

MATRIX LEARNING OUTCOMES / UNITS

	I anno	II anno	III anno	IV anno	V anno
	Animal husbandry and management Propaedeutic biochemistry and physics Histology , Embryology and Microscopic Anatomy Workplace safety training in prevention and protection Biochemistry Veterinary Anatomy I Zoology and botany Laboratory of English language Physiology of control systems Physiology of the internal organs Veterinary anatomy II Applied animal genetics Physiology and animal nutrition Veterinary general pathology, pathophysiology and parasitology Veterinary Microbiology and Immunology Veterinary pharmacology and applied statistics Physical examination and Clinical Pathology Animal Infectious Diseases Veterinary Pathology I, Immunopathology and Necropsy Food industry and food control Epidemiology and Veterinary Public Health Surgical pathology, diagnostic and veterinary radiology Veterinary Pathology II and III, Avian pathology and Minor surgery Inspection, Control and Certification of Food Products Veterinary Toxicology and Fundamentals of Food safety Internal medicine I, forensic medicine, deontology, bioethics Anesthesiology, Surgical Techniques and Veterinary Surgeries Animal Reproduction Pathology Clinical medicine II and therapeutics Veterinary Surgery 2 Veterinary Obstetrics, Gynaecology and Neonatology Emergency and critical care Clinical pharmacology of food producing animal species Professional Practical Training				
To obtain through basic sciences primary theoretical knowledge in order to apply in future professional practice;	X	X	X	X	X
To demonstrate the ability to critically detect and evaluate health status, disease and animal welfare of pets and farmed animals, including aquatic organisms and anthroponozoonotic aspects, and to interpret them all based on basic scientific knowledge and pathology in order to identify the most valuable medical and surgical procedures;	X	X	X	X	X
To obtain knowledge of epidemiology, diagnosis, prophylaxis, therapy and control of infectious and parasitic diseases in animals;					
To obtain the ability to detect and critically evaluate the state of health, hygiene, quality and alterations of food of animal origin that may affect human health; to be familiar with the production and processing processes of food of animal origin;					
To obtain the knowledge of animal nutrition, feeding and breeding technologies;	X	X	X	X	X
To obtain the ability to detect and critically assess the impact of animal husbandry on the environment;	X				
To obtain the ability to design, improve and control veterinary public health plans;					
To obtain the ability to manage and control the production chains of food of animal origin and relative safety;	X				
To obtain the written and oral proficiency of at least one European Union language, in addition to Italian.		X			