

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

Code	36398
Name	External internship
Cycle	Grade
ECTS Credits	18.0
Academic year	2021 - 2022

Study (s)

Degree	Center	Acad. year	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	38 - External internship	External Practice

Coordination

Name	Department
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 market.

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

PREVIOUS KNOWLEDGE

Relationship to other subjects of the same degree

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

Other requirements

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

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

1212 - Degree in Gastronomic Sciences

- 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.
- Have knowledge and understanding in the field of gastronomic sciences.
- Acquire the basic training needed to formulate hypotheses, gather and interpret information for solving problems using the scientific method, and understand the importance and the limitations of scientific thinking.
- Be able to work in a team and to organise and plan activities, always taking account of gender perspective.
- Resolve tasks or carry out work in the time allotted while maintaining the quality of the result.
- Be able to distribute time appropriately for carrying out individual or group tasks.
- Be able to apply this knowledge to the professional world, contributing to the development of human rights, democratic principles, the principles of equality between women and men, solidarity, environmental protection and the promotion of a culture of peace from a gender perspective.

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. Internship

It will consist in the realization of preprofessional practices in companies of gastronomy topic (food industry and catering, R+D+i centers, hotels, etc).

WORKLOAD

ACTIVITY	Hours	% To be attended
Internship		100
Internship	400,00	0
Seguimiento y tutorización de Prácticas externas	50,00	0
TOTAL	450,00	

TEACHING METHODOLOGY

- Presence at the work place: 15 ECTS
- Tutorials: 1 ECTS
- Writing and presentation of the report: 2 ECTS

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 gastronomy, using as indicators: i) the report of the company supervisor, ii) the report of the university tutor and iii) the student's report.

Evaluation

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

- Attendance of tutorials.



- Adequately fulfil the work plan proposed by the company supervisor.
- Having presented: i) final internship report; ii) internship evaluation form completed by the student; iii) evaluation of the company supervisor in a sealed envelope.
- 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:

- Evaluation of the attitude, achievement and learning process of the student made by the Tutor responsible of the Practical in the Company: 50%
- Assessment made by the Academic Tutor (memory and one to one tutorials): 50%

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

ADDENDUM COVID-19

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

1. Contents

All the contents initially included in the teaching guide are kept.

2. Volume of work and temporal planning of teaching

The workload for the student body is maintained.

3. Teaching methodology



If for health reasons the presence of external internships is modified, the methodology will be changed with respect to the conventional teaching guide, going to a hybrid telepractical/face-to-face modality or, if the suspension is complete, continuing as follows:

1- Students who have not started or having less than 100 hours completed: If it is not possible to complete the hours during this course, they will do the practices during the following course without paying tuition again.

2- Students who can complete their hours in telepractical mode with their company, will go to that mode.

3- Students having until suspension a number of hours greater than 100: Depending on the quantity of hours carried out and assessing whether the student has extracurricular practices, the academic tutor, in collaboration with the company tutor, will propose courses on-line and complementary activities to complete the hours.

Other alternatives will be considered with the approval of the Academic Degree Commission and the Commission of the Faculty for External Practices.

4. Evaluation

The evaluation modality of this section is maintained and the relative weight in the evaluation is maintained as indicated in the teaching guide.

5. Bibliography

It is not modified