



IDENTIFYING DATA

Internships

Subject	Internships			
Code	V11M085V02405			
Study programme	Máster Universitario en Ciencia y Tecnología de Conservación de Productos de la Pesca			
Descriptors	ECTS Credits	Choose	Year	Quadmester
	9	Mandatory	2nd	2nd
Teaching language	Spanish Galician			
Department				
Coordinator	Longo González, María Asunción			
Lecturers	Longo González, María Asunción			
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General description	<p>Carry out an internship in a company in the seafood conservation sector, in order to address specific practical tasks that, based on the knowledge acquired, allow them to better understand the productive environment of the Sector in a global context.</p> <p>The student will participate in the activities that are scheduled by the tutor, the Master's coordinator and the company's staff. These activities will be framed within the existing processes in the company itself related to the conservation of fishing products.</p>			

Training and Learning Results

Code	
A1	Possess and understand knowledge that provides a basis or opportunity to be original in the development and / or application of ideas, often in a research context.
A2	That students know how to apply the knowledge acquired and their ability to solve problems in new or unfamiliar environments within broader (or multidisciplinary) contexts related to their area of study.
A3	That students are able to integrate knowledge and face the complexity of making judgments based on information that, being incomplete or limited, includes reflections on social and ethical responsibilities linked to the application of their knowledge and judgments.
A4	That students know how to communicate their conclusions, and the knowledge and ultimate reasons that sustain them, to specialized and non-specialized audiences in a clear and unambiguous way.
A5	That students have the learning skills that allow them to continue studying in a way that will be largely self-directed or autonomous.
B1	That the students acquire the comprehension, analysis and synthesis capacities.
B2	That students develop oral and written communication skills in the two co-official languages of autonomy (Spanish and Galician).
B3	That the students develop the skills to perform experimental work, handling of material and biological elements and related programs.
B4	That the students develop the problem-solving abilities of application of the theoretical knowledge in practice.
B5	That the students develop the abilities of teamwork, enriched by the pluridisciplinarity.
B6	That the students develop the ability of elaboration, presentation and defense of works or reports.
C1	Know and differentiate the main fishing and aquaculture species of commercial interest in our country, with its main biological characteristics.
C2	Know the parameters of safety and characterization of the quality of fishery products, as well as their possible toxicological risks, and the legislation applicable to such products.
C3	Acquire basic knowledge about laboratory analytical control of fishery products, including the biotic and abiotic contaminants potentially present in them.
C4	Know the main environmental aspects that affect the processing and conservation of seafood products: control and treatment of liquid effluents, sludge, soil and atmospheric emissions. Applicable legislation.

- C5 Acquire the knowledge of business management in industries of the sector.
- C6 Acquire knowledge about marketing and marketing for fishery and aquaculture products.
- C7 Know the operations and basic technologies used in the conservation and transformation of sea products by cold, heat or other physical-chemical methods: refrigeration, freezing, sterilization, pasteurization, semi-preservation.
- C8 Study the different forms of preparation and packaging systems for sea products treated by cold, heat or other methods, both traditionally and new technological orientations: restructured products, prepared dishes, modified atmospheres, high pressures, etc.
- C9 Understand the organization of production in the industry of fishery and aquaculture products treated by cold, heat and other processes. Production methods and their logistics.
- C10 Determine the criteria and procedures for the control of the quality of the products of the fishing and of the containers and packaging used in its commercial circuit. Know the procedures for its analytical control and defect detection.
- C11 Approach to quality control of each of the production lines of fishery products. Basic knowledge of product quality management.
- C12 Acquire basic knowledge and interpret the legislation applicable to the facilities where the handling and treatment of fishery products is carried out along the commercial chain: hygiene, labeling, food safety, plant self-control (APPCC), etc.
- C13 Assess the importance of the control and certification of the quality of fishery products as a commercial weapon and with a view to traceability and food safety.
- C14 Know the food alert management procedures by the competent authority and those responsible for the food chain
- C15 Know the critical variables that determine the viability of a product or novel processes. Use tools to obtain critical information for feasibility.
- D1 Ability to understand the meaning and application of the gender perspective in the different fields of knowledge and professional practice with the aim of achieving a more just and egalitarian society.
- D2 Sustainability and environmental commitment. Equitable, responsible and efficient use of resources.
- D3 Autonomous work capacity and decision making.
- D4 Creativity, initiative and entrepreneurial spirit.
- D5 Commitment to ethics in the profession and in society.

Expected results from this subject

Expected results from this subject	Training and Learning Results
Address specific practical tasks that, based on the knowledge acquired, allow a better understanding of the productive environment of the sector in a global context.	A1
	A2
	A3
	A4
	A5
	B1
	B2
	B3
	B4
	B5
	B6
	C1
	C2
	C3
	C4
C5	
C6	
C7	
C8	
C9	
C10	
C11	
C12	
C13	
C14	
C15	
D1	
D2	
D3	
D4	
D5	

Contents

Topic

External internships in an industry in the canning sector and / or in a research center. Address specific practical tasks that, based on the knowledge acquired, allow a better understanding of the productive environment of the sector in a global context.

Planning

	Class hours	Hours outside the classroom	Total hours
Practicum, External practices and clinical practices	220	0	220
Seminars	3	0	3
Report of practices, practicum and external practices	2	0	2

*The information in the planning table is for guidance only and does not take into account the heterogeneity of the students.

Methodologies

	Description
Practicum, External practices and clinical practices	<p>The students will be integrated into an industry in the seafood preservation sector. The students will learn and have an overview of all the modules of the production process of the industry where they carry out the internship.</p> <p>The students will be assigned a task, within the various modules that the production process involves. The activity of the companies with which the collaboration agreements have been reached allows students to acquire competencies in the procedures related to the various processes of conservation, safety, quality and technology, environmental management, marketing and innovation and sustainability.</p>
Seminars	The activity carried out within the industry will be followed by the tutors of the master's degree and by a person in charge of the company appointed to supervise and guide the students in the tasks assigned.

Personalized assistance

Methodologies	Description
Practicum, External practices and clinical practices	Advise students on issues and difficulties that arise during their external internships.
Seminars	An academic responsible person and another from the company will be assigned, to supervise and advise the student's work, and a contact will be maintained with the persons in charge of the Master.

Assessment

	Description	Qualification	Training and Learning Results				
Practicum, External practices and clinical practices	The activity carried out will be supervised and evaluated by the tutors designated for this purpose (academic and company tutor). The grade for the course will be obtained from the report issued by the tutor in the company on the activity carried out (70% of the total grade) and the internship report that each student must submit at the end of the internship (30% of the total grade).	100	A1	B1	C1	D1	
			A2	B2	C2	D2	
			A3	B3	C3	D3	
			A4	B4	C4	D4	
			A5	B5	C5	D5	
				B6	C6		
					C7		
					C8		
					C9		
					C10		
					C11		
					C12		
					C13		
					C14		
					C15		

Other comments on the Evaluation

Sources of information

Basic Bibliography

Complementary Bibliography

Recommendations

Other comments

In case of discrepancies, the Spanish version of this guide will prevail.
