

Organic Food Production

Code: 103258
ECTS Credits: 3

2025/2026

Degree	Type	Year
Food Science and Technology	OT	4

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Teachers

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Teaching groups languages

You can view this information at the [end](#) of this document.

Prerequisites

There are no official prerequisites to attend this course. However, it is recommended that students review the contents related to Biology and Production of Raw Materials subjects studied during the first course

Objectives and Contextualisation

Optional subject of 4th course that develops the scientific knowledge and the necessary techniques to achieve a sustainable agricultural activity, respectful with the environment and that allows to obtain food products in accordance with the requirements of consumers and the current agri-food industry, taking into account the legal framework of organic production.

The specific training objectives are:

1.- Deepening in the principles of ecological agricultural and livestock production and its environmental and socioeconomic importance.

2.- To know the practice of the cultivation and conservation of the main vegetable species for human and animal nutrition.

3.- Understand the scientific basis of animal health and welfare and its relationship with organic production.

4.- To know the systems of evaluation of the quality of the ecological products.

5.- To know the current regulations on the production and commercialization of organic agricultural products and the certification procedures in Catalonia and the European Union

Competences

- Develop individual learning strategies and planning and organisation skills.
- Identify food hazards, their nature (physical, chemical, biological and nutritional), their origin or causes, their effects, and suitable methods for controlling them throughout the food supply chain so as to reduce risks to consumers.
- Make changes to methods and processes in the area of knowledge in order to provide innovative responses to society's needs and demands.
- Search for, manage and interpret information from different sources.
- Show sensitivity to environmental, sanitary and social issues.
- Take account of social, economic and environmental impacts when operating within one's own area of knowledge.
- Work individually or in unidisciplinary and multidisciplinary teams and in international contexts.

Learning Outcomes

1. Apply suitable methods for monitoring the entire food supply chain in order to prevent the presence of biotic and abiotic agents in food.
2. Develop individual learning strategies and planning and organisation skills.
3. Make changes to methods and processes in the area of knowledge in order to provide innovative responses to society's needs and demands.
4. Search for, manage and interpret information from different sources.
5. Show sensitivity to environmental, sanitary and social issues.
6. Take account of social, economic and environmental impacts when operating within one's own area of knowledge.
7. Work individually or in unidisciplinary and multidisciplinary teams and in international contexts.

Content

THEORY

SECTION I

Chapter 1. Introduction to Organic Livestock Production.

Impact of Livestock on the environment. Integration Agriculture-Livestock. Situation of the organic livestock sector.

Chapter 2. Conversion to Organic Livestock Production.

Administrative and political support. Control of organic production. Animal welfare in organic livestock.

Chapter 3. Organic Production of Ruminants for Meat and Milk

Management and feeding of organic livestock. Conversion of facilities and effluent management.

Chapter 4 (2 h). Organic Production of Pigs and Poultry.

Production cycle. Operating systems and housing. Breeds used. Feed.

Chapter 5. (2 hr). Organic Aquaculture (fish, molluscs and algae).

Situation of the sector. Conversion to organic aquaculture production: regulation. Management and nutrition. Conversion of facilities, effluent management and welfare.

SECTION II

Chapter 6. Organic Agriculture.

Agroecology: foundations and strategies for sustainable agriculture. Introduction to organic agriculture.

Differentiation between organic agriculture and other production systems: biodynamic agriculture, regenerative agriculture

Chapter 7. Soil and Fertilization

The soil is a living environment. Bases of fertilization in organic farming. Nutrient cycles. Organic and inorganic fertilizers.

Chapter 8. Plant Health and Protection.

Introduction. Mechanisms for the defense of plants. Bases of plant health in organic farming

Chapter 9. Organic Production of Mushrooms.

Characteristics of mushrooms. Most important species. Bases of ecological mushroom production: cultivation and wild. Mushrooms and Bioremediation

Chapter 10. Organic Production of Extensive Crops.

Bases of cultivation. Cereals. Grain legumes. Industrial crops. Fodder crops. Importance of native varieties.

Chapter 11. Organic Production of Vegetables

Importance of organic horticulture. Agronomic bases for the cultivation of organic vegetables

Chapter 12. Organic Production of Woody Crops.

Agronomic bases for the ecological management of woody crops. The vineyard and the olive tree. Citrus fruits. Fleshy and dried fruits.

SECTION III

Chapter 13. Quality of Organic Food.

Concept of organic food quality. Nutritional quality. Sensory quality. Environmental quality. Socio-economic quality.

Chapter 14. Marketing and Consumption of Organic Food

Marketing Channels. Evolution of Organic Food Consumption. Profile of the Organic Food Consumer

SEMINARS

S1. (1h). Presentation of the CCPAE

S2. (2h). Alteration and association of crops

S3. (1h). Scientific discussion on organic food

PRactices

P1. (3h) Visit to an organic livestock farm

P2. (3h) Visit to an organic agriculture farm

Activities and Methodology

Title	Hours	ECTS	Learning Outcomes
Type: Directed			
Participative lectures	16	0.64	1, 5, 2
Seminars	4	0.16	1, 5, 7
Technical visits	6	0.24	1, 4, 7
Type: Supervised			
Technical visit reports	5	0.2	1, 5, 7
Tutorials	5	0.2	1
Type: Autonomous			
Individual study	37	1.48	1, 2, 7

The center of the learning process is student's own work. The teacher's mission to help in this learning process would be twofold. First, providing them with information and second, showing them sources where they can get it. Supervise them is essential.

Following this ideas, and according to the objectives, the development of this course is based on the following methodologies and activities:

The lectures will be the main type of activity and with them the student will acquire the basic scientific and technical knowledge of the subject. The learning contents and concepts explained during the lectures require student's autonomous work in order to assimilate them.

The seminars are sessions with a small number of students where the scientific-technical knowledge exposed to the theoretical classes are worked to complete their comprehension. The specific objective may vary depending on the type of seminar, although always seeking to promote the analysis, reasoning, discussion and resolution capacity by the student.

The objective of the technical visits is to complete, apply and reinforce the knowledge acquired in the lectures and seminars directly. They are basic to see the practical application of the concepts given during theoretical and practical lectures. From each visit students will have to prepare a report which will be given to the corresponding teaching staff for their evaluation.

The tutorial sessions aim to direct and help the students in their training to solve doubts about the contents of the subject.

Annotation: Within the schedule set by the centre or degree programme, 15 minutes of one class will be reserved for students to evaluate their lecturers and their courses or modules through questionnaires.

Assessment

Continuous Assessment Activities

Title	Weighting	Hours	ECTS	Learning Outcomes
Exam II and III section	42%	1	0.04	6, 1, 4, 5, 2
Exam of section I	33%	1	0.04	6, 1, 4, 5, 2
Seminars	10%	0	0	1, 5, 3, 7
Visit reports	15%	0	0	1, 4, 5, 7

The evaluation of the subject will take place from the evaluations of:

Final Exam: The knowledge acquired in theory lessons and seminars by the student will be evaluated individually, as well as their ability to analyze and synthesize. There will be 2 written tests, multiple choice single-answer, one on the contents of Section I (production of organic food of animal origin) and the other on the contents of Section II (production of organic food of vegetable origin) and Section III (Quality and science). The mark of the 1st test (7 hours of theory) will represent 33% of the final grade and the mark for the 2nd test (9 hours of theory) will represent 42%. To pass the subject, students must have obtained a mark ≥ 5 in each of the tests. Students who do not achieve these marks it will have to make up the part not passed.

Practices Visits are mandatory and attendance, attitude and document delivered will be evaluated. This assessment has a weight of 15% of the total grade.

Seminars. Assessment by means of a test type in relation to the content of each seminar. The tests can be performed at the end of each session or in conjunction with the theory exam. The evaluation of the questionnaires of the seminars has a global weight of 10% of the final grade.

Any student who has not been presented to less than 15% of the evaluation activities will be considered non-evaluable.

Single evaluation: The single evaluation test will be held on the same date set in the schedule for the continuous evaluation test. Students who take the single evaluation will take the same written test scheduled for all enrolled students (at the end of the course) and a multiple-choice test on the content of the seminars. Regarding the field visits, the reports of the two visits will also be delivered on that day. To pass the subject, it is essential to have passed the exam with a mark ≥ 5 and to have attended the practical sessions (visits) and seminars. Only those absences that are due for greater cause and duly justified will be accepted. The review of the final grade will follow the same procedure as for continuous assessment. The same recovery system, grade review procedure and non-assessable criteria as for continuous assessment will be applied.

Bibliography

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Software

No software is used

Groups and Languages

Please note that this information is provisional until 30 November 2025. You can check it through this [link](#). To consult the language you will need to enter the CODE of the subject.

Name	Group	Language	Semester	Turn
(PAUL) Classroom practices	1	Catalan/Spanish	second semester	morning-mixed
(TE) Theory	1	Catalan/Spanish	second semester	morning-mixed