

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

Code	44200
Name	External internships
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	5 - External internships	Optional

Coordination

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

SUMMARY

Internship is a subject of 15 ECTS belonging to "the Master's Degree in Personal and Community Nutrition.

The general aims of the Internship are:

- Complementing the educational training received with practical training, bringing students to work reality in which they could develop professional skills for the future.



- Apply the knowledge and skills acquired during the master to the development of the professional activity.
- To promote the initiative, creativity, overcoming difficulties, problem solving, decision making, responsibility, interest in practical learning, teamwork, respect for the other staff and the fulfilling of commitments.

The Internships consist of 375 hours of work, equivalent to three months of assistance to the company or organization at least 6 hours a day.

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

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.
- 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.
- Utilizar las distintas técnicas de exposición oral, escrita, presentaciones, paneles, etc., para comunicar sus conocimientos, propuestas y posiciones y teniendo en cuenta un lenguaje integrador e igualitario.
- 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

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

DESCRIPTION OF CONTENTS

5. External practices

Performing pre-professional in companies and public and private organizations in the field Personal and Community Nutrition



WORKLOAD

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

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 internship in a company is supervised by an academic tutor and a tutor from the company. As tutors university professors from the different departments appointed depending on the activities act as academics to develop in the company. Academic tutors are responsible for explaining the criteria to students of evaluation

The subject External internships will be evaluated based on own skills, related to the field of nutrition, using as indicators the reports of the tutors of the company and the University and the report presented.

EVALUATION

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

- Assistance to tutorials.
- Satisfy the work plan proposed by the company's tutor.
- Having submitted the report
- The University tutor will evaluate the learning taking into account the adequacy of the memory to the rules and criteria established by the tutor.
- The company tutor will assess, through a questionnaire, the skills acquired by the student. The

assessment issued by the tutor of the company will be based on the assistance, the fulfillment of the tasks made by the student, the degree to which the student has assumed responsibilities, the degree of satisfaction of the company with the work done by the student and the overall assessment of the work done by the student.



The student's final grade comes from the assessment, which the teachers in charge make of following aspects:

- Evaluation of the Business Tutor on the attitude, utilization and learning process: 50%
- Evaluation of the Academic Tutor (report and personalized tutorials): 50%

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.