

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

Code	34002
Name	Degree Final Project in Sciences and Technology of Food
Cycle	Grade
ECTS Credits	12.0
Academic year	2022 - 2023

Study (s)

Degree	Center	Acad. Period
1103 - Degree in Food Science and Technology	Faculty of Pharmacy and Food Sciences	4 Second term

Subject-matter

Degree	Subject-matter	Character
1103 - Degree in Food Science and Technology	30 - Degree Final project in Food science and technology	End Labour Studies

Coordination

Name	Department
GIL PONCE, JOSE VICENTE	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 Food Science and Technology, 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.



Information Final Project:

<http://www.uv.es/uvweb/farmacia/es/estudios-grado/grados/trabajo-fin-grado/trabajo-fin-grado-cta-1285852861805.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 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.

COMPETENCES (RD 1393/2007) // LEARNING OUTCOMES (RD 822/2021)

1103 - Degree in Food Science and Technology

- Develop the capacity for organisation and planning.
- 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.
- Saber presentar y defender ante un Tribunal universitario un proyecto fin de grado, consistente en un ejercicio de integración de los contenidos formativos recibidos y las competencias adquiridas.

LEARNING OUTCOMES (RD 1393/2007) // NO CONTENT (RD 822/2021)



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: characteristics

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).

Information Final Project:

<http://www.uv.es/uvweb/farmacia/es/estudios-grado/grados/trabajo-fin-grado/trabajo-fin-grado-cta-1285852861805.html>

**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

Final Project (12 ECTS)

- Tutorships of orientation and follow-ups of the 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 jury: 1 ECTS

EVALUATION

- The Work of end of Degree will be evaluated by a commission named to the effect by the Faculty Board. The defense of the Work of End of Degree 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.
- Information web:

<http://www.uv.es/uvweb/farmacia/ca/estudis-grau/graus/treball-fi-grau-1285852861676.html>

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 of debate and defense of the memory. The evaluation of the Commission will be the average of the members of the Commission.

The regulations for the preparation of the work, the course offer, the assessment criteria of the evaluation committee and the documents for the assessment of the tutor can be consulted at:

<http://www.uv.es/uvweb/farmacia/ca/estudis-grau/graus/treball-fi-grau/treball-fi-grau-cta-1285852861805.html>

The calls for the presentation of TFG will be published in the exams calendar website:



<https://www.uv.es/uvweb/pharmacy/en/undergraduate-degree-studies/degree-programmes-offered/timetables-exam-dates-1285849055980.html>

REFERENCES

Basic

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