



1. General information

Course: UNDERGRADUATE DISSERTATION**Type:** PROJECT**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:** 58331**ECTS credits:** 12**Academic year:** 2023-24**Group(s):** 22**Duration:** SD**Second language:** English**English Friendly:** Y**Bilingual:** N**Lecturer:** MARIA SOLEDAD PEREZ COELLO - Group(s): 22

Building/Office	Department	Phone number	Email	Office hours
MarieCurie	Q. ANALÍTICA Y TGIA. ALIMENTOS	3421	soledad.perez@uclm.es	make an appointment by email

2. Pre-Requisites

In order to complete the final degree project, it is necessary for the student to have passed all the subjects required to complete the curriculum.

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

The End of Degree work has the purpose of getting the student to use the knowledge acquired during the Degree in a joint way, so that the relationship between the different subjects and their practical utility to solve real cases that approximate his professional work in the labor market.

4. Degree competences achieved in this course

Course competences

Code	Description
CB01	Prove that they have acquired and understood knowledge in a subject area that derives from general secondary education and is appropriate to a level based on advanced course books, and includes updated and cutting-edge aspects of their field of knowledge.
CB02	Apply their knowledge to their job or vocation in a professional manner and show that they have the competences to construct and justify arguments and solve problems within their subject area.
CB03	Be able to gather and process relevant information (usually within their subject area) to give opinions, including reflections on relevant social, scientific or ethical issues.
CB04	Transmit information, ideas, problems and solutions for both specialist and non-specialist audiences.
CB05	Have developed the necessary learning abilities to carry on studying autonomously
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 be able to compile information about the work published in the bibliography that helps to the interpretation of the results.

ADDITIONAL COMMENTS, REMARKS

The Final Degree Project may be carried out on any of the contents that the student acquires during the Degree, being especially recommended those that refer to subjects with specific competences more related to their professional activity in the field of Food Science and Technology.

Training Activity	Methodology	Related Competences (only degrees before RD 822/2021)	ECTS	Hours	As	Com	Description			
Class Attendance (practical) [ON-SITE]			0.2	5	Y	N				
Individual tutoring sessions [ON-SITE]			0.8	20	Y	N				
Field work [ON-SITE]			3.42	85.5	Y	N				
Writing of reports or projects [OFF-SITE]			7.54	188.5	Y	N				
Final test [ON-SITE]			0.04	1	Y	N				
Total:			12	300						
Total credits of in-class work: 4.46			Total class time hours: 111.5							
Total credits of out of class work: 7.54			Total hours of out of class work: 188.5							

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

Hours	hours
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Author(s)	Title/Link	Publishing house	Citv	ISBN	Year	Description
No se ha introducido ningún elemento bibliográfico						