

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

Code	41028
Name	Research Techniques
Cycle	Master's degree
ECTS Credits	15.0
Academic year	2021 - 2022

Study (s)

Degree	Center	Acad. year	Period
2021 - M.D. in Food Quality and Safety	Faculty of Pharmacy and Food Sciences	1	Annual

Subject-matter

Degree	Subject-matter	Character
2021 - M.D. in Food Quality and Safety	4 - Research techniques	Optional

Coordination

Name	Department
FONT PEREZ, GUILLERMINA	265 - Prev. Medicine, Public Health, Food Sc.,Toxic. and For. Med.

SUMMARY

The objective of the module Techniques of Research is allow to the students to get the necessary skills to developd a work of research.

This module will prepare for critically evaluate the sources of information related with the nutrition, science and technology of the Foods and Food Safety, life styles and healthcare.

It provides the basic training for the research activity, with a capacity to formulate hypotheses, have and interpret the information for solving the problems of agreement with the scientific methods, knowing the importance and limitations of scientific mind on health and nutrition.

The activities in the reseach laboratory will comprise 375 hours of work, which is equivalent to three months of experimental work. Exceptionally the work would be of bibliographic research with an equivalent work.



PREVIOUS KNOWLEDGE

Relationship to other subjects of the same degree

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

Other requirements

Not applicable

OUTCOMES

2021 - M.D. in Food Quality and Safety

- Students should apply acquired knowledge to solve problems in unfamiliar contexts within their field of study, including multidisciplinary scenarios.
- Students should communicate conclusions and underlying knowledge clearly and unambiguously to both specialized and non-specialized audiences.
- Students should demonstrate self-directed learning skills for continued academic growth.
- Manejar la metodología estadística y saber analizar problemas y aplicar las herramientas estadísticas más apropiadas en cada caso.
- Adquirir la formación básica para la actividad investigadora, con capacidad de formular hipótesis, recoger e interpretar la información para la resolución de problemas de acuerdo con el método científico, comprendiendo la importancia y limitaciones del pensamiento científico en materia sanitaria y nutricional.
- Ser capaces de obtener y de seleccionar la información y las fuentes relevantes para la resolución de problemas, elaboración de estrategias y asesoramiento a clientes.
- Elaborar y manejar los escritos, informes y procedimientos de actuación más idóneos para los problemas suscitados.
- Contemplar en conjunto y tener en cuenta los distintos aspectos y las implicaciones en los distintos aspectos de las decisiones y opciones adoptadas, sabiendo elegir o aconsejar las más convenientes dentro de la ética, la legalidad y los valores de la convivencia social.
- Know how to work in multidisciplinary teams reproducing real contexts and contributing and coordinating their own knowledge with that of other branches and participants.
- Use different presentation formats (oral, written, slide presentations, boards, etc.) to communicate knowledge, proposals and positions.
- Proyectar sobre problemas concretos sus conocimientos y saber resumir y extraer los argumentos y las conclusiones más relevantes para su resolución.



LEARNING OUTCOMES

Knowledge of methodological debate in the discipline and specialty in which the student wants to develop their research, as well as the most relevant sources. In a word, could be summarized as the current status of the issue regarding the problems or issues you want to study, so that their projected contributions entail an improvement on the current situation, but built on the basis of the already consolidated.

Knowledge of research techniques employed in the nutrition and food science, technology and food safety and food biotechnology.

DESCRIPTION OF CONTENTS

1. Research Techniques

The Scientific Method. Observation, hypothesis and theory.

Information Science in Nutrition Science and Food Technology and Food Safety. Sources of Information.

Libraries and Documentation Centres. catalogs

Databases. Accumulation and recovery information

The bibliographic reference.

Bibliographic indicators.

Management Bibliography

Research Techniques used in the modules of Nutrition and Food Science, Food Safety and Food Technology and Biotechnology.

WORKLOAD

ACTIVITY	Hours	% To be attended
Graduation project		100
TOTAL	0,00	

TEACHING METHODOLOGY

Development of projects

EVALUATION

Final exam

Oral presentation



REFERENCES

Basic

- Las obtenidas al realizar las búsquedas bibliográficas de artículos de revisión y experimentales de la temática seleccionada en las bases de datos.

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

The contents initially programmed in the teaching guide are maintained.

2. Volume of work and temporary planning of teaching

Maintenance of teaching planning.

3. Teaching methodology

The teaching methodology will be maintained and may be telematic if an agreement is reached with the company or institution.

The practical training (or at least 50%) may be extended, if there is a possibility until the end of the academic year.

Other alternatives will be considered with the approval of the Academic Coordination Commission of the Master and the Commission of the Center for External Practices.

4. Evaluation

The evaluation modality of this section is maintained, which can be carried out by videoconference through the Blackboard Collaborate tool integrated in the Virtual Classroom.

5. Bibliography

The recommended readings available in databases subscribed to by the UV (they require VPN in some cases) and those recommended by the teachers are

