

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

Code	41030
Name	External Internship
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	5 - External internships	Optional

Coordination

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

SUMMARY

The purpose of practices in the industry is that the students have the opportunity to learn how to integrate the training acquired in the master with the demands of the industry.
The activities will allow to develop the capacity for decision-making.

It will progress in the skills to interpret, evaluate and communicate relevant data in the several aspects of the activity of technologist of food, making use of the technologies of information and communication.

Practices in the industry include 375 hours of work, equivalent to three months of assistance to the company at least six hours daily.



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 be able to integrate knowledge and address the complexity of making informed judgments based on incomplete or limited information, including reflections on the social and ethical responsibilities associated with the application of their knowledge and judgments.
- 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.
- Conocer, valorar críticamente y saber utilizar y aplicar las fuentes de información relacionadas con la nutrición, ciencia y tecnología de los alimentos y seguridad alimentaria, estilos de vida y aspectos sanitarios
- 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.
- Students should possess and understand foundational knowledge that enables original thinking and research in the field.
- 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.
- Participate in, lead and coordinate debates and discussions, be able to summarize them and extract the most relevant conclusions accepted by the majority.
- 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.
- Planificar, ordenar y encauzar actividades de manera que se eviten en lo posible los imprevistos, se prevean y minimicen los eventuales problemas y se anticipen sus soluciones.
- Capacidad de trabajo en equipo, promover iniciativas, planificar y tomar decisiones en el ámbito de la empresa alimentaría.

LEARNING OUTCOMES

Learn to work together, organize, plan and make decisions, and to interpret, evaluate and communicate relevant data in the various aspects of the professional activity of foods, making use of information technology and communication.

DESCRIPTION OF CONTENTS

1. Company Practices

Performing pre-professional in companies and organizations in the field of food quality and safety.

WORKLOAD

ACTIVITY	Hours	% To be attended
Internship		100
TOTAL	0,00	

TEACHING METHODOLOGY

Project Development



EVALUATION

Final exam

Oral presentation

REFERENCES

Basic

- Las obtenidas al realizar las búsqueda bibliográficas de artículos de revisión y experimentales de la temática seleccionada en las bases de datos, relativas a las actividades de la empresa.

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.

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.