

**COURSE DATA****Data Subject**

Code	36399
Name	Degree Final project
Cycle	Grade
ECTS Credits	12.0
Academic year	2024 - 2025

Study (s)

Degree	Center	Acad. Period
1212 - Degree in Gastronomic Sciences	Faculty of Pharmacy and Food Sciences	4 First term

Subject-matter

Degree	Subject-matter	Character
1212 - Degree in Gastronomic Sciences	39 - Degree Final project	End Labour Studies

Coordination

Name	Department
SORIANO DEL CASTILLO, JOSE MIGUEL	265 - Prev. Medicine, Public Health, Food Sc., Toxic. and For. Med.

SUMMARY

“Trabajo Fin de Grado” (Final Project) is an obligatory subject of fourth year of the Degree in Human Nutrition and Dietetic, imparted at Faculty of Pharmacy at University of Valencia. According to the current curriculum, it carries a total of 12 credits ECTS which are awarded along 6 months (2nd semester).

The Final Project will consist of the student’s independent development of a project, under the supervision of a university tutor, which may contain an experimental part if the proposed subject requires it. The accomplishment of the Final Project has as purpose that the student is capable of integrating the educations received during the studies and of assuring the acquisition of the own competitions of the qualifications. The Final Project aims at the student being able to integrate the knowledge acquired along the studies and to ensure the acquisition of responsibilities related to the studies.



PROCESS

- 1) Enroll in the TFG in the ordinary period
- 2) Consult the TFG offer on the Gastronomic Sciences Degree website before the registration period.
- 3) Election of place (in person or authorized with signature and copy of "DNI"). The award is made following an order of choice based on the average grade of the file and the number of credits achieved. The number of places offered will exceed the number of students enrolled in 10%.

PREVIOUS KNOWLEDGE

Relationship to other subjects of the same degree

There are no specified enrollment restrictions with other subjects of the curriculum.

Other requirements

To register for the Final Project, the student is to have at least 160 ECTS made up of basic and obligatory subjects.

For the presentation of the Final Project, the student has to have successfully passed all subjects (basic, obligatory and optional), forming part of the curriculum.

1212 - Degree in Gastronomic Sciences

- Students must have acquired knowledge and understanding in a specific field of study, on the basis of general secondary education and at a level that includes mainly knowledge drawn from advanced textbooks, but also some cutting-edge knowledge in their field of study.
- Students must be able to apply their knowledge to their work or vocation in a professional manner and have acquired the competences required for the preparation and defence of arguments and for problem solving in their field of study.
- Students must have the ability to gather and interpret relevant data (usually in their field of study) to make judgements that take relevant social, scientific or ethical issues into consideration.
- Students must be able to communicate information, ideas, problems and solutions to both expert and lay audiences.
- Have knowledge and understanding in the field of gastronomic sciences.
- Plan, order and channel activities in such a way that unforeseen events are avoided as much as possible, possible problems are foreseen and minimised, and solutions are anticipated.



- Adquirir la formación básica para formular hipótesis, recoger e interpretar la información para la resolución de problemas siguiendo el método científico y comprendiendo la importancia y las limitaciones del pensamiento científico.
- Resolver tareas o realizar trabajos en el tiempo asignado para ello manteniendo la calidad del resultado.
- Ser capaz de construir un texto escrito comprensible y organizado.
- Be able to distribute time appropriately for carrying out individual or group tasks.
- Elaborar y manejar los escritos, informes y procedimientos de actuación más idóneos para los problemas suscitados y utilizando un lenguaje no sexista.
- Saber aplicar esos conocimientos al mundo profesional, contribuyendo al desarrollo de los Derechos Humanos, de los principios democráticos, de los principios de igualdad entre mujeres y hombres, de solidaridad, de protección del medio ambiente y de fomento de la cultura de la paz con perspectiva de género.

To be capable of applying, in the scientific world, the knowledge acquired along the studies.

- To be capable of transmitting ideas, analyzing problems with a critical spirit and being capable of proposing gender-independent solutions.
- To be capable of organizing and planning
- To be capable of establishing communication and of being able to work in a team.
- To be capable of taking decisions
- To be capable to reinterpret, evaluated and communicated relevant information on the different levels within the professional activity.
- To be capable of elaborating a written record

DESCRIPTION OF CONTENTS

1. Final Project

The content of the Final Project will be based on: - Experimental works related to the qualifications, developed at university departments, laboratories, research centres etc. - Works of review and bibliographical investigation centred on different topics related to the qualifications. - Others not included in the above-mentioned ones. - The Final Project has to be carried out individually by each student (the ownership of the rights of intellectual property of the Final Projects correspond to the student who carried it out and to the tutor, in co-authorship, in agreement with the stipulations of the intellectual property laws of 1996 with modifications in 2003, clauses 7 and 8)



WORKLOAD

ACTIVITY	Hours	% To be attended
Graduation project		100
Realización del Trabajo Fin de Grado	265,00	0
Seguimiento i tutorización del Trabajo Fin de Grado	10,00	0
Presentación y defensa del Trabajo Fin de Grado	25,00	0
TOTAL	300,00	

TEACHING METHODOLOGY

Work End of Degree (12 ECTS)

Orientation tutorials and follow-up work: 1 ECTS

- Accomplishment of the work and production of a memory in electronic support and in paper: 10 ECTS
- Preparation of the exhibition and public defense before the corresponding court: 1 ECTS

EVALUATION

The Work End of Degree to presenting for every student was consisting as minimum of: cover, with the title, name of the student, name of the tutor, date of presentation, summary in English (300 words at the maximum), index, introduction and precedents of the topic, aims, methodology of accomplishment, results, discussion, Conclusions and bibliography. It will have a minimal extension of 30 pages numbered, written in letter Times New Roman or similar, of 12 points, 1,5 line spacing, in paper sheet Din-A4 of 2.5 cm of margins for the 4 sides. It will be delivered bound (not stapling) for the long side. It will be able to be written in any of the official languages of the Universitat of València or in English. In the latter case, with a summary in Spanish or in Valencian.

The student will have to present four printed copies of the final memory and a digital copy correctly identified in Secretariat. It will not be possible proceed to the emission of the corresponding Title until there is verified the integrity of the digital copy.

The Work end of Degree will be evaluated by a Commission named to the effect by the "Junta de Centro" for every academic course. The defense of the "Trabajo Fin de Grado" will be realized by the students and will be public. The student will have a maximum of 15 minutes to summarize his work and the Commission will debate with him / her during a maximum of 15 minutes with regard to the work.

The qualification will be the result of the report of the tutor (30 %) and the evaluation of the Commission (70 %). The evaluation will have in consideration: the scientific quality; the explanatory, both written and oral clarity and the capacity for debating and ability to defend the memory. The evaluation of the Commission will be the average of the members of the Commission.



REFERENCES

Basic

- Reglament Treball Fi de Grau de la UV: ACGUV 299/2011

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