



Universitat de Lleida

DEGREE CURRICULUM

FOOD PROCESS ENGINEERING

II

Coordination: FAUS TORA, SILVIA

Academic year 2022-23

Subject's general information

Subject name	FOOD PROCESS ENGINEERING II			
Code	102590			
Semester	1st Q(SEMESTER) CONTINUED EVALUATION			
Typology	Degree	Course	Character	Modality
	Bachelor's Degree in Agricultural and Food Engineering	4	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	2.8	2.8
	Number of groups	1	1	1
Coordination	FAUS TORA, SILVIA			
Department	FOOD TECHNOLOGY, ENGINEERING AND SCIENCE			
Important information on data processing	Consult this link for more information.			

Teaching staff	E-mail addresses	Credits taught by teacher	Office and hour of attention
FAUS TORA, SILVIA	silvia.faus@udl.cat	6	

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

This subject is not taught in English.

Basic skills

CB1. That students demonstrate to have and understand knowledge in an area of study that starts from the base of general secondary education, and is usually found at a level that, while supported by advanced textbooks, also includes some aspects that involve knowledge coming from the vanguard of his field of study.

CB2. That students know how to apply their knowledge to their work or vocation in a professional way and have the skills that are usually demonstrated through the elaboration and defense of arguments and problem solving within their area of study.

CB3. That students have the ability to gather and interpret relevant data (usually within their area of study) to make judgments that include reflection on relevant issues of a social, scientific, or ethical nature.

CB4. That students can convey information, ideas, problems and solutions to both specialized and non-specialized audiences.

CB5. That students have developed those learning skills necessary to undertake further studies with a high degree of autonomy.

General skills

CG1. Ability to prepare, design, draft and sign projects for the construction, refurbishment, repair, conservation, demolition, manufacture, installation, assembly or operation of movable or immovable property which by their nature and characteristics are included in the own technique of agricultural and livestock production (facilities or buildings, farms, infrastructures and rural roads), the agri-food industry (extractive, fermentative, dairy, canning, fruit and vegetable, meat, fishing, salting and, in general, any other dedicated industries to the elaboration and / or transformation, conservation, manipulation and distribution of food products) and gardening and landscaping (urban and / or rural green spaces, parks, gardens, nurseries, urban trees, etc., public or private sports facilities and environments subject to landscape recovery).

CG6. Ability to direct and manage all kinds of agri-food industries, with knowledge of new technologies and quality processes.

CG8. Ability to solve problems with creativity, initiative, methodology and critical reasoning.

CG10. Ability to research and use the rules and regulations relating to its scope of action.

CG12. Ability to work in multidisciplinary and multicultural teams.

Transversal skills

CT1. Correction in oral and written expression.

CT4. Respect for 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

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

Specific skills

CEIAA1. Ability to know, understand and use the principles of: Food engineering and technology. Basic food engineering and operations. Food technology. Processes in the agri-food industries. Modeling and optimization. Food quality and safety management. Food analysis. Traceability.

CEIAA2. Ability to know, understand and use the principles of: Engineering of the agri-food industries. Auxiliary equipment and machinery of the agri-food industry. Automation and process control. Engineering of works and facilities. Agro-industrial constructions. Waste management and use.

Subject contents

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Methodology

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Evaluation

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Bibliography

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