



Universitat de Lleida

DEGREE CURRICULUM  
**PRODUCTION MANAGEMENT**

Coordination: FALGUERA PASCUAL, VICTOR

Academic year 2023-24

Subject's general information

<b>Subject name</b>	PRODUCTION MANAGEMENT			
<b>Code</b>	102240			
<b>Semester</b>	1st Q(SEMESTER) CONTINUED EVALUATION			
<b>Typology</b>	Degree	Course	Character	Modality
	Bachelor's Degree in Food Science and Technology	4	COMPULSORY	Attendance-based
<b>Course number of credits (ECTS)</b>	6			
<b>Type of activity, credits, and groups</b>	<b>Activity type</b>	PRAULA		TEORIA
	<b>Number of credits</b>	2		4
	<b>Number of groups</b>	1		1
<b>Coordination</b>	FALGUERA PASCUAL, VICTOR			
<b>Department</b>	FOOD TECHNOLOGY, ENGINEERING AND SCIENCE			
<b>Teaching load distribution between lectures and independent student work</b>	Presential hours: 60 Non-presential hours: 90			
<b>Important information on data processing</b>	Consult <a href="#">this link</a> for more information.			
<b>Language</b>	Catalan: 80% Spanish: 20%			

Teaching staff	E-mail addresses	Credits taught by teacher	Office and hour of attention
ELEZ MARTINEZ, PEDRO	pedro.elez@udl.cat	1	
FALGUERA PASCUAL, VICTOR	victor.falguera@udl.cat	4	
ISLA LLANES, ALFREDO	alfred.isla@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.



# PRODUCTION MANAGEMENT 2023-24

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

## Evaluation

1st test (block B) - 17%

1st test (block D) - 17%

2nd test (blocks A and C) - 56%

Coursework and discussion - 10%

Minimum required grade for each block: 4/10. Delivering and defending the coursework is mandatory for approval.

Type of activity	Activity Assessment		Weight rating (%)
	Procedure	Numero	

Lectures	Exams on theory syllabus	2	90
Problems and cases	Deliveries or written evidence on issues and cases	1	10
Total			100

## Bibliography

Albiol, R.; Ferràs, X.; Palmer, J. (2002). Gestió de projectes. Centred'Innovació i Desenvolupament Empresarial (CIDEM). Generalitat de Catalunya. Disponible online: [http://xarxanet.org/sites/default/files/cidem\\_-\\_gestio\\_projectes.pdf](http://xarxanet.org/sites/default/files/cidem_-_gestio_projectes.pdf)

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.

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*De Meyer, A. , Wittenberg, A.* 1994. "Nuevo enfoque de la función de la producción". Ed. Folio S.A. Barcelona.

*Laañeta, J.* 1995. "Métodos modernos de gestión de la producción". Ed. Alianza. Madrid. *Molina, G.* 1985.

"Manual de la eficiencia energética eléctrica en la industria" CADEM. Bilbao. *Merino, J.M<sup>a</sup>.* 1991. "Manual de la eficiencia energética en instalaciones de bombeo". CADEM. Bilbao.

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