

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

Code	36362
Name	Análisis de datos
Cycle	Grade
ECTS Credits	6.0
Academic year	2020 - 2021

Study (s)

Degree	Center	Acad. year	Period
1212 - Degree in Gastronomic Sciences	Faculty of Pharmacy and Food Sciences	1	First term

Subject-matter

Degree	Subject-matter	Character
1212 - Degree in Gastronomic Sciences	5 - Mathematics	Basic Training

Coordination

Name	Department
BEAMONTE CORDOBA, EDUARDO	110 - Applied Economics

SUMMARY

Analysis of data is a basic training subject that belongs to the Mathematics module. It is attached to the area of Quantitative Methods for the Economy and Business and is taught in the first semester of the first year of the degree in Gastronomic Sciences.

Data analysis is distinguished by its marked instrumental nature.

Interest of the subject Statistics for the professional future.

Among the various professional orientations of the studies, two predominate: those related to the direction and management of gastronomic companies, fundamentally linked to catering and related services, as well as to the management of the activity. In all these areas, it is necessary to use statistical techniques that allow summarizing and extracting the most outstanding characteristics of socioeconomic reality, making forecasts or predictions of future gastronomic activities, and finally, measuring the evolution or cause-effect relationships between gastronomic variables. In short, statistical techniques provide instruments that facilitate decision-making.



This course covers the main statistical tools necessary for the interpretation and use of gastronomic information. An extensive tour of descriptive statistical tools for the treatment of quantitative information is carried out. A topic is also devoted to the study of analysis methods for qualitative data that are so important in the gastronomic sector.

Main contents of the subject:

Gastronomic concepts and variables.
Descriptive analysis.
Two-dimensional / multidimensional analysis.
Qualitative analysis.

PREVIOUS KNOWLEDGE

Relationship to other subjects of the same degree

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

Other requirements

N o p r e r e q u i s i t e s .

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

1212 - Degree in Gastronomic Sciences

- Analizar, sintetizar y resumir críticamente la información que se deriva de la observación de los fenómenos culinario y gastronómico.

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

- Basic knowledge about statistics.
- Basic knowledge about gastronomic concepts and variables.
- Ability to analyze the data generated by gastronomy.
- Ability to describe and characterize the nature of gastronomy based on its data and statistics.
- Ability to organize, present and communicate data, statistics and gastronomy indicators.

DESCRIPTION OF CONTENTS



1. VARIABLES AND GASTRONOMIC DATA

1. Introduction.
2. Classification of variables and data.

2. ANALYSIS OF UNIDIMENSIONAL GASTRONOMIC DATA

1. Presentation of the data: frequency distributions, statistical tables and graphic representations.
2. Position measurements.
3. Dispersion and shape modes.
4. Atypical values and box diagram.
5. Concentration Measures.

3. ANALYSIS OF TWO-DIMENSIONAL GASTRONOMIC DATA

1. Two-dimensional frequency distribution and dispersion diagram.
2. Collaboration and correlation.
3. Linear regression.
4. Analysis of the goodness of the adjustment and prediction.

4. QUALITATIVE ANALYSIS OF GASTRONOMY

1. Association between nominal variables
2. Correlation between ordinal variables

5. TEMPORAL SERIES

1. Components of a time series.
2. Trend analysis.
3. Analysis of seasonal variations. Seasonalization
4. Prediction.

6. INDEX NUMBERS AND VARIATION RATES

1. Types of index numbers: simple and complex.
2. Link and change base.
3. Deflation of statistical series of monetary values.
4. Variation rates.



WORKLOAD

ACTIVITY	Hours	% To be attended
Theory classes	45,00	100
Computer classroom practice	15,00	100
Study and independent work	90,00	0
TOTAL	150,00	

TEACHING METHODOLOGY

Teaching in the theoretical sessions:

- Expositive classes with problem solving to illustrate the concepts explained in which students can participate in solving problems and exercises.

Teaching in practical sessions:

- Expositive classes in computer room to solve the proposed practices.

- class work groups.

- seminar on the computer programs necessary for the resolution of practices and the preparation of reports.

Tutorials:

- individualized and voluntary by the student to solve aspects related to theoretical teaching and solving problems and exercises in class.

- in group and volunteers to solve aspects related to the work that must be delivered during the course.

EVALUATION

The course uses the following skills assessment procedure.

Synthesis test: written test, consisting of an exam consisting of theoretical and / or theoretical-practical questions and / or problems especially the content of the subject that appears in the Academic Guide.

Practice and computer science test: problem solving exam using a computer tool with a weight of 10% over the final grade.

Continuous evaluation of each student: based on the participation and degree of involvement of the student in the teaching-learning process.

There will be two continuous assessment tests throughout the course so that if the student passes both, they are guaranteed at least the corresponding average grade.



By their very nature, continuous assessment activities are non-recoverable.

REFERENCES

Basic

- BEAMONTE, E: Apuntes de Análisis de Datos. Grado en Ciencias Gastronómicas. Ed. Reproexpress, Valencia, 2015
- MURGUI, J.S.; y otros: Ejercicios de Estadística: Economía y Ciencias Sociales. Ed. Tirant lo Blanch, València, 2002.

Additional

- LIND D.A, MARCHAL W.G y WATHEN S.A.: Estadística aplicada a los negocios y la economía. Ed. McGraw Hill, México, 2008 (13ª Edición).
- MARTÍN PLIEGO, F.J.: Introducción a la Estadística Económica y Empresarial. Ed. Thomson. Madrid, 2004 (3ª Edición).
- MONTIEL, A.M.; RIUS, F.; BARÓ F.J.: Elementos básicos de Estadística Económica y Empresarial. Ed. Prentice Hall, Madrid, 1997.
- NEWBOLD, P.: Estadística para los Negocios y la Economía. Ed. Prentice Hall, Madrid, 1997 (4ª Edición).
- NEWBOLD, P. y otros: Estadística para Administración y Economía. Ed. Pearson-Prentice Hall, Madrid, 2008 (6ª Edición).

ADDENDUM COVID-19

This addendum will only be activated if the health situation requires so and with the prior agreement of the Governing Council

English version is not available