



Universitat de Lleida

DEGREE CURRICULUM
FOOD PROCESSING

Coordination: SOLIVA FORTUNY, ROBERT CARLES

Academic year 2017-18

Subject's general information

Subject name	FOOD PROCESSING			
Code	100609			
Semester	2nd Q(SEMESTER) CONTINUED EVALUATION			
Typology	Degree	Course	Typology	Modality
	Double bachelor's degree: Degree Physiotherapy and Degree in Human Nutrition and Dietetics	2	COMPULSORY	Attendance- based
	Bachelor's Degree in Human Nutrition and Dietetics	2	COMPULSORY	Attendance- based
ECTS credits	6			
Groups	2GG,3GM,6GP			
Theoretical credits	0			
Practical credits	0			
Coordination	SOLIVA FORTUNY, ROBERT CARLES			
Department	TECNOLOGIA D'ALIMENTS			
Teaching load distribution between lectures and independent student work	On-site hours 60 - Lectures 30 - Practice and tutorials 16 - Seminars 14 Off-site hours 90			
Important information on data processing	Consult this link for more information.			
Language	Catalan			

Teaching staff	E-mail addresses	Credits taught by teacher	Office and hour of attention
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Subject's extra information

L'assignatura figura en el segon curs del pla d'estudis del Grau en Nutrició Humana i Dietètica, amb caràcter troncal. La matèria pretén dotar a l'estudiant del Grau dels coneixements sobre els processos tecnològics implicats en la transformació, i conservació dels aliments, permetent-los diferenciar els diferents efectes positius i negatius que aquests processos tenen sobre la seva composició i valor nutritiu, de forma que puguin aplicar-los en la seva futura activitat professional. Amb aquesta finalitat, s'estudiaran les diferents formes de transformació d'aliments, tant a nivell industrial com domèstic, amb una especial atenció als processos d'elaboració d'aliments per a col·lectivitats. Es pretén que l'estudiant entengui les repercussions que el processat i manipulació dels aliments presenten quan es vol assolir un determinat objectiu en el seu àmbit professional.

Learning objectives

- To know the principles of the most significant technologies for food processing, preservation and storage (C1, C2).
- To analyze food transformation processes, from industrial processing to culinary preparation techniques (C1, C2, C4).
- To identify the factors affecting food safety, organoleptical and nutritional quality involved in food processes, as well as the main ways for assessment and control to be applied (C1, C2).
- To critically evaluate the use of raw materials or substitutive ingredients, as well as the associated implications, during processing and culinary treatments (C1, C2, C4).
- To evaluate the positive and negative effects of food processing on the composition, physicochemical and organoleptical properties (C1, C2, C3).

- To discuss the incidence of processing on the nutritional value of food products and nutrients bioavailability (C1, C2, C4)
- To justify the application of certain processes and/or cooking procedures to achieve specific gastronomic, nutritive or dietetic targets (C2, C4)
- To use the bases of planning, development and evaluation of sensory tests with consumers (C3).
- To design food products of interest in the field of nutrition and dietetics achieved through the integration of learning (C1, C2, C3).
- To properly interpret legislation and applicable regulations within the field of food processing and cooking treatments (C1, C2).

Competences

C1 . To know the basic processes involved in the production, processing and preservation of the main food products.

C2 . To know the effects of traditional cooking techniques on the organoleptical and nutritional properties of food products.

C3 . To understand and apply the fundamentals of sensory analysis of food products.

C4 . To correctly express oneself, orally and in writing.

Subject contents

1. **Introduction to food processing.**
2. **Preparative operations and transformation of raw materials.**
3. **Food preservation by thermal means.**
4. **Novel technologies as an alternative to conventional thermal treatments.**
5. **Preservation through water activity reduction.**
6. **Use of chemical substances**
7. **Preservation using low temperatures**
8. **Modified atmosphere packaging**
9. **Introduction to culinary cooking**
10. **Boiling and steaming**
11. **Frying**
12. **Grilling and roasting**
13. **Other cooking techniques**

Methodology

Lectures

These will be taught with the whole group. The aim is to provide a general view of the contents specifically related with the course with emphasis on skills that refer to food processing.

Seminars

Seminars will take place in the classroom. Each student is assigned to a seminar group. They will consist in the

analysis of scientific papers and/or search of information that will complement the contents developed in lectures. Participation and discussion will be encouraged.

Tutorials

Advisory meetings will be scheduled in small groups with the aim of preparing the course project.

Lab practice

Assistance to this activity is compulsory. Lab practice will be carried out in groups of 3-4 students and will take place in the pilot plant of the food technology department.

Course project

It will be proposed to small groups. Each group will prepare a brief oral exposition and a written document and will have to attend to the scheduled meetings in order to follow up the development of the work.

Development plan

On-site (40%)

Off-site (60%)

Evaluation

1. Project: 10%.

2. Written test I (individual): 35%.

3. Written test II (individual): 35%.

In order to average the other qualifications, a qualification above 5 is required for the average of the two written examinations. In any other case, to pass the subject, the student will have to repeat any test with a qualification below 5.

5. Lab practice: 15%.

A memory will be presented. Formal (1/10), bibliographical (2/10) and conceptual (6/10) aspects will be evaluated.

6. Individual exercises: 5%.

Bibliography

a. Basic references

- BRENNAN, J. G. (2006). Manual de procesado de los alimentos. Ed. Acribia. Zaragoza.
- CHEFTEL, J.C. (2000). Introducción a la bioquímica y tecnología de los alimentos. Vol. I y II. Editorial Acribia, Zaragoza.

- COENDERS, A. (1996) Química Culinaria. Ed. Acribia. Zaragoza.
- FELLOWS, P. (2007) Tecnología del procesado de los alimentos. Editorial Acribia, Zaragoza.
- JEANTET, R.; GROGUENNEC, T.; SCHUCK, P.; BRULÉ, G. (2010). Ciencia de los alimentos. Volumes. 1 i 2. Ed. Acribia. Zaragoza.
- MÉRIDA, J. (2014). PROCESADO DE ALIMENTOS. AMV Ediciones. Madrid.
- ORDÓÑEZ PEREDA, J.A. (1998). Tecnología de los alimentos. Vol. I i II, Síntesis, D. L., Madrid.

b. Other references:

- BELLO, J. (1998) Ciencia y Tecnología Culinaria. Ed. Díaz de Santos. Madrid.
- CANDELA, M. ASTIASARAM, I. (1999) Alimentos: composición y propiedades. Ed. Eurograf. Pamplona.
- CASP VANACLOCHA, A. (2003) Procesos de conservación de alimentos. Ed. Mundi-Prensa, Madrid.
- VACLAVIK, V.A. (1998) Fundamentos de ciencia de los alimentos. Ed. Acribia, Zaragoza.
- HODGES CA. (1994) Culinary nutrition for food professionals. 2ª ed. Van Nostrand Reinhold. New York.
- KOTSCHEVAR LH. (1988) Standards, Principles and Techniques in quantity food production. 4ª ed. Van Nostrand Reinhold. Nova York.