

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

Code	44201
Name	Master's final project
Cycle	Master's degree
ECTS Credits	15.0
Academic year	2022 - 2023

Study (s)

Degree	Center	Acad. Period	year
2194 - Master's Degree in Personal and Community Nutrition	Faculty of Pharmacy and Food Sciences	1	Second term

Subject-matter

Degree	Subject-matter	Character
2194 - Master's Degree in Personal and Community Nutrition	6 - Master's final project	End Labour Studies

Coordination

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

SUMMARY

The master job order arises as a factor enabling the / as students increase their skills in ways that are not easy to acquire with the typical structure of classroom lessons, such as: interacting with customers, develop formal specifications of problems , look over specialized literature on a topic, build prototypes, practice developing technical documentation and the oral defense of ideas.



The ability to solve problems in a study area, considering and evaluating alternative solutions to problems and being able to provide innovative solutions are encouraged.

The type of project to be developed can be very variable, but always within the guidelines set by the objectives and competencies established for the title of Master. In any case, it can be said that the ultimate aim is to apply the skills acquired during their studies to the research activity.

The contents of the field will be different depending on the specific objectives of the project selection.

The master work order will be performed in the manner indicated by the rules of the University of Valencia. The work may be experimental, bibliographic or coordinated research practices in companies or entities with equal 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)

2194 - Master's Degree in Personal and Community Nutrition

- 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.



- 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.
- 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 (RD 1393/2007) // NO CONTENT (RD 822/2021)

To acquire the skills and research skills through a job that meets all the requirements and the requirements to be considered a proper investigation. Both its methodology and the content, so assume an original contribution to the field of knowledge in which the research has been developed.

DESCRIPTION OF CONTENTS

6. Master's Thesis

The final dissertation work is proposed as a factor enabling the / as students increase their skills in areas such as: interacting with customers, develop formal specifications of problems, be specialized in a subject bibliography, build prototypes, practice development technical documentation and the oral defense of ideas.

The type of project to be developed can be very variable, but always within the guidelines set by the objectives and competencies established for the title of Master. The ultimate aim is to apply the skills acquired during their studies to the research activity.



The contents of the course are related to Clinical Nutrition, Sports Nutrition and Food and Society.

WORKLOAD

ACTIVITY	Hours	% To be attended
Graduation project		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 final dissertation work will be evaluated by a Steering Committee for the Master to be composed of three members, one from each of the three areas of knowledge involved, Nutrition and Food Science, Food Technology and Toxicology.

The score for the final dissertation work will result from:

- 1) the report of the tutor,
- 2) the scientific and technical quality of work,
- 3) the ability to synthesize both written and oral, and expository clarity / the student and
- 4) the ability to debate and defend the memory

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.