

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

|                      |                      |
|----------------------|----------------------|
| <b>Code</b>          | 34000                |
| <b>Name</b>          | External Internships |
| <b>Cycle</b>         | Grade                |
| <b>ECTS Credits</b>  | 18.0                 |
| <b>Academic year</b> | 2022 - 2023          |

**Study (s)**

| <b>Degree</b>                                | <b>Center</b>                         | <b>Acad. year</b> | <b>Period</b> |
|--|---------------------------------------|-------------------|---------------|
| 1103 - Degree in Food Science and Technology | Faculty of Pharmacy and Food Sciences | 4                 | Second term   |

**Subject-matter**

| <b>Degree</b>                                | <b>Subject-matter</b>    | <b>Character</b>  |
|--|--------------------------|-------------------|
| 1103 - Degree in Food Science and Technology | 29 - External internship | External Practice |

**Coordination**

| <b>Name</b>           | <b>Department</b>  |
|-----------------------|--------------------|
| CARBO VALVERDE, ESTER | 25 - Plant Biology |

**SUMMARY**

The " Internship " carries 18 ECTS belonging to the subject " Internship and End of Degree Project " of the fourth year consisting of a total of 30 ECTS.

The general aims of the internship are:

- Complementing the educational training received with practical training, familiarising students with work reality In which they could develop professional skills in the future.
- To apply the knowledge and skills acquired in the degree to the development of the professional activity.



- To promote initiative, creativity, overcoming difficulties, problem solving, decision-making, responsibility, interest in practical learning, teamwork, respect for other personnel and fulfilling commitments.

- Facilitating the graduates' insertion into the labour makers.

The criteria for the award of work placements, is based on the average grade, the base 10, of the record and the number of credits obtained

The calendar of management of the external practices is published in the centre's website, where the rules, requirements, order of election and work placements is collected

<http://www.uv.es/uvweb/pharmacy/en/undergraduate-degree-studies/undergraduate-degrees/practicum/practiques-de-cta-i-nhd-1285852824026.html>

## 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 be able to register for the module Internship the student must have exceeded at least a total of 160 basic and obligatory ECTS credits.

## OUTCOMES

### 1103 - Degree in Food Science and Technology

- Develop the capacity for organisation and planning.
- Be able to interpret, evaluate and communicate relevant data in the different branches of the profession by making use of information and communication technologies.
- Be able to apply the knowledge gained throughout the course of study to the professional world.
- Adquirir capacidad para transmitir ideas, analizar problemas con espíritu crítico y ser capaz de proponer soluciones con perspectivas de género.
- Develop communication skills in interpersonal relations and ability to work in teams.
- Have decision-making abilities.
- Contribute to the development of human rights, the principles of democracy, the principles of equality between women and men, solidarity, protection of the environment and promotion of the culture of peace, from a gender perspective.



- Understand, evaluate and apply gender perspective in the scientific and professional fields.
- Destreza en la presentación de un trabajo oral o escrito.

## LEARNING OUTCOMES

- To be capable of applying, in the professional 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. Practicum: characteristics

- Consists of the accomplishment of a pre-professional internship in companies operating in the field of food science (public health institutions, public agencies, the food processing industry and communal catering facilities, R+D+I centres).

## WORKLOAD

| ACTIVITY   | Hours         | % To be attended |
|--|---------------|------------------|
| Internship                                       |               | 100              |
| Preparation of evaluation activities             | 50,00         | 0                |
| Internship                                       | 375,00        | 0                |
| Seguimiento y tutorización de Prácticas externas | 25,00         | 0                |
| <b>TOTAL</b>                                     | <b>450,00</b> |                  |

## TEACHING METHODOLOGY



### Internship (18 ECTS)

- Presence at the work place: 15 ECTS
- Monitoring and tutoring of the internship: 1 ECTS (Seminars, 10 h; Tutoring, 15h)
- Writing and presentation of the report: 2 ECTS

The seminars and tutorials consist of 10 h certified presence at any of the following activities:

- food-related congresses
- scientific events or events related to professional opportunities organised by OPAL or ADEIT
- Presence at events, congresses of scientific character or related to professional opportunities with the previous agreement of the coordinator of the degree, and the internship coordinator.

## EVALUATION

The internship is supervised by an academic tutor and a company supervisor. University teachers of the different departments act as academic tutors depending on the company activity. The academic tutors are in charge of explaining the evaluation criteria to the students.

Evaluation of the internship is based on the student's skills, related to food science, using as indicators: i) the report of the company supervisor, ii) the report of the university tutor

### Evaluation

The student must fulfil the following requirements to pass the subject:

- Attendance of tutorials and proposed activities.
- Adequately fulfil the work plan proposed by the company supervisor.
- Having presented the final report within 10 days after completing the internship and the evaluation form filled in by the student.
- The university tutor will evaluate the student's learning based on the adequacy of the student's report and the criteria established by the tutor.
- The company supervisor will assess, by means of a questionnaire, the skills acquired by the student. The company supervisor's evaluation will be based on attendance, the fulfilment of the tasks realized by the student, the degree to which the student has assumed responsibilities, the degree of satisfaction of the company with the work performed by the student and the general evaluation of the tasks carried out by the student.



The student's final grade comes from the assessment by the professors in charge of the following aspects:

- Attendance to seminars 10%
- Evaluation of the attitude, achievement and learning process of the student made by the Tutor responsible of the Practical in the Company: 45%
- Assessment made by the Academic Tutor (memory and one to one tutorials): 45%

## REFERENCES

### Basic

- RD 1707/2011, de 18 de noviembre, por el que se regulan las prácticas académicas externas de los estudiantes universitarios. BOE nº297 pp132391-9  
Reglament de pràctiques externes de la Universitat de València. ACGUV 131/2012