

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

<b>Code</b>	41031
<b>Name</b>	Master's Final Project
<b>Cycle</b>	Master's degree
<b>ECTS Credits</b>	15.0
<b>Academic year</b>	2022 - 2023

**Study (s)**

<b>Degree</b>	<b>Center</b>	<b>Acad. Period</b>	<b>year</b>
2021 - Master's Degree in Food Quality and Safety	Faculty of Pharmacy and Food Sciences	1	Annual

**Subject-matter**

<b>Degree</b>	<b>Subject-matter</b>	<b>Character</b>
2021 - Master's Degree in Food Quality and Safety	6 - Final project	End Labour Studies

**Coordination**

<b>Name</b>	<b>Department</b>
FONT PÉREZ, GUILLERMINA	265 - Prev. Medicine, Public Health, Food Sc.,Toxic. and For. Med.

**SUMMARY**

The module Master Final Report provides the ability to prepare the state of research on a given topic.

It is proposed as a way to enable to the students increase their skills in areas that are not readily available to the typical class structure in the classroom, such as develop formal specifications of problems, review literature on a topic, build prototypes, practice developing technical documentation and oral defense of ideas.

The capacity to solve problems in a study area, considering and evaluating alternative solutions to problems and being able to provide innovative solutions, is implemented.



The Master Final Report will be done as experimental work or coordinated with practices in industry. The activities in the experimental modality, in the research laboratory will comprise 375 hours of work, which is equivalent to three months of work. The work may be coordinated with practices in industry with equivalent dedication.

## 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

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

### 2021 - Master's Degree 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.
- Capacidad para adaptar los procesos relacionados con los alimentos a las normas vigentes de higiene de los alimentos y sistemas de gestión de calidad.
- 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.
- 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.
- 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.
- Obtener la formación necesaria para incorporarse a Departamentos de Investigación, Desarrollo e Innovación dentro de las empresas del sector agroalimentario.
- Capacidad de trabajo en equipo, promover iniciativas, planificar y tomar decisiones en el ámbito de la empresa alimentaría.

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

Acquire the skills and research skills through a study that combines all the requirements to be considered a real investigation. Its methodology and the content should constitute an original contribution to the field of knowledge where the research has been developed.

## WORKLOAD

ACTIVITY	Hours	% To be attended
Graduation project		100
<b>TOTAL</b>	<b>0,00</b>	

## TEACHING METHODOLOGY

Development of projects



## EVALUATION

Final exam

Oral presentation

## REFERENCES

### Basic

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