



Universitat de Lleida

DEGREE CURRICULUM **EXTERNAL TRAINING**

Coordination: GARZA GARZA, SALVADOR

Academic year 2023-24

Subject's general information

Subject name	EXTERNAL TRAINING			
Code	13130			
Semester	1st Q(SEMESTER) CONTINUED EVALUATION / 2nd Q(SEMESTER) CONTINUED EVALUATION			
Typology	Degree	Course	Character	Modality
	Master's Degree in Management and Innovation in the Food Industry	1	COMPULSORY	Attendance-based
Course number of credits (ECTS)	9			
Type of activity, credits, and groups	Activity type	PAES		
	Number of credits	9		
	Number of groups	1		
Coordination	GARZA GARZA, SALVADOR			
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
GARZA GARZA, SALVADOR	salvador.garza@udl.cat	4,6	

Learning objectives

The academic objectives of the External Internship course are:

To bring students closer to the world of the profession in the corresponding field: The experiences in the workplaces serve to experience and/or get to know the dynamics of the organizations, the management styles and The experiences in workplaces serve to experience and/or learn about the dynamics of organizations, management styles and, ultimately, the business culture.
the business culture.

Putting into practice the knowledge acquired in the academic training: Students can understand in a more meaningful way the theoretical theoretical presentations in the classroom in a more meaningful way through the experience lived during the internship period.
the internship period.

Acquire a personal and maturity development: Knowing the different roles that are developed in the company will undoubtedly influence them.
the company will undoubtedly influence their training in responsibility.

To learn to elaborate, write and present information related to the work performed: During his stay in the company, the student has to During his stay in the company the student has to make a report of the tasks performed, which will have to be very detailed.
be very detailed.

To bring the universities closer to the business world: A better knowledge of the productive or service processes must lead to the university to be able to The university must be able to adjust its curricula to the reality of its socioeconomic environment.
socioeconomic environment.

Competences

According to the document "Description of Subjects" of the Master in Management and Innovation in the Food Industry, the competences applicable to the external internships are:

Core Competencies

CB6 Possess and understand knowledge that provides a basis or opportunity for originality in the development and/or application of ideas, often in a research context.
development and/or application of ideas, often in a research context.

CB7 Students should be able to apply their acquired knowledge and problem-solving skills in new or unfamiliar

problem-solving skills in new or unfamiliar environments within broader (or multidisciplinary) contexts related to their multidisciplinary) contexts related to their area of study.

CB8 Students must be able to integrate knowledge and face the complexity of formulating judgments based on information and formulate judgments based on incomplete or limited information that includes reflections on the social and ethical on the social and ethical responsibilities linked to the application of their knowledge and judgments.

CB9 That students know how to communicate their conclusions and the ultimate knowledge and reasons that support them to specialized and specialized audiences. that support them to specialized and non-specialized audiences in a clear and unambiguous way.

CB10 That students possess the learning skills that will enable them to continue studying in a way that will be in a way that will be largely self-directed or autonomous.

General competencies

GC1 Develop skills for organization and planning.

GC2 Manage information.

GC3 Develop skills for the analysis and synthesis of information.

GC4 Develop critical and self-critical skills.

GC5 Working in a team and interacting with other people in the same or different professional fields.

GC6 Solve problems and make decisions.

GC7 Develop the ability to work autonomously.

GC8 Be able to communicate their conclusions -and the knowledge and ultimate reasons that support them- to specialized and non-specialized audiences. to specialized and non-specialized audiences in a clear and unambiguous way.

Transversal competences

CT1 Communicate clearly and accurately orally and in writing in Catalan and Spanish and in a third language, especially English. third language, especially English.

CT2 Use digital technologies efficiently in the professional field.

CT3 To propose innovative, creative and enterprising solutions in situations specific to the professional field. professional field.

CT4 Evaluate the sustainability and social impact of the proposals proposed and act with ethical, environmental and professional responsibility. ethical, environmental and professional responsibility.

Specific competences

SC1 Analyzing and interpreting legislative updates in the food industry.

SC2 Analyze in depth the hazards and evaluate the microbiological, chemical, physical, technological and nutritional risks, which may affect the food industry, technological, and nutritional hazards that may influence food safety.

SC3 Develop, implement and maintain quality and food safety procedures in food companies. food companies

SC4 Identify market trends and opportunities to develop innovative foods.

SC5 Establish relationships between food components and ingredients and their effects on consumers' health. on consumers' health.

SC6 Assessing the selection of ingredients and formulation in order to be able to develop new food products in accordance with the regulations

new food products in accordance with current regulations.

SC7 Implement new processing, preservation and packaging technologies and apply them to develop innovative and higher quality foods.

to develop innovative and higher quality food products.

SC8 Quantifying and testing by advanced methods the sensory suitability of new foods.

SC9 Adopt a multidisciplinary perspective in food innovation.

SC10 Adopt sustainable innovative strategies in the food industry.

Translated with www.DeepL.com/Translator (free version)

Subject contents

In accordance with the "[Normativa de les pràctiques acadèmiques externes de la UdL](#)"

Article 2. External academic internships

"The external academic internships are a regulated and official teaching activity whose fundamental function is to contribute to the comprehensive training of students. Through the development of an academic work program in a company or institution, the student applies the knowledge and skills acquired during the course of the degree, in a professional environment close to the training objectives of the respective master's degree.

Methodology

External academic internships can be carried out in any company, institution or public or private entity, national or international, as long as there is a collaboration agreement with the UdL.

The academic tutor of the UdL will be in charge of:

Prepare the training project together with the tutor of the collaborating entity, and with the approval of the professor responsible for the internship subject.

Guide the student and follow up during the internship.

Guide the student in the writing of the report and approve it.

Evaluate the internship and propose a grade.

The tutor of the collaborating entity will have to:

Define the training project together with the academic tutor of the UdL, and with the approval of the professor responsible for the internship subject.

Welcome, assist and guide the student during the development of the tasks established in the training project and ensure that he/she receives adequate treatment.

Supervise the development of the work plan.

To be in contact with the academic tutor of the UdL and with the professor responsible for the internship subject.

Issue a final evaluation report of the student's academic internship according to the UdL model, via the web portal (or the one specified by the UdL, the ETSEA or the degree program).

In any case, the tutor of the entity must be a person who is linked, with professional experience and with the necessary knowledge for an effective tutoring.

The appointment cannot fall on the person who performs the functions of academic tutor.

Marc normative:

External academic internships are strictly academic. The educational cooperation agreement agreed between the UdL and the entity must explicitly mention the non-employment nature of the relationship, as well as the fact that the coverage of any accident is guaranteed by the compulsory school insurance or the complementary private insurance that the University has.

Development plan

Requirements for External Internships:

- To be enrolled in the external internship.
- When registering, select in which term you want the internship to appear on the record (i.e. the internship must be finished and evaluated).

Prior to the internship:

- Contact the professor responsible for the External Internship subject of the master's degree who will be in charge of assigning a company or institution.
- Once the company has been proposed, it will be necessary to sign a framework agreement of educational collaboration between the company or institution and the UdL (if not already established).
- A tutor from the company and an academic tutor from the ETSEA will be proposed.
- It will be necessary to agree on a work plan (Training Project) to be carried out during the internship that will have to be approved by both tutors. If necessary, a confidentiality agreement will be signed.

During the internship:

- The student cannot start the internship without the existence of the educational collaboration agreement and without all parties having signed the training project document.
- The stay in the company will be in accordance with the dates and conditions established in the Training Project.
- During the internship, the company tutor will supervise the student and the student may contact the academic tutor to solve possible doubts.

Una vez finalizadas las prácticas:

- El estudiante tendrá que redactar una memoria de un máximo de 10 páginas siguiendo las indicaciones que se le harán llegar.

Bibliography

[Normativa de les pràctiques acadèmiques externes de la UDL.](#) Consell de Govern de 26 de novembre de 2014. Universitat de Lleida.