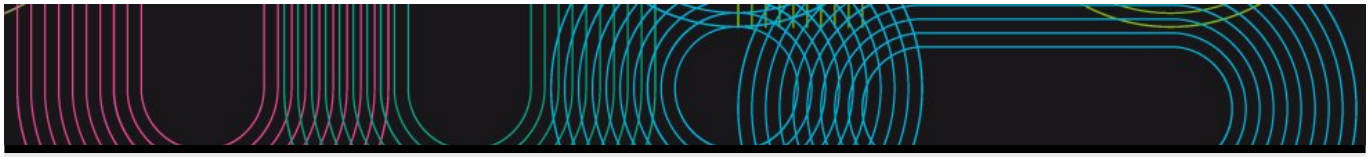

IDENTIFYING DATA				
Final Dissertation				
Subject	Final Dissertation			
Code	V11M085V02406			
Study programme	Máster Universitario en Ciencia y Tecnología de Conservación de Productos de la Pesca			
Descriptors	ECTS Credits	Choose	Year	Quadmester
	10	Mandatory	2nd	2nd
Teaching language	Spanish Galician			
Department				
Coordinator	Longo González, María Asunción			
Lecturers	Longo González, María Asunción			
E-mail	mlongo@uvigo.es			
Web	http://pesca_master.webs.uvigo.es			
General description	Development by the students of a work of theoretical and/or experimental content related to the industry of conservation of fishing products. The work will be of an individual nature, supervised by professors of the master's degree and aimed at evaluating the competences associated with it.			

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
Search for detailed information on the selected topic. Consultations and selection of bibliographical sources.	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 D1 D2 D3 D4 D5

Work development. Laboratory work, theory, pilot plant or information in industries of the sector.	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
Oral and written presentation of a final report of the work done	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

Elaboration of a Master's Dissertation	- Selection of the topic to be studied. - Search and selection of bibliographical sources - Laboratory work, pilot plant or information in industries of the sector. - Advice with the coordinators of the module or the personnel from industry. - Preparation of reports. - Presentation and defense of the work.

Planning

	Class hours	Hours outside the classroom	Total hours
Project based learning	0	200	200
Presentation	2	8	10
Project	2	38	40

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

Methodologies

	Description
Project based learning	Elaboration of a written document where it is reflected: content of the document, depth of the topic, adequate planning and sequencing, management of bibliographic sources, as well as presentation of results, conclusions and personalized opinions. Ideas of advance and future perspectives of the subject.

Personalized assistance

Methodologies	Description
Project based learning	The student will be guided in the acquisition of basic skills and problem solving related to the subject matter of study. The progress of the student will be monitored.
Tests	**Description**
Project	Guide the student in the writing of the work. elaboration of objectives, results and conclusions.

Assessment

	Description	Qualification	Training and Learning Results			
Presentation	Presentation by the students before an academic jury of the work carried out, individually or in groups.	30	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
Project	For the evaluation of the work, the content of the written document will be taken into account. Depth of the topic, adequate planning and sequencing, management of adequate bibliographical sources, as well as presentation of results, conclusions and personalized opinions will be assessed. The quality of the project will be evaluated taking into account the evaluation of the jury (50% total qualification) and that of the tutor/s (20% total qualification).	70	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

Other comments on the Evaluation

Sources of information

Basic Bibliography

Complementary Bibliography

Recommendations

Other comments

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