



UNIVERSIDAD DE CASTILLA - LA MANCHA

GUÍA DOCENTE

1. General information

Course: WORK PLACEMENT

Type: ELECTIVE

Degree: 383 - UNDERGRADUATE DEGREE PROGRAMME IN FOOD SCIENCE AND TECHNOLOGY

Center: 1 - FACULTY OF SCIENCE AND CHEMICAL TECHNOLOGY

Year: 4

Main language: Spanish

Use of additional languages:

Web site:

Code: 58332

ECTS credits: 6

Academic year: 2023-24

Group(s): 22

Duration: First semester

Second language:

English Friendly: Y

Bilingual: N

Lecturer: MARIA AREVALO VILLENA - Group(s): 22				
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Marie Curie	Q. ANALÍTICA Y TGIA. ALIMENTOS	3423	maria.arevalo@uclm.es	
Lecturer: MARIA CONSUELO DIAZ-MAROTO HIDALGO - Group(s): 22				
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Lecturer: MARIA ALMUDENA SORIANO PEREZ - Group(s): 22				
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2. Pre-Requisites

Have passed at least 120 credits of the degree.

3. Justification in the curriculum, relation to other subjects and to the profession

This subject will allow the student to make contact with the industry and learn about the functions of a graduate in Food Science and Technology in the professional field.

4. Degree competences achieved in this course

Course competences

Code	Description
E06	To know and be able to handle the techniques and procedures of food analysis
E08	To be able to apply the technological advances and the innovation in foods and food processing processes in the food industry and to evaluate their acceptability by consumers
E09	To know, optimize and control the production and conservation food processes
E11	To qualify to be able to evaluate the effects of processing on the components and properties of foods
E15	To analyse and evaluate food risks and hazards. To manage food safety.
E16	To know and manage behaviour guidelines on personal hygiene, food handling and hygienic control of food processing
E18	To acquire knowledge on food legislation and normalization. To counsel legally, scientifically and technocally the food industry and consumers.
E19	To know the fundamentals of quality and traceability systems and be able to perform their deploy, as well as to evaluate and control the food quality
E20	To manage sub-products and residues of the food industry according to an effective environmental management
E22	To perform formation of staff in the food sector
E25	To establish and calculate patterns of healthy nutrition, as well as to develop menu scheduling for communities
E26	To evaluate habits and food intake and the nutritional status at individual or community level
E27	To schedule and develop programs for nutritional education and promotion and prevention of health
G01	To develop the aptitude to gather and interpret information and data to issue critical judgments that include a reflection on relevant topics of social, scientific or ethical nature.
G03	To develop habits of excellence and quality in the professional exercise applying the fundamental human rights, the principles of equality of opportunities and the values of a culture of peace and democratic. Acquiring an ethical commitment and acting according to the professional business ethics and the respect to the environment.
G07	To possess ability of organization and planning, initiative, entrepreneurship and aptitude to be employed in teamworks. To possess capacity of resolution of specific problems of the professional area and to develop the critical reasoning and decision making.
G09	To develop the motivation for quality, the capacity to adapt to new situations and the creativity.

5. Objectives or Learning Outcomes

Course learning outcomes

Description

- To acquire capacity for the initiative and the decisions making in the professional area.
- To acquire capacity for the debate and the resolution of problems arisen in the profession that they might realize in the future.
- To be able to be a member of a teamwork, acquire responsibilities and have initiatives in the performance of his working activity, being conscious of the transcendency of his results and of the decisions making.
- To take contact with the world of work and to know the functions of the graduate in Food Science and Technology in the professional world.
- To be able to apply the theoretical knowledge acquired in the Degree to the real cases that appear to him in the world of work.
- To obtain knowledge on the management and organization of the work in a company or Institution related to the food sector.

6. Units / Contents

No units added

ADDITIONAL COMMENTS, REMARKS

The student will join the Company/Institution to carry out a professional activity that will previously be coordinated between the tutors (academic and external) related to the company's activity and that allows the application of the knowledge, skills and attitudes acquired in their studies of degree to the professional field.

The activity to be carried out by the student may be related to the following aspects:

- Control of raw materials
- Control of food manufacturing processes
- Control of finished products/conservation/packaging.
- Analytical determinations related to food quality
- Quality management or Food safety
- Training of personnel related to the control and assurance of food quality
- Nutrition and diet
- Design of new foods and/or production processes.
- Any other activity of the company related to the competences of the Degree.

7. Activities, Units/Modules and Methodology

Training Activity	Methodology	Related Competences (only degrees before RD 822/2021)	ECTS	Hours	As	Com	Description
Practicum [ON-SITE]	Practical or hands-on activities		4.5	112.5	Y	Y	

Practicum and practical activities report writing or preparation [OFF-SITE]	Self-study		0.58	14.5	Y	Y
Final test [ON-SITE]	Other Methodologies		0.02	0.5	Y	Y
Individual tutoring sessions [ON-SITE]	Guided or supervised work		0.8	20	Y	Y
Class Attendance (theory) [ON-SITE]	Guided or supervised work		0.1	2.5	Y	N
Total:			6	150		
Total credits of in-class work: 5.42			Total class time hours: 135.5			
Total credits of out of class work: 0.58			Total hours of out of class work: 14.5			

As: Assessable training activity

Com: Training activity of compulsory overcoming (It will be essential to overcome both continuous and non-continuous assessment).

8. Evaluation criteria and Grading System			
Evaluation System	Continuous assessment	Non-continuous evaluation*	Description
Practicum performance	40.00%	40.00%	The tutor of the company will prepare a report in which the realization of the practices is assessed
Final test	30.00%	30.00%	There will be a final test in which the use of the practices is assessed
Practicum and practical activities reports assessment	30.00%	30.00%	The memory assessment will be carried out by the academic tutor
Total:	100.00%	100.00%	

According to art. 4 of the UCLM Student Evaluation Regulations, it must be provided to students who cannot regularly attend face-to-face training activities the passing of the subject, having the right (art. 12.2) to be globally graded, in 2 annual calls per subject, an ordinary and an extraordinary one (evaluating 100% of the competences).

Evaluation criteria for the final exam:

Continuous assessment:

Those specified in the table above

Non-continuous evaluation:

not applicable

Specifications for the resit/retake exam:

None

Specifications for the second resit / retake exam:

None

9. Assignments, course calendar and important dates	
Not related to the syllabus/contents	
Hours	hours

10. Bibliography and Sources						
Author(s)	Title/Link	Publishing house	City	ISBN	Year	Description
Coordinadores de Prácticas Externas UCLM	Guía para la realización de Prácticas Académicas Externas en los Grados y Másteres de la Facultad http://www.uclm.es/cr/fquimicas/menu_principal/06-movilidad/practicas_empresa/index.htm					Información completa sobre la realización de las Prácticas externas: Convocatoria, Normativas, Temporización y Documentación