



Universitat de Lleida

DEGREE CURRICULUM **PRODUCTION MANAGEMENT**

Coordination: FALGUERA PASCUAL, VÍCTOR

Academic year 2019-20

Subject's general information

Subject name	PRODUCTION MANAGEMENT			
Code	102240			
Semester	1st Q(SEMESTER) CONTINUED EVALUATION			
Typology	Degree	Course	Character	Modality
	Bachelor's Degree in Food Science and Technology	4	COMPULSORY	Attendance-based
Course number of credits (ECTS)	6			
Type of activity, credits, and groups	Activity type	PRAULA	TEORIA	
	Number of credits	2	4	
	Number of groups	1	1	
Coordination	FALGUERA PASCUAL, VÍCTOR			
Department	FOOD TECHNOLOGY			
Teaching load distribution between lectures and independent student work	Presential hours: 60 Non-presential hours: 90			
Important information on data processing	Consult this link for more information.			
Language	Catalan: 60% Spanish: 35% English: 5%			
Office and hour of attention	<p>Javier Arántegui (coordinador) Faculty: ETSEA Dept.: Food Technology Office: 2.2.13 Phone nº: 973702595</p> <p>Pedro Elez Faculty: ETSEA Dept.: Food Technology Office: 2.1.09.2 Phone nº: 973702601</p> <p>Tomas Ramo Faculty: ETSEA Dept.: Food Technology Office: 2.2.12 Phone nº: 973702605</p>			

Teaching staff	E-mail addresses	Credits taught by teacher	Office and hour of attention
ELEZ MARTINEZ, PEDRO	pedro.elez@udl.cat	1	
FALGUERA PASCUAL, VÍCTOR	victor.falguera@udl.cat	4	
RAMO APARICIO, TOMAS	tomas.ramo@udl.cat	1	

Subject's extra information

The subject is organized in four blocks:

- Block A. Planning and management of production.
- Block B. Efficient management of resources.
- Block C. Management of by-products and waste.
- Block D. Management of innovation in the food industry.

Learning objectives

The student, passing the subject, should be able to:

- Describe the environment for innovation in the food sector.
- Plan activities with innovation in food business.
- To plan the production of food industry
- Know the main strategies for energy optimization for food industry
- Manage food products
- Know the treatment of waste in the food industry

Competences

General skills

We guarantee at least the following basic skills:

CG1: Students should possess demonstrated knowledge and understanding of the basis of general secondary education at a level that, while it is supported by advanced textbooks, includes some aspects that involve knowledge from the forefront of this area .

CG2: Students can apply their knowledge to their work or vocation in a professional manner and have competences typically demonstrated by preparing and defending arguments and solving problems within their area of study.

CG3: Students have the ability to gather and interpret relevant data to make judgments that include reflection on relevant issues of social, scientific or ethical.

CG4: That students can communicate information, ideas, problems and solutions to both specialist and non-specialist.

CG5: Students have developed those learning skills necessary to undertake further studies with a high degree of autonomy.

In addition, the graduate should be able to:

CG6: Analyze specific situations, defining problems, make decisions and implement plans of action in finding solutions.

CG7: Interpret studies, reports, data and analyze them numerically.

CG8: Select and push the sources of written and computerized information available related to professional activities.

CG9: Use tools and communication available to support the development of their professional (strategic competition UDL)

CG10: Working alone and in multidisciplinary team.

CG11: Understand and express themselves in appropriate terminology.

CG12: Presenting information correctly orally and in writing (strategic competition UDL)

CG13: To discuss and argue on various forums.

CG14 Communicating and master a foreign language (strategic competition UDL)

CG15: Recycling in the new technological advances through continuous learning.

CG16: Assess comprehensive training, motivation and personal mobility.

CG17: Analyze and evaluate the social and ethical implications of professional activity. CG18: Having a critical and innovative spirit.

CG19: Analyze and assess the environmental implications of their professional activity.

CG20: respect the fundamental rights of equality between men and women, the promotion of human rights and the values ??of a culture of peace and democratic values.

Specific skills

Graduates in Food Science and Technology after completing their studies will have acquired the following knowledge and skills:

Management and Quality in the food industry

CE44: Develop a plan and manage production processes food.

CE45: Establish ways to manage the quality control of products at different stages of the production process.

CE46: Organise management products and waste in the food industry.

Lectures	Lectures (classroom. Large group)	Explanation of the main concepts	38	Study: Know, understand and synthesize knowledge	68	6	112	4.5
Problems and cases	Class participation (Aula. Large group)	Troubleshooting and case	12	Learning to solve problems and cases	18		30	1.2
Seminar	Class participation (Intermediate)	Activities for discussion or application	4	Solve problems and cases. Discuss	4		8	0.3
Laboratory	Laboratory Practice (Intermediate)	Implementation of the practice: understanding phenomena, measure ...		Study and Perform memory				
Classroom computing	Practice computer classroom (Intermediate)	Implementation of the practice: understanding phenomena, measure ...		Study and Perform memory				
Fieldwork	Practice field (Intermediate)	Implementation of the practice: understanding phenomena, measure ...		Study and Perform memory				
Views	Visit farms or industries	Performing visit		Study and Perform memory				
Guided	Student work (individual or group)	Orient the student work (hours of tutorials)		Conduct a bibliographic work, study, etc.				
Other								
Totals			54		84	6	150	6.0

Evaluation

Type of activity	Activity Assessment	Numero	Weight rating (%)
Lectures	Exams on theory syllabus	2	80 (40 + 40)
Problems and cases	Deliveries or written evidence on issues and cases	2	20
Total			100

1st Test - 40%

2nd Test - 40%

Problems production capacity - 5%

Plant layout problem - 10%

Bibliographic work on processing food waste or by-products - 10%

Minimum grade for each test mark: 4/10. Deliver the works required to pass.

Bibliography

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Osterwalder, A; Pigneur, Y. (2010). Business Model Generation: A Handbook for Visionaries, Game Changers, and Challengers. Wiley.

Escorsa i Castells, P. (2003). Tecnología e innovación en la empresa. Edicions UPC. Barcelona. Velasco

Balmaseda, E. (2010). Gestión de la innovación: elementos integrantes y su aplicación en empresas innovadoras del País Vasco. Universidad del País Vasco.

Oreopoulou, V.; Russ, W. (eds.) (2007) Utilization of By-Products and Treatment of Waste in the Food Industry. Springer.

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