Universitat de Lleida

DEGREE CURRICULUM

COMPANY PLACEMENT

Coordination: ARANTEGUI JIMENEZ, JAVIER

Academic year 2022-23

COMPANY PLACEMENT 2022-23

Subject's general information

<table>
<tr><td>Subject name</td><td>COMPANY PLACEMENT</td></tr>
<tr><td>Code</td><td>102242</td></tr>
<tr><td>Semester</td><td>1st Q(SEMESTER) CONTINUED EVALUATION / 2nd Q(SEMESTER) CONTINUED EVALUATION</td></tr>
<tr><td>Typology</td><td>
<table>
<tr><th>Degree</th><th>Course</th><th>Character</th><th>Modality</th></tr>
<tr><td>Bachelor's Degree in Food Science and Technology</td><td>4</td><td>COMPULSORY</td><td>Attendance-based</td></tr>
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<tr><td>Course number of credits (ECTS)</td><td>12</td></tr>
<tr><td>Type of activity, credits, and groups</td><td>
<table>
<tr><th>Activity type</th><td>PAES</td></tr>
<tr><th>Number of credits</th><td>12</td></tr>
<tr><th>Number of groups</th><td>1</td></tr>
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<tr><td>Coordination</td><td>ARANTEGUI JIMENEZ, JAVIER</td></tr>
<tr><td>Department</td><td>FOOD TECHNOLOGY, ENGINEERING AND SCIENCE</td></tr>
<tr><td>Important information on data processing</td><td>Consult this link for more information.</td></tr>
<tr><td>Language</td><td>Català / Castellà</td></tr>
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COMPANY PLACEMENT 2022-23

Teaching staff	E-mail addresses	Credits taught by teacher	Office and hour of attention
ALEGRE VILAS, ISABEL	isabel.alegre@udl.cat	,1	
ARANTEGUI JIMENEZ, JAVIER	javier.arantegui@udl.cat	1,7	
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ODRIOZOLA SERRANO, ISABEL ANDREA	isabel.odriozola@udl.cat	,1	

Learning objectives

The objectives of the Practicum are:

- **Bringing students to the world of the profession they want to begin:** the experiences in labor centers used to experience and / or know the dynamics of organizations, management styles and ultimately corporate culture.
- **Put into practice the knowledge acquired in formal education:** Students can understand more significant exhibitions theoretical classroom through the experience during the practices.
- **Acquiring personal development and maturity:** Understand the different roles that are developed in the company's influence, certainly in its training responsibility.
- **Learn to draw, write and present information related to the work:** During his stay in the company the student must make a report of the tasks performed, which will be well detailed.
- **Approaching the universities to the business world:** A better knowledge of the production processes or services should lead to college to be able to adjust curricula to the reality of their socioeconomic environment.

Competences

Basic sciences
CE1: Know and apply physical and mathematical foundations necessary for the development of other disciplines and activities of the profession.
CE2: Know and apply the chemical foundation for the development of other disciplines and activities of the profession.
CE3: Know and apply the fundamentals of biology and human physiology necessary for the development of other disciplines and activities of the profession.
CE4: Know and use the basic concepts of statistical method, being able to statistically analyze the results of studies and interpret them critically.
CE5: Know the basic processes and know how to use laboratory equipment, reagents managing, meet safe and reporting.
CE6: Know how to approach and solve problems correctly applying the concepts acquired to concrete situations.

Nutrition and health

CE10. Contextualize the basics of human nutrition with other sciences and related disciplines, particularly in the food manufacturing processes
CE11. Knowing the nutritional throughout the different stages of life needs.
CE12. Knowing the nutritional intervention mechanisms-modifications of the most recommended diet for different pathologies.
CE13. Knowing the methodology for the development of functional foods.

Food Science
CE14. Knowing the chemical composition of foods and their chemical reactions.
CE15.Relacionar the composition of foods with their physical, chemical and technological properties.
CE17.Conocer and know how to use the methods and instrumentation for the physical-chemical and sensory analysis of food.

Food Technology
CE19. Knowing the technological aspects of animal production that determine the quality of raw materials for further processing.
CE23. Outline, based on flowcharts, manufacturing processes and food preservation.
CE24. Identify and evaluate technological raw materials, ingredients, additives and processing aids used in the food industry.
CE25. Knowing the function of ingredients and food additives.
CE27. Interpret the physical and chemical changes that occur during the different processes of food processing.
CE28. Modify manufacturing processes of a food on the basis of objective.
CE29. Select equipment and organize processing lines and food packaging.
CE31. Identify and assess the various parts of a project for a food industry

Food safety
CE34. Microbiology and parasitology know the food and microbial implications for food safety and hygiene.
CE35. Analyze and assess food safety risks and manage food safety.
EC36. Carry out personnel training and food handlers.
CE37. Identify necessary to ensure food safety hygiene measures.
CE38. Assess the hygienic design of premises, surfaces, equipment and working equipment.
CE39. Prevent health problems related to unhygienic food handling.
CE40. Using microbiological analysis techniques food
CE41. Perform chemical, physical, microbiological and sensory evaluation of food analytics.

Management and Quality in the food industry
CE42. Define systems quality management in the food industry.
CE43. Design and implement a quality management program in a food industry.
CE44. Develop a plan and lead productive agro-food processes.
CE45. Establish ways to manage quality control of products at different stages of the production process.
CE46. Organize the management of products and waste from the food industry.
CE47. Identify, analyze and solve environmental problems generated by the food processing industries.
CE48. Search and interpret legislation and information sources affecting the food industry.
CE55. Evaluate the ethical and sociocultural aspect of the new forms of power, new products, knowing adapt to new demands

General skills
CE1: Students have demonstrated knowledge and understanding from the basis of general secondary education at a level that, while it is supported by advanced textbooks, includes some aspects that imply knowledge of the forefront of this area .
CE2: Students can apply their knowledge to their work or vocation in a professional manner and have competences typically demonstrated through devising and defending arguments and solving problems within their field of study
CE3: Students have the ability to gather and interpret relevant data to make judgments that include reflection on relevant social, scientific or ethical.
CE4: That students can communicate information, ideas, problems and solutions to an audience both skilled and unskilled
CE5: That students have developed those skills needed to undertake further studies with a high degree of autonomy.

CG1: Analyse specific situations, defining problems, make decisions and implement plans of action in the search for solutions.
CG2: Interpret studies, reports, data and analyze it numerically.
CG3: Select and manage sources of written and computerized information available related to professional activity.
CG4: Use existing computer and communication tools as support for the development of their professional activity (strategic competition UDL))
CG5: Working alone and in multidisciplinary team.
CG6: Understand and express the proper terminology.
CG7: correctly present information orally and in writing (strategic competition UDL)
CG8: To discuss and argue in various forums.
CG9: Communicate and master a foreign language (strategic competition UDL)
CG10: recycled into new technological developments through continuous learning.
CG11: Rate comprehensive training, personal motivation and mobility.
CT1: To analyze and evaluate the social and ethical implications of professional activity.
CT2: Having a critical and innovative spirit.
CT3: To analyze and evaluate the environmental implications for their professional activity.
CT4: Respect the fundamental rights of equality between men and women, the promotion of human rights and values of a culture of peace and democratic values

CT5. Apply the gender perspective to the tasks of the professional field

Subject contents

"Article 2. Of the external academic practices

1. The external academic practices are a regulated and official teaching activity whose fundamental function is to contribute to the integral training of the student. Through the development of a work-academic program in a company or institution, the student applies the knowledge and competences acquired during the course in a professional field near the training objectives of the degree or master's degree."

NORMATIVA DE LES PRACTIQUES ACADEMIQUES EXTERNES DE LA UdL

Methodology

Prior to the implementation of practices

- Getting in touch with the / the teacher / manager of the Placement degree that will assign the most suitable company or institution where the internship.
- Once the proposed company or institution, you must sign a framework agreement (between the company or institution and university) educational cooperation if still not been established.
- We propose a / tutor / a company or institution and / tutor / academic ETSEA
- It will be necessary to agree on a training program carried out during practices must have the approval of two tutors. Also, if necessary, will sign the confidentiality agreement.

Development plan

Development practices

- The stay in the company or institution shall conform to the dates established in the Work Plan
- During the internship, the student / a will be supervised by tutor / to the company and may contact the tutor / academic to resolve any doubts

Evaluation

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To evaluate the placement is made between an average grade tutor proposed by UdL valuation report and survey company tutor.

To assess memory, follow the following criteria:

- Presentation of the report: 10%
- Description of the organization: 5%
- Description of the practice site: 5%
- Description of the tasks performed 50%
- Linking activities: 5%
- Identification of the contributions to the skills acquired 5%
- Personal evaluation: 20%