



Universitat de Lleida

DEGREE CURRICULUM
**BASICS OF FOOD
ENGINEERING**

Coordination: ARANTEGUI JIMENEZ, JAVIER

Academic year 2023-24

Subject's general information

Subject name	BASICS OF FOOD ENGINEERING			
Code	102581			
Semester	1st Q(SEMESTER) CONTINUED EVALUATION			
Typology	Degree	Course	Character	Modality
	Bachelor's Degree in Agricultural and Food Engineering	3	COMPULSORY	Attendance-based
Course number of credits (ECTS)	6			
Type of activity, credits, and groups	Activity type	PRALAB	PRAULA	TEORIA
	Number of credits	0.4	1.4	4.2
	Number of groups	1	1	1
Coordination	ARANTEGUI JIMENEZ, JAVIER			
Department	FOOD TECHNOLOGY, ENGINEERING AND SCIENCE			
Teaching load distribution between lectures and independent student work	On-site hours: 60 Off-site hours: 90			
Important information on data processing	Consult this link for more information.			
Language	Spanish 100 %			
Distribution of credits	Theory: 2 cr Classroom practices: 3 cr. Laboratory practices: 1 cr			

Teaching staff	E-mail addresses	Credits taught by teacher	Office and hour of attention
ARANTEGUI JIMENEZ, JAVIER	javier.arantegui@udl.cat	6	2.2.13

Subject's extra information

Subject/subject in the curriculum as a whole

The subject "Fundamentals of Food Engineering", together with "Food Process Engineering I" and "Food Process Engineering II", provides knowledge about the different balances and basic operations carried out in the elaboration processes of the food industry.

In industrial processes it is essential to know the materials and energies involved in them and above all what are the quantities of these properties that are transferred in each operation of the process, data that are essential for the control and proper design of process equipment.

The study of the operations that form an industrial process is carried out by means of the transport phenomena, recognizing the property or properties that are transferred in each stage: matter, energy and quantity of movement. This study includes the quantity and type of property that is transported through the application of balances, as well as the speed at which the property is transferred, taking into account the mode in which the process is carried out (stationary or non-stationary) and the type of transport (molecular or turbulent).

Recommendations

It is recommended that students taking this course have passed Mathematics and Physics.

Learning objectives

This subject is not taught in English. Please, check the available information in Catalan or Spanish. In case you need information in English, please contact the teaching staff of the subject.

Competences

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Subject contents

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Methodology

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Development plan

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Evaluation

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Bibliography

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