

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

Code	44199
Name	Research techniques
Cycle	Master's degree
ECTS Credits	15.0
Academic year	2023 - 2024

Study (s)

Degree	Center	Acad. year	Period
2194 - M.U. en Nutrición Personalizada y Comunitaria	Faculty of Pharmacy and Food Sciences	1	First term

Subject-matter

Degree	Subject-matter	Character
2194 - M.U. en Nutrición Personalizada y Comunitaria	4 - Técnicas de investigación	Optional

Coordination

Name	Department
SORIANO DEL CASTILLO, JOSE MIGUEL	265 - Prev. Medicine, Public Health, Food Sc.,Toxic. and For. Med.

SUMMARY

The objective of the Technical Research module is to enable / as students taking the research orientation, obtain the skills necessary for conducting research work.

The module Research Techniques to prepare critically evaluate and learn to use and apply information sources related to clinical nutrition, sports nutrition and food and society.

Basic training for research activity shall be provided with the ability to formulate hypotheses, collect and interpret information to solve problems according to the scientific method, understanding the importance and limitations of scientific thought in nutritional and lifestyle.



Research activities include 375 hours equivalent to three months of experimental work. The work may also be of bibliographical research with a commitment equivalent.

PREVIOUS KNOWLEDGE

Relationship to other subjects of the same degree

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

OUTCOMES

2194 - M.U. en Nutrición Personalizada y Comunitaria

- 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 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.
- 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.
- Proyectar sobre problemas concretos sus conocimientos y saber resumir y extraer los argumentos y las conclusiones más relevantes para su resolución.
- Elaborar y manejar los escritos, informes y procedimientos de actuación más idóneos para los problemas suscitados y utilizando un lenguaje no sexista.
- Capacidad para el manejo de, artículos, documentos científicos y fuentes jurídicas (legales, jurisprudenciales y doctrinales) y éticas entorno a la nutrición, alimentación y el ejercicio profesional.



- Capacidad para formular preguntas (objetivos e hipótesis) de investigación en alimentación y nutrición humana.
- Diseñar estrategias metodológicas para responder a preguntas de investigación.
- Llevar a término la secuencia global (diseño, ejecución y análisis) para el estudio cuantitativo y estadístico de resultados de investigación.
- Desarrollar y redactar resultados y/o publicar trabajos científicos en Nutrición.
- Conocer y aplicar los conocimientos y competencias adquiridas en el ámbito profesional en nutrición y alimentación.
- Adquirir el conocimiento que permita actuar en respeto a los derechos fundamentales y a los principios de igualdad.

LEARNING OUTCOMES

Knowledge of the methodological debate in the discipline and specialty in which the student wants to develop their research, as well as the most relevant sources. I mean, the current status of the target topic about problems or hypotheses to be studied, so that their results will advance scientific knowledge about the current situation.

Knowledge in Research Techniques used in the modules of Clinical Nutrition, Sports Nutrition and Food and Society.

DESCRIPTION OF CONTENTS

4. Research techniques

Research methodology (hypothesis, finding sources, presentation of arguments and scenario).

Scientific information on personalized and community nutrition. Sources of information.

Libraries and documentation centers. Catalogs.

Databases. Accumulation and information retrieval.

The bibliographic reference.

bibliometric indicators.

Development of a research project and formal aspects of scientific papers related to personal and community nutrition.



WORKLOAD

ACTIVITY	Hours	% To be attended
Laboratory practices	65,00	100
Tutorials	5,00	100
Other activities	5,00	100
TOTAL	75,00	

TEACHING METHODOLOGY

Development and evaluation of projects.

In addition, the contents of the module will be related to the Sustainable Development Goals (SDG). This is intended to provide students with knowledge, skills and motivation to understand and address these SDGs, while promoting reflection and criticism.

EVALUATION

The activities carried out by the students during the period of development of the selected work together with the tutor will be assessed by the assigned academic tutor.

A final report will be presented.

The grade of academic professor will count for 100% of the grade.

REFERENCES

Basic

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