

# **UNIVERSIDAD DE CASTILLA - LA MANCHA**

# **GUÍA DOCENTE**

## 1. General information

Course: UNDERGRADUATE DISSERTATION				Code: 58331			
Type: PROJECT				ECTS credits: 12			
383 - UNDERGRADUATE DEGREE PROGRAMME IN FOOD SCIENCE AND TECHNOLOGY				Academic year: 2023-24			
Center: 1 - FACULTY OF SCIENCE AND CHEMICAL TECHNOLOGY Group(s): 22							
Year:	Year: 4 Duration: SD						
Main language:	Main language: Spanish Second language: English						
Use of additional languages:	English Friendly: Y						
Web site:	Web site: 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 competen	ces 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 adquire knowldege on food legislation and normalization. To counsel legaly, 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.

To learn to work with rigor and to be organized in the accomplishment of his work.

To learn to write a memory on the work carried out and to expose the results in a clear and coherent form.

To acquire the necessary information about the work carried out to be able to perform a debate on the obtained results.

To acquire the necessary formation to propose a project and to solve it satisfactorily.

To know the methodology of the scientific and / or technological work and to be able to analyze in a critical way the obtained results.

To qualify the student in order that he integrates adequately the specific skills and knowledge acquired during his formation.

To be able to compile information about the work pubblished in the bibliography that helps to the interpretation of the results.

## 6. Units / Contents

# No units added

# 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.

7. Activities, Units/Modules and Methodology							
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				

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 criteria not defined

#### Evaluation criteria for the final exam:

#### Continuous assessment:

The overall score will consist of the sum of the scores derived by the following evaluations:

- The evaluation of the work tutor that will assess:

- The written report submitted by the student.
- The work done by the student during its realization
- The interest and initiative shown by the student in carrying out the work.
- The evaluation by a commission formed by three members, of which at least 2 will be professors in the areas of Food Technology and Nutrition and

Bromatology, which will will assess:

- The student's academic training
- The quality and scientific rigor of work.

The ability to transmit oral and written information and the clarity of the presentation.

The capacity for debate and plot defense.

## Non-continuous evaluation:

Evaluation criteria not defined

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

10. Bibliography and	d Sources				
Author(s)	Title/Link	Publishing house	Citv	ISBN	Year Description
No se ha introducido	ningún elemento bibliográfico				