



IDENTIFYING DATA

Food technology 2

Subject	Food technology 2			
Code	001G281V01918			
Study programme	Grado en Ingeniería Agraria			
Descriptors	ECTS Credits	Choose	Year	Quadmester
	6	Optional	4th	2nd
Teaching language	Spanish			
Department				
Coordinator	Franco Matilla, María Inmaculada			
Lecturers	Franco Matilla, María Inmaculada			
E-mail	inmatec@uvigo.es			
Web				
General description				

Training and Learning Results

Code	
A1	Students will be able to apply their knowledge and skills in their professional practice or vocation and they will show they have the required expertise through the construction and discussion of arguments and the resolution of problems within the relevant area of study.
B1	Students will be able to develop analysis, synthesis and information-management skills for application in the agricultural, food and environmental sectors.
B2	Students will acquire and apply teamwork abilities and skills.
C33	Ability to understand and use the principles and processes of the food and agriculture industry.
D2	Analysis, organization and planning skills.
D3	Oral and written communication skills in local and foreign languages.
D4	Independent-learning and information-management skills.
D5	Problem-solving and decision-making skills.
D6	Ability to adapt to new situations in creative, innovative ways.
D7	Ability to engage in critical and self-critical thinking.
D8	Interdisciplinary teamwork skills.

Expected results from this subject

Expected results from this subject	Training and Learning Results			
Acquisition of capacity to know, comprise and use the principles of the processes in the agrofood industries. *RA1	A1	B1 B2	C33	D2 D3 D4 D5 D6 D7 D8

Contents

Topic	
INTRODUCTION	Alimentary industry: economic importance. Concepts and aims. Bibliographic sources.
DAIRY INDUSTRIES	Collected and transport. heat-treated milks. concentrated milks. Butter. Milks fermented. Ice creams and dairy desserts. Cheeses.
MEAT INDUSTRIES	Transformation of the muscle in meat. Refrigeration. Freezing. Packaging. Raw-cured meat products. Ham baked. Stuffings products. Meat gels. Stuffings baked. Products seasoned.

Planning

	Class hours	Hours outside the classroom	Total hours
Lecturing	28	47	75
Seminars	14	14	28
Laboratory practical	14	12	26
Studies excursion	0	4	4
Learning-Service	0	15	15
Objective questions exam	0	1	1
Presentation	0	1	1

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

Methodologies

	Description
Lecturing	Exhibition by part of the professor of the most important appearances of the contents of the course, theoretical bases and/or guidelines of a work, exercise or project to develop by the student.
Seminars	Activities focused to the work on a specific subject, to the resolution of problems and practical cases that allow to deepen or complement the contents of the matter.
Laboratory practical	Activities in which it will make the direct application of the theoretical knowledges developed in the lecturing sessions. The practices of laboratory will make in person.
Studies excursion	They will make in the measure of the possible visits to companies related. Visit of installations. Observation.
Learning-Service	Organisation of activities and distribution of tasks. Initiation of the search for information. Preparation of topics that allow the transfer to rural associations of aspects related to the composition, quality and conservation of fruit and vegetables from a health and nutritional perspective.

Personalized assistance

Methodologies	Description
Lecturing	It will make a continuous follow-up of the students and will carry out a personalised attention, through the classes, of the resolution of exercises and of the control of the work elaborated. Also, they will be able to assist, if like this they wish it, to the tutorials in group or personalised. The tutorials made in person or by videoconference through the virtual dispatch (previous request) that finds in the Virtual Campus.
Laboratory practical	It will make a continuous follow-up of the students and will carry out a personalised attention in the practices and control of the work elaborated. Also they will be able to assist, if like this they wish it, to the tutorials in group or personalised.
Seminars	It will make a continuous follow-up of the students and will carry out the control of the work elaborated. Also they will be able to assist, if like this they wish it, to the tutorials in group or personalised. The tutorials made in person or by videoconference through the virtual dispatch (previous request) that finds in the Virtual Campus.

Tests	Description
Objective questions exam	The student will have to resolve and answer properly to the questions seen in the development of the matter. It will make support in tutorials. The proof written will make in person or on-line by means of the platform Moodle or similar. The student will be able to move by the different questions without restriction of order or sequencing.
Presentation	The student will have to make bibliographic researches, collected of information, editorial, exhibition and defence of the work. It will make a follow-up of the work in tutorials. The tutorials made in person or by videoconference through the virtual dispatch (previous request) that finds in the Virtual Campus.

Assessment

Description	Qualification	Training and Learning Results
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Lecturing	It will value the assistance, attitude and participation (until 7% of the qualification). With this methodology will evaluate all the results of learning.	5	A1 B1 C33	D2 D3 D4 D5 D6 D7 D8
Seminars	The assistance and participation in seminars will suppose until 10% of the final note, that will include the assistance, attitude, participation and results obtained in the seminars. With this methodology will evaluate all the results of learning.	15	C33	D2 D4 D5 D6 D7
Laboratory practical	It will evaluate the assistance, the participation and memory presented (quality, depth and presentation). With this methodology will evaluate all the results of learning.	15	B1 C33 B2	D2 D4 D5 D8
Learning-Service	The student's work will be evaluated according to their efficiency in the individualised search for information, as well as their development and exposure to society.	15	A1 B1 C33 B2	D2 D3 D5 D6
Objective questions exam	It will make a proof of short questions and explanation of concrete practical cases. It is necessary to obtain a minimum 5 points on 10. With this methodology will evaluate all the results of learning.	40	A1 B1 C33 B2	D2 D3 D4 D5 D6 D7 D8
Presentation	The students will do an exhibition of works or tasks supervised (will value the depth of the exposed knowledges and the answers to the questions posed by the professor). With this methodology will evaluate all the results of learning.	10	A1 B1 C33 B2	D2 D3 D4 D6 D8

Other comments on the Evaluation

The preferred method of assessment is Continuous Assessment. Students who wish to take the Global Assessment (85% of the grade in the official exam and 15% in the laboratory practicals, which will be compulsory) must inform the person in charge of the subject, by email or through the Moovi platform, within a period not exceeding one month from the start of the course. In the continuous assessment, attendance and continuous student participation will be assessed.

Grading system: it will be expressed by means of a final numerical grade from 0 to 10 according to current legislation.

In order to pass the subject it will be essential to obtain a minimum of 5 points out of 10 in the theoretical knowledge and problem-solving tests, respectively.

Exam dates:

End of Degree: 26-09-2023 (16 hours),

1st Edition: 02-04-2024 (16 hours)

2nd Edition: 10-07-2024 (10 hours)

End-of-course exams: students who choose to take the end-of-course exam will be assessed only by the exam (which will be worth 100% of the mark). If they do not attend or do not pass the exam, they will be assessed in the same way as the rest of the students.

July: the evaluation will consist of a written exam. The percentage of the mark for the written exam will be 85%. The weight of the practical teaching will be 15%. The student must present the written report of the practical work carried out in the laboratory.

In case of error in the transcription of the exam dates, the valid dates are those officially approved and published on the notice board and on the Centre's website.

The use of any electronic device will not be allowed during the evaluation tests. Doing so will be considered as a reason for failing the subject in the current academic year, and the grade will be 0.0. Ethical commitment: The student must display appropriate ethical behaviour. In the case of unethical behaviour (copying, plagiarism, use of unauthorised electronic equipment...), which prevents the correct development of the teaching activities, it will be considered that the student does not meet the necessary requirements to pass the subject, in which case the grade for the current academic year will be a fail

(0.0).

Sources of information

Basic Bibliography

BEJARANO, M., **Enciclopedia de la carne y de los productos cárnicos. Volumen I y II**, Martín y Macías, 2001

ORDÓÑEZ, J.A., GARCÍA DE FERNANDO, **Tecnologías Alimentarias. Volumen III: Procesos de Transformación**, Síntesis, 2019

HALL, G.M., **Tecnología del procesado del pescado**, Acribia, 2001

JEANTET, R., CROGUENNEC, T. y BRULÉ, G., **Ciencia de los alimentos. Vol. 2 Tecnología de los productos alimentarios**, Acribia, 2010

Complementary Bibliography

G. CAMPBELL-PLATT, **Ciencia y tecnología de los alimentos**, Acribia, 2017

GERHARD FEINER, **Manual de productos cárnicos**, Acribia, 2018

Recommendations

Subjects that it is recommended to have taken before

Food technology 1/O01G281V01916