

# Analysis of animal food chains, a tool for engineers education : procedure, interest, conditions

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# Matter

- We often refer to livestock farming systems (LFS), or to animal food chains (market chains)
- Students need tools and methods to analyse them
- **Our experience of teaching animal food chains at AgroParisTech :**
  - In the last year of the « Ingenieur Agronome » cursus mostly in the animal production and animal science mention called SIFA (« sciences and engineering for animal food chains »)

# Performed issues

- **24** : each year since 1990
- Between 10 to 21 students involved each year
- Applied to **broad spectrum of animal food chains** : eggs, milk, fishes (from fresh or saltwater), meats (poultry, rabbit, pork, mutton, veal, beef)
- From **very little ones** (e.g. the Basque pork chain) to **big ones** (e.g. the French pork chain)

# Schedule

## (1)

- **Theoretical course** on food chain analysis : 6 hours
- **Mains concepts** used (From Morvan, 1982)
  - The chain as a managed system
  - Fluxes, agents, functions, final demand
  - Articulation of technical operations
  - Strategy

# Schedule

## (2)

- **Field case study**, from Monday to Friday (5 full days), including :
  - Interviews of partners and stakeholders
  - Visits of farms, industrial plants, markets by small groups...
  - Daily discussion and sharing of informations within the whole group
  - Brain-storming on Thursday evening and night (workshop style)
  - Pre-presentations with iterative changes on Friday morning
  - Presentation and debate with stakeholders and partners, on Friday afternoon









# Schedule

## (3)

- **Deliverables :**
  - Powerpoint presentation
  - A short text (20 p.) including the analysis and main proposals
- **Major contents :**
  - A SWOT analysis of the whole chain and of its major steps
  - Proposals for actions and improvements

# Merits of the procedure (1)

## a. For the students

- Learning by doing: concepts related to food chains used in a professional environment
- Using various knowledges and tools, crossing disciplines and methods
- Understanding the complexity from the inner side
- Strengthening the apprenticeship of group working within a very short periode of time
- Strong stimulation of creativeness

# Merits of the procedure (2)

- Increasing self-confidence, due to the exchanges with stakeholders

## **b. For teachers and university**

- Knowledge of chains, strong relations with professional from these areas
- Positive image of the school or university in these professional sectors

## **c. For professionals**

- An original point of view from the outside, often acute

# Conditions of Success, Risks (1)

## **a. Professionals partners :**

- . renewed each year
- . expecting results from the work
- . confident of the group, and opened to discussion with the students

## **b. Teachers with :**

- . current practice of systemic approaches
  - . real knowledge of stakeholders
  - . experience in food chain analysis

# Conditions of Success, Risks (2)

- c. « **Practical issues** »
- Depending on the number of students: group division to increase the collected information **however** to be balanced by a minimal time together (at least 2 days)...
- « Professional » behaviour of the whole group (students and teachers)
- Strong students implication leading to a good group dynamics
- Climatic conditions: difficult to manage...

**Thank you  
for  
your attention**

