ALIMENTI (C.I.)	27	25,9
29362 GESTIONE DELLA QUALITÀ NELL'INDUSTRIA ALIMENTARE (C.I.)	5	
29367 ECONOMIA E GESTIONE DELL'IMPRESA ALIMENTARE	51	23,9
29400 OPERAZIONI UNITARIE (C.I.)	21	26,1
29405 IMPIANTI ALIMENTARI	26	27,7
29406 CHIMICA APPLICATA (C.I.)	28	23,1
29409 BIOCHIMICA E SCIENZA DELL'ALIMENTAZIONE (C.I.)	26	28,6
29414 TECNOLOGIE ALIMENTARI II E PRINCIPI DI CONFEZIONAMENTO	4	
29416 ANALISI CHIMICHE DEI PRODOTTI ALIMENTARI (C.I.)	14	25,7
29419 MICROBIOLOGIA DEGLI ALIMENTI (C.I.)	9	27,9
29421 PROTEZIONE DELLE DERRATE (C.I.)	12	24,3
31580 TECNOLOGIE DEI CEREALI E DERIVATI	14	25
31582 DIVERSITÀ VEGETALE, STABILITÀ ALIMENTARE E CULTURE ALIMENTARI	2	
31583 SISTEMI FRUTTICOLI BIOLOGICI	17	27,1
31584 TECNICHE DI DEGUSTAZIONE DEI VINI	14	23,6
38837 CHIMICA GENERALE	43	25,9
42175 ISPEZIONI E CONTROLLI FITOSANITARI DELLE DERRATE	20	27,6
42629 MICROBIOLOGIA ALIMENTARE	4	
42656 TECNOLOGIA DELLE BEVANDE ALCOLICHE	14	23,9
42902 LABORATORIO DI MICROBIOLOGIA APPLICATA	3	
65951 BIOCHIMICA	53	28,6
65964 MATEMATICA E FISICA (C.I.)	57	23,7
65968 GESTIONE DELLA QUALITÀ NELL'INDUSTRIA ALIMENTARE	82	27,1

\* Note: no average grade is given if the number of exams passed is less than or equal to 5.

### D.3. OPINIONS OF GRADUATES AND ATTENDING STUDENTS

*Opinions of graduates on the Study Programme.*

*Tables and graphs provide information on the number of graduates who expressed positive opinions on the Study Programme, focusing on opinions expressed by attending students on course units.*

#### D.3.1. OPINION OF GRADUATES

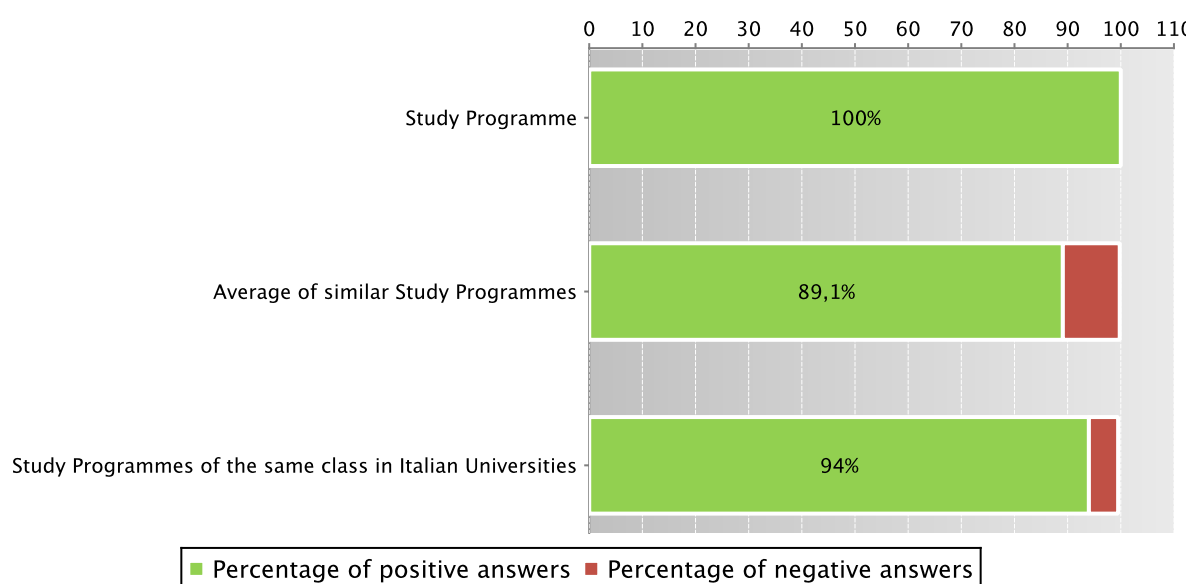
The **graph** shows the percentage of graduates (AlmaLaurea survey) who responded positively to the question: “**Are you generally satisfied with the Study Programme**”.

In addition, the **table** shows the percentage of students who answered “Yes, to the same programme at the university” to the question “Would you register again to the university?”.

The Study Programme data is compared with the average of similar Study Programmes (which belong to the same group), and the average of Study Programmes of the same class of other Italian universities for the graduates of the indicated years.

Graduates in 2012 who responded positively to the question: “Are you generally satisfied with this Study Programme?”

*Data of the Study Programme D.M. 270/04 Tecnologie alimentari (code 0873)*



*Data of the Study Programme D.M. 270/04 Tecnologie alimentari (code 0873)*

		N. graduates	Completed Questionnaires	% of positive answers to the question: “Are you generally satisfied with this Study Programme?”	% of answers “yes to the same Programme in the same University” to the question “Would you register again to the University”
2011	Study Programme	7	7	100,0%	71,4%
	Average of similar Study Programmes	21,2	19,8	89,2%	72,1%
	Study Programmes of the same class in Italian Universities	155	147	94,6%	81,0%
2012	Study Programme	10	9	100,0%	44,4%
	Average of similar Study Programmes	25,4	24,3	89,1%	73,0%
	Study Programmes of the same class in Italian Universities	438	399	94,0%	75,9%

Symbols:

(\*) The opinions of the Study Programmes with less than 5 graduates are not shown.

Further information on [Graduates' Profile Report](#).

See data of previous academic years – Study Programme D.M. 509/99 Food Science and Technologies (code 0007) [paragraph D.5.3.1](#).

### D.3.2 ADDITIONAL DATA ON OPINIONS OF STUDENTS

#### D.3.2.1. OPINION OF ATTENDING STUDENTS

The **graph** shows the percentage of attending students who responded positively to the question in the questionnaire: “Are you generally satisfied with this course unit?” in academic year 2011/2012.

The **table** also shows the number of completed questionnaires.

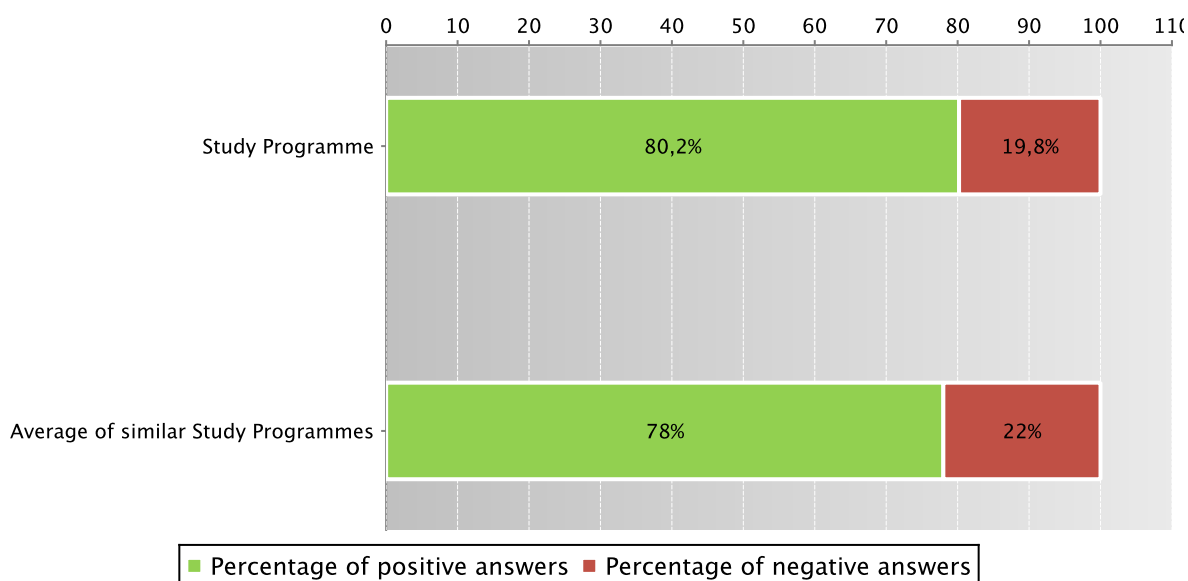
The Study Programme data is compared with the [average of similar Study Programmes \(which belong to the same group\)](#), for the indicated academic years.

The data concerning the students' opinion refers to the opinions of those attending lessons, whether they are enrolled in the current programme or a Study Programme running under pre-reform regulations (under D.M. 509).

For the University of Bologna the survey and subsequently analysis of the opinions of students attending the course is cared by Academic Affairs Division - Quality Assurance Department and Control and Finance Division - Support Planning and Evaluation Department. The overall results and the methods of collection and analysis are described in the document published online on the [Statistical Observatory of the University of Bologna](#) (see the note in the glossary).

Students who responded positively to the question: “Are you generally satisfied with this course unit?” in academic year 2011/2012

*Data of the Study Programmes D.M. 270/04 Tecnologie alimentari (code 0873), Tecnologie alimentari (code 8528) and of the Study Programme D.M. 509/99 Scienze e tecnologie alimentari (code 0007)*





Data of the Study Programmes D.M. 270/04 *Tecnologie alimentari* (code 0873), *Tecnologie alimentari* (code 8528) and of the Study Programme D.M. 509/99 *Scienze e tecnologie alimentari* (code 0007)

		Number of completed questionnaires	% of positive answers concerning the general satisfaction with the course unit – Question 19
a.y. 2009/2010	Study Programme	517	81,2%
	Average of similar Study Programmes	1059,4	77,4%
a.y. 2010/2011	Study Programme	392	81,6%
	Average of similar Study Programmes	1222	76,8%
a.y. 2011/2012	Study Programme	773	80,2%
	Average of similar Study Programmes	1289,9	78,0%

Symbols:

(\*) When there is a small number of questionnaires, the percentage of positive opinions on overall satisfaction is not presented.

Further information on [Rapporto Opinione degli studenti frequentanti sulle attività didattiche](#) (the content is in Italian).

## D.4. ENTRY INTO THE WORLD OF WORK

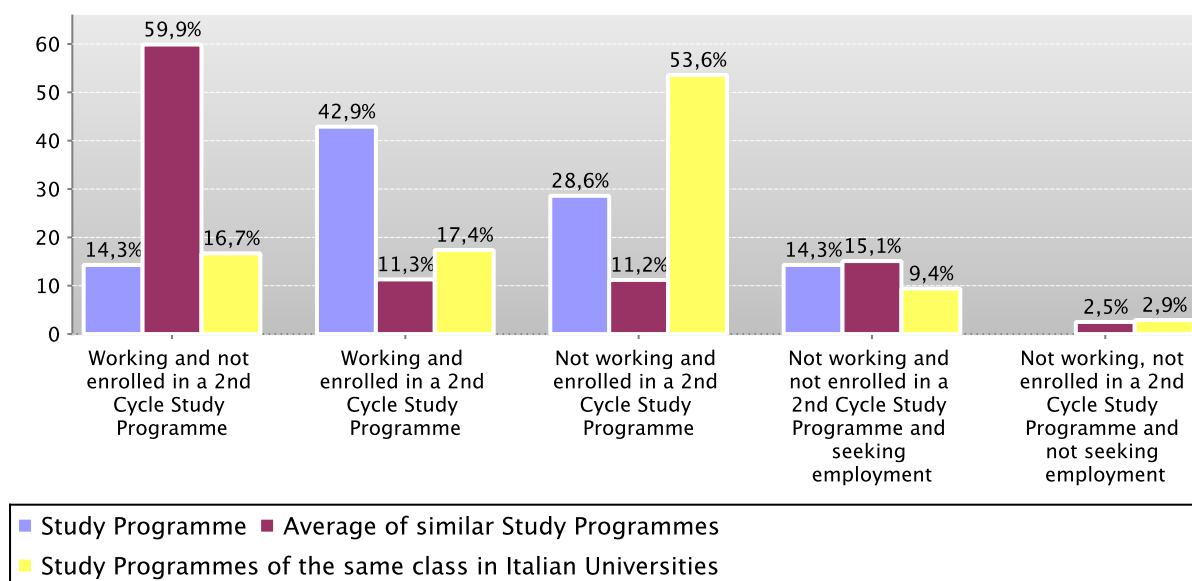
*Employment situation of graduates of the Study Programme.*

*Tables and graphs provide information on the employment situation of graduates one year after graduating.*

### D.4.1. EMPLOYMENT SITUATION

Employment situation of graduates in 2011 one year after graduating

Data of the Study Programme D.M. 270/04 *Food Technology* (code 0873)



		N. graduates interviewed	Employment and education situation (1)					Not working, not seeking employment, but following a university programme/traineeship (2)	Degree's appropriateness for the job (referred to the graduates who just work) (3)	
			Working and not enrolled in a 2nd Cycle Study Programme	Working and enrolled in a 2nd Cycle Study Programme	Not working and enrolled in a 2nd Cycle Study Programme	Not working, not enrolled in a 2nd Cycle Study Programme and not seeking employment	Not working and not enrolled in a 2nd Cycle Study Programme and seeking employment		Effective / very effective	Quite effective
Graduation Year 2011	Study Programme	7	14,3%	42,9%	28,6%		14,3%	28,6%	25,0%	
	Average of similar Study Programmes	18,9	59,9%	11,3%	11,2%	2,5%	15,1%	9,9%	73,3%	11,7%
	Study Programmes of the same class in Italian Universities	138	16,7%	17,4%	53,6%	2,9%	9,4%	29,7%	40,0%	20,0%

See data of previous academic years – Study Programme D.M. 509/99 Food Science and Technologies (code 0007) [paragraph D.5.4.1.](#)

## D.5. INFORMATION ON PRE-REFORM PROGRAMMES (DM 509/99)

### D.5.1. STUDENTS STARTING THEIR UNIVERSITY CAREERS

*Characteristics of incoming students at the beginning of their university careers. Tables and graphs provide information on the number of registered students, focusing on the characteristics of the students, results of any entrance tests and students assigned additional learning requirements.*

#### D.5.1.1. ENROLMENTS AND REGISTRATIONS

Data of enrolments and registrations of the last three academic years are shown in [paragraph D.1.1.](#)

#### D.5.1.2. ADDITIONAL DATA ON STUDENTS' STARTING THEIR UNIVERSITY CAREERS

##### D.5.1.2.1. CANDIDATES REGISTERED FOR THE ENTRANCE EXAM

Data of candidates registered for the entrance exam are shown in [paragraph D.1.2.1.](#)

##### D.5.1.2.2. INCOMING STUDENTS

Data of incoming students of the last three academic years are shown in [paragraph D.1.2.2.](#)

### D.5.2. REGULARITY OF STUDIES

*Insight into the regularity with which the students pass their exams.*

*Graphs and tables provide information on the number of students who leave the programme after the first year and the number of regular graduates, focusing on the number of credits obtained at the end of the first year, the number of exams passed and the average grade achieved for each course unit.*

#### D.5.2.1. STUDENTS LEAVING THE PROGRAMME BETWEEN YEARS 1 AND 2

Data of students leaving the Study Programme of the last three academic years are shown in [paragraph D.2.1.](#)

### D.5.2.2. REGULAR GRADUATES

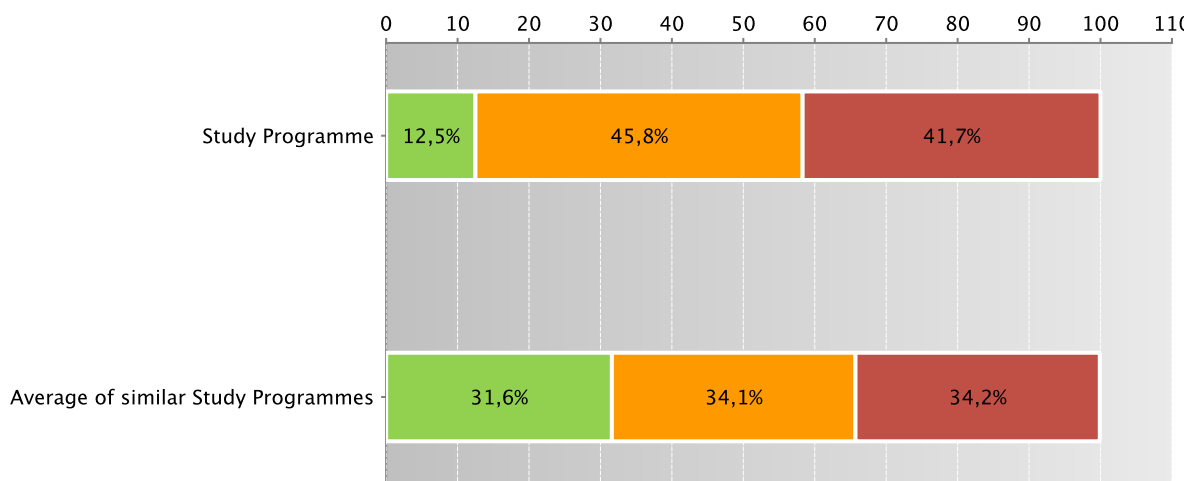
Here you will find information on regular graduates, on how many students, at the end of the regular programme duration, left the programme and how many are still enrolled but not aligned to the exam schedule.

The **graph** and the **table** show the situation concerning **registered students** for the indicated academic year, at the end of the regular duration of the Study Programme, highlighting the percentage of regular graduates, the number of students still enrolled (**not aligned to the exam schedule** and **repeating** students), students who have left the programme (including **passages**, **transfers** and **withdrawals**).

The Study Programme data is compared with the average of similar Study Programmes (which belong to the same group) for students registered in the indicated academic years.

Situation of students 2007/2008 at the end of regular duration of the study programme

Data of the Study Programme D.M. 509/99 Food Science and Technologies (code 0007)



■ Graduates aligned with the exam schedule ■ Passages transfers and withdrawals  
 ■ Students still enrolled and not yet graduated

Data of the Study Programme D.M. 509/99 Food Science and Technologies (code 0007)

	Registered students	Regular graduates		Passages transfers and withdrawals		Students still enrolled and not yet graduated		
		N.	%	N.	%	N.	%	
Students 2007/2008	Study Programme	48	6	12,5%	22	45,8%	20	41,7%
	Average of similar Study Programmes	38,5	12,2	31,6%	13,1	34,1%	13,2	34,2%

Go back to D.2.2. Regular graduates

### D.5.2.3. ADDITIONAL DATA ON REGULARITY OF STUDIES

#### D.5.2.3.1. CREDITS OBTAINED BY STUDENTS IN THE 1ST YEAR

Data of credits obtained by students in the 1st year of the last three academic years are shown in paragraph D.2.3.1.

#### D.5.2.3.2. EXAMS PASSED AND AVERAGE GRADE

Data of exams passed and average grade are shown in paragraph D.2.3.2.

### D.5.3. OPINIONS OF ATTENDING STUDENTS AND GRADUATES

*Opinions of graduates on the Study Programme.*

*Tables and graphs provide information on the number of graduates who expressed positive opinions on the Study Programme, focusing on opinions expressed by attending students on course units.*

#### D.5.3.1. OPINION OF GRADUATES

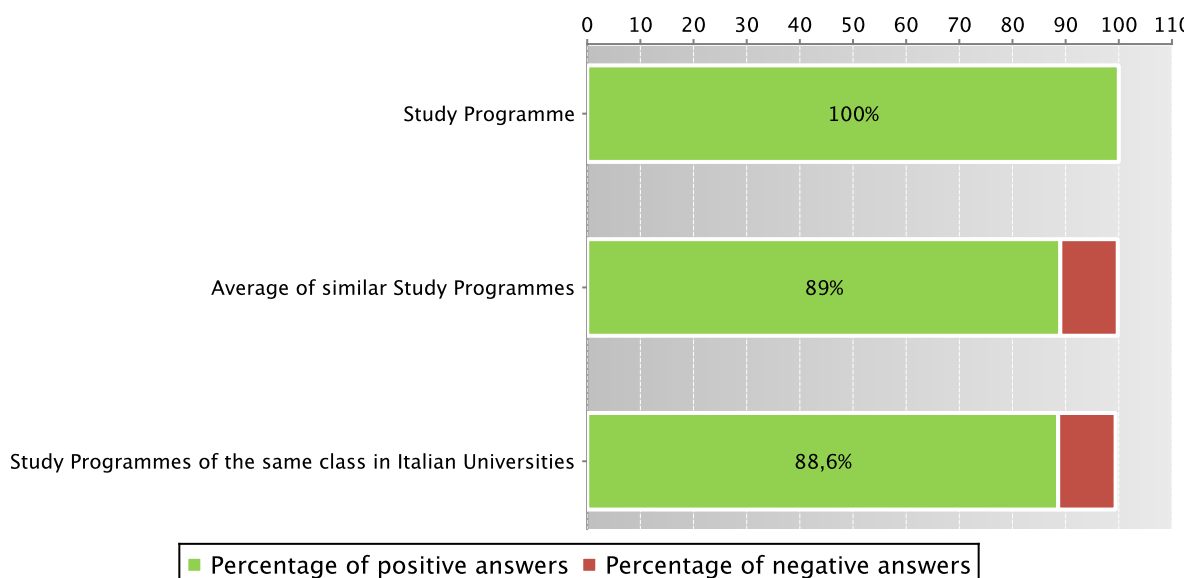
The **graph** shows the percentage of graduates (AlmaLaurea survey) who responded positively to the question: “**Are you generally satisfied with the Study Programme**”.

In addition, the **table** shows the percentage of students who answered “Yes, to the same programme at the university” to the question “Would you register again to the university?”.

The Study Programme data is compared with the average of similar Study Programmes (which belong to the same group), for the indicated years.

Graduates in 2010 who responded positively to the question: “Are you generally satisfied with this Study Programme?”

*Data of the Study Programme D.M. 509/99 Scienze e tecnologie alimentari (code 0007)*



*Data of the Study Programme D.M. 509/99 Scienze e tecnologie alimentari (code 0007)*

		N. graduates	Completed Questionnaires	% of positive answers to the question: “Are you generally satisfied with this Study Programme?”	% of answers “yes to the same Programme in the same University” to the question “Would you register again to the University”
2010	Study Programme	20	18	100,0%	77,8%
	Average of similar Study Programmes	31,7	29,2	89,0%	72,8%
	Study Programmes of the same class in Italian Universities	1495	1390	88,6%	69,7%

Symbols:

(\*) The opinions of the Study Programmes with less than 5 graduates are not shown.

Further information on [Graduates’ Profile Report](#).

Go back to [D.3.1. Opinion of graduates](#)

#### D.5.3.2 ADDITIONAL DATA ON OPINIONS OF STUDENTS

### D.5.3.2.1. OPINION OF ATTENDING STUDENTS

Data of opinion of attending students of the last three academic years are shown in paragraph D.3.2.1.

## D.5.4. ENTRY INTO THE WORLD OF WORK

*Employment situation of graduates of the Study Programme.*

*Tables and graphs provide information on the employment situation of graduates one year after graduating.*

### D.5.4.1. EMPLOYMENT SITUATION

The paragraph shows the employment situation of graduates one year after graduating.

The data is taken from the [AlmaLaurea](#) reports on the employment situation of graduates.

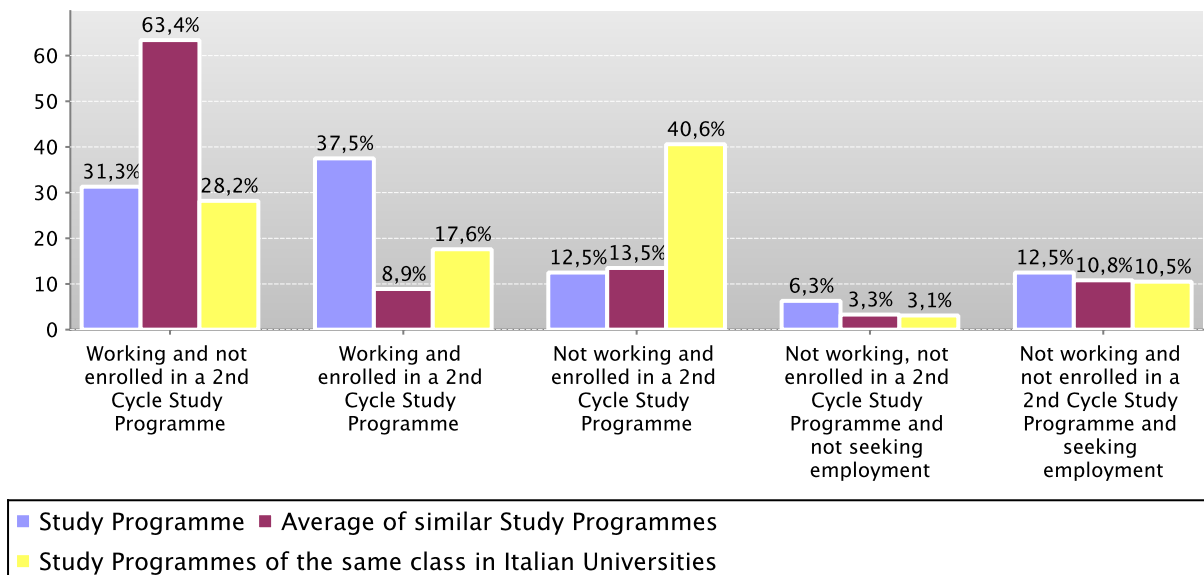
The **graph** shows who is working, who is not working but has enrolled in a Second Cycle study programme, who is not working and is not seeking employment, who is not working but is seeking employment.

In addition, the **table** shows the number of graduates interviewed, the number involved in internships and traineeships and the appropriateness of their degree to the job.

The Study Programme data is compared with the average of **similar Study Programmes (which belong to the same group)** and the average of Study Programmes of the same faculty of other Italian universities for the graduates of the indicated years.

Employment situation of graduates in 2010 one year after graduating

*Data of the Study Programme D.M. 509/99 Food Science and Technologies (code 0007)*



		N. graduates interviewed	Employment and education situation (1)					Not working, not seeking employment, but following a university programme/traineeship (2)	Degree's appropriateness for the job (referred to the graduates who just work) (3)	
			Working and not enrolled in a 2nd Cycle Study Programme	Working and enrolled in a 2nd Cycle Study Programme	Not working and enrolled in a 2nd Cycle Study Programme	Not working, not enrolled in a 2nd Cycle Study Programme and not seeking employment	Not working and not enrolled in a 2nd Cycle Study Programme and seeking employment		Effective / very effective	Quite effective
Graduation Year 2009	Study Programme	22	54,5%	4,5%	27,3%		13,6%	27,3%	23,1%	53,8%
	Average of similar Study Programmes	26	66,8%	8,5%	13,7%	2,8%	8,2%	11,1%	77,6%	10,2%
	Study Programmes of the same class in Italian Universities	1523	29,3%	15,8%	41,1%	3,0%	10,8%	29,1%	39,3%	27,8%
Graduation Year 2010	Study Programme	16	31,3%	37,5%	12,5%	6,3%	12,5%	12,5%	20,0%	60,0%
	Average of similar Study Programmes	26,6	63,4%	8,9%	13,5%	3,3%	10,8%	12,2%	74,7%	10,6%
	Study Programmes of the same class in Italian Universities	1367	28,2%	17,6%	40,6%	3,1%	10,5%	27,4%	39,4%	30,4%

Symbols:

(\*) The opinions of the Study Programmes with less than 5 graduates are not shown.

#### Notes on the AlmaLaurea report on the employment situation of graduates

**(1)** "Employment and education situation": the number of employed graduates is the sum of those working and those working who are also enrolled in a 2nd cycle degree programme. The number of those enrolled in a 2nd cycle degree programme is the sum of those who are working and studying and those who are only studying.

**(2)** "Number of those who do not work, who are not seeking employment but who are following a university programme/traineeship": the definition includes those who are enrolled in traineeships, PhD degrees, specialisation schools, Italian "master universitari" (first and second level). The presentation of this data complies with article 2 of D.M. 544 of 31st October 2007, as later provided for in Management Decree no. 61 of 10th June 2008 (transparency requirements).

**(3)** The evaluation of the appropriateness of the degree is obtained by a combination of the requirement of the relative qualification for the job held and the level of usage of the skills learned at university.

Further information on [Graduates' Employment report](#).

Go back to [D.4.1. Employment situation](#)

## E. FIND OUT MORE: THE QUALITY OF YOUR STUDY PROGRAMME

The University of Bologna has identified its objectives as the *personal, cultural and professional growth of students and the improvement of the quality of learning, also in relation to the needs of society* (Strategic Plan 2010-2013).

Students, employers and society as a whole, have the right to effective learning for individual and intellectual growth, to develop critical sense and to prepare for the world of work.

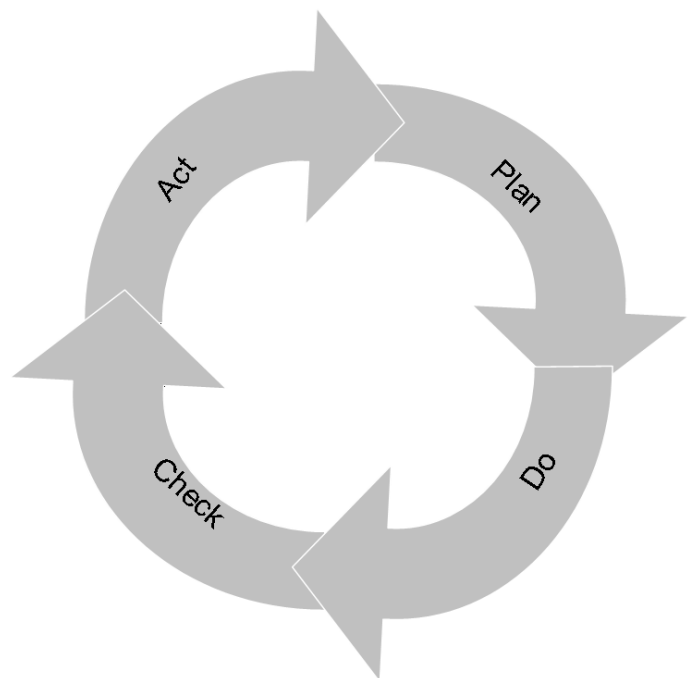
In the Statute and the Strategic Plan 2010-2013 the University of Bologna acknowledges its responsibility in guaranteeing the quality of its study programmes, and for this purpose adopts an "internal quality assurance system".

### The Internal Quality Assurance system

The internal quality assurance system is a set of processes and responsibilities adopted to guarantee the quality of Study Programmes at the University of Bologna.

The guarantee of the quality of a Study Programme is the correspondence of the results achieved with the set objectives, in the following phases:

- Plan: defining the objectives
- Do: implementing the planned actions
- Check: checking that the objectives have been achieved
- Act: planning improvement action



This path responds to the expectations of students, guides teaching behaviour and provides indicators for the assessment of results. Self-assessment is based on the analysis of significant data (for example, the number of students graduating in line with the exam schedule, students' opinions and the employment rates of graduates) and highlights strengths and weaknesses in order to reflect on the achieved results, critically consider one's own working methods and take steps for the continual improvement of the Programme. This path involves all educational stakeholders, including students, in order to make use of the contributions of everyone with first-hand knowledge of the Study Programme. Improvement is therefore a day to day development, concerning all aspects of teaching: from the lesson timetable to the publication of on-line programmes, from classroom management to exam methods, and the actual design of the Programme.

This is what happens in each phase:

- **Planning:** the Study Programme is the result of a proposal from the teaching structures and approved by the Academic Bodies.
- **Management:** Schools, Departments and Study Programmes manage the activities required to ensure teaching. The activities are organised as follows:

What we do	Who does what				
	Professors	Study Programme	Schools	Departments	General Administration
Teaching calendar, lessons programme and exam schedules			x		
Management of financial resources			x	x	
Classroom teaching	x				
Management of classrooms and laboratories			x	x	
Libraries and study rooms			x	x	
Approval of individual study plans		x			
Communication and information		x	x		Academic Affairs Division
Guidance service		x	x		Academic Affairs Division
Internships		x	x		Academic Affairs Division
Administrative services: Student Administration Office					Academic Affairs Division
Administration services: Degree programme office			x		Academic Affairs Division
Study grants and loans ad honorem					Academic Affairs Division
Student mobility: university subsidies and programmes					International Relations Division
Mobility: study grants for dissertations abroad			x		
Mobility: authorisations and recognitions		x			
Other students support services		x	x		x

- Internal assessment:** every Study Programme periodically assesses its own results, evaluating, for example, the number of enrolled students, the number of withdrawing students, student opinions etc.; in this way, the strengths and weaknesses, as well as any implemented improvement actions, are highlighted. This phase is organised as follows:



What we do	Who does what
<p><b>Definition, gathering and publication of evaluation data</b> According to the general guidelines of the University and national and international standards, are defined the tools through which should be evaluated the results (indicators). The survey data to be evaluate are published every year on the Report of the Study Program.</p>	Academic Bodies
<p><b>Self-Assessment</b> The Schools and Study Programmes assess the effectiveness of the previously adopted solutions, analyse the progress of their learning activities and draw up proposals for improvement.</p>	Schools and Study Programmes
<p><b>Internal audit</b></p> <p>The results of the self-assessment process are reviewed in the following phases:</p> <ul style="list-style-type: none"> <li>• <b>Analysis:</b> the University Quality Manager analyses the review documents, considering the ability to identify problems, propose solutions and the overall development of the internal quality assurance system.</li> <li>• <b>Review:</b> The observations on the results obtained and the good practices adopted are examined together with the persons in charge of the Schools and Study Programmes in meetings organised by scientific-disciplinary field. The persons in charge receive the observations and inputs on the areas for development and the actions to be adopted in future to improve results.</li> <li>• <b>Sharing:</b> the conclusions of the review activities are submitted to the Academic Bodies and the University Evaluation Board.</li> </ul>	<p>Quality Manager</p> <p>Vice Rector for Teaching and Education</p> <p>Academic Bodies</p>
<ul style="list-style-type: none"> <li>• <b>Improvement:</b> on the basis of the results of the internal audit, the Schools and Study Programmes plan improvement activities, to ensure that the Study Programmes increasingly respond to the needs of society. The cycle then starts over again, with the definition of actions to be implemented, the results of which are in turn verified, in a continuous path that guarantees the quality of education.</li> </ul>	

## F. GLOSSARY TERMS

### Additional Learning Requirements

Students enrolling in the first year of a first cycle or single cycle degree and who, following the results of the entrance exams established for each study programme, do not possess the knowledge required for access to the programme, are assigned additional learning requirements (OFA).

The OFA are fulfilled by passing an assessment test defined by the programme.

The non-fulfilment of the requirements by the date set by the Academic Bodies and published on the University Portal will lead to the re-enrolment in the first year of the programme.

### AlmaLaurea

AlmaLaurea is an innovative in-line database service of graduates' curriculum vitae (1,620,000 CVs, from 53 Italian universities as of 05/07/2012), which offers a link between graduates, universities and businesses.

Created in 1994 on the initiative of the Statistical Observatory of the University of Bologna, managed by a consortium of Italian universities with the support of the Ministry of Education, University and Research, the purpose AlmaLaurea is to act as a point of contact between businesses and graduates, a reference within universities for anyone (students, businesses, etc...) working in the field of university studies, employment and the condition of young people at different levels.

### Average of similar study programmes (belonging to the same group)

Average of the Study Programmes (which belong to the subject group)

Calculated average which refers to all study programmes of the same cycle which belong to the subject group.

There are four groups, composed as follows:

- **BIOMEDICAL** group: Study Programmes of the Schools of Pharmacy, Biotechnology and Sport Science; Medicine; Agriculture and Veterinary Medicine
- **SCIENTIFIC-TECHNOLOGICAL** group: Study Programmes of the Schools of Engineering and Architecture; Sciences
- **SOCIAL SCIENCES** group: Study Programmes of the Schools of Economics, Management, and Statistics; Law, Political Sciences
- **HUMANITIES** group: Study Programmes of the Schools of Arts, Humanities, and Cultural Heritage; Foreign Languages and Literatures, Interpreting and Translation; Psychology and Education

### CFU University Learning Credits

University Learning Credits (CFU) were introduced under Italian Ministerial Decree no. 509/99 to comply with European legislation, and are a measurement of the volume of learning, including individual study, required of students; generally 1 CFU corresponds to 25 hours of a student's "overall learning effort".

### Class

Degree classes group together study programmes of the same level and with the same key learning outcomes and available learning activities for a given number of credits and in sectors which are identified as indispensable. The features of the classes are set nationally, by Ministerial Decree, and are therefore common to all universities.

### Cohort

Cohort refers to a group of students enrolled in the same academic year.

### Enrolment status

In terms of enrolment, students may be:

- **Regularly enrolled:** students enrolled for as many or fewer years than the legal duration of the study programme, who do not fall into any of the following categories;
- **Not aligned with the exam schedule:** students who, without having graduated, have enrolled in all the years of the study programme and which, for programmes with compulsory attendance, have obtained all attendance certificates;
- **Repeating:** students re-enrolling in the same year of a programme again. Starting from academic year 2009-2010, students who have not fulfilled the assigned additional learning requirements within the deadline have to enrol in the 1st year as repeating students.

### Entrance exam

Enrolment in a study programme may be free access or restricted access.

For all programmes with restricted access, candidates are required to sit an entrance exam and there are a limited number of places available. The entrance exam is a test which is used to draw up a graded list of candidates; students may enrol in the programme according to their place in the list. The methods of managing the call for applications and the list of candidates, including the methods for filling any unclaimed places, may vary from year to year. The test may be specific to a Degree Programme or may be part of a single exam covering several programmes from the same university or from other universities (during the registration the students should indicate their first choice).

The following definitions apply:

**Available places** = the number of places laid down in the call for applications to the Study Programme, or determined by subsequent legal provisions; these exclude any additional places reserved according to special provisions of the programme (e.g. for international study programmes, they do not include places for foreign students selected from other universities; for all programmes with restricted access regulated nationally, these do not include the places reserved for transferring students).

**Number of candidates for the exam** = number of students registered for the exam indicating the study programme as their first choice;

**Number of participants in the exam** = number of students participating in the exam indicating the study programme as their first choice;

**Number of participants in the exam for every available place** = number of students participating in the exam who indicated the study programme as their first choice as a ratio of the number of places available on the programme.

#### First year enrolments

This includes all students enrolled in the first year, including those joining the study programme in its first year through transferrals, as well as those enrolled in the first year but not for the first time (e.g. repeating students).

#### New Careers

Students who start a new university career (excluding transfers) from year one in a second cycle programme.

#### Passages and transfers

**Passage:** when a student applies to move to a different study programme from the one enrolled in the previous year, within the same university.

**Transfer:** when a student transfers from a study programme in one university to any programme in another university.

#### Registered students

Students who begin a career in the Italian University System for the first time and who enrol in the first year (i.e. for whom no previous university careers are recorded) of a First Cycle (L509, L) or Single Cycle programme (LSCU, LMCU)

#### Statistical Observatory of the University of Bologna

The Statistical Observatory was founded in 1997 in order to “provide the university governing bodies with a reliable and timely documentary and monitoring database aiming to promote decision-making processes and planning, particularly of learning activities and other services targeting the student population” (art.1 of the Founding and Operational Regulation). Following the disabling of the Statistical Observatory, as resolved by the Board of Governors on 14 December 2010, from the second semester of academic year 2010-11 the survey and subsequently analysis of the attending students opinion is cared for the University of Bologna by Academic Affairs Division - Quality Assurance Department and Control and Finance Division - Support Planning and Evaluation Department. The overall results and the methods of collection and analysis are described in the document published online on the [Statistical Observatory of the University of Bologna](#).

#### University DataWarehouse

In information service for the managers of the University of Bologna organisational departments which gathers, integrates and reorganises data from various sources and makes it available for analysis and evaluation for the purposes of planning and decision-making.

#### Withdrawal

Suspension of studies by students who do not register in the next academic year, or who drop out from the degree programme.