

Master's Dissertation

2015/2016

Code: 43036

ECTS Credits: 15

Degree	Type	Year	Semester
4313796 Quality of Food of Animal Origin	OB	0	A

Contact

Name: Manuel Castillo Zambudio

Email: Manuel.Castillo@uab.cat

Use of languages

Principal working language: spanish (spa)

Teachers

Elena Albanell Trullas

Ana Cristina Barroeta Lajusticia

Gerardo Caja López

Marta Capellas Puig

Ramón Casals Costa

Victoria Ferragut Pérez

Alfred Ferret Quesada

Buenaventura Guamis López

María Manuela Hernández Herrero

Xavier Manteca Vilanova

María José Milán Sendra

Santiago José Mínguez Sanz

Montserrat Mor-Mur Francesch

Maria Teresa Paramio Nieto

Jesús Piedrafita Arilla

Reyes Pla Soler

Josepa Plaixats Boixadera

José Juan Rodríguez Jerez

Artur Xavier Roig Sagués

Roser Sala Pallarés

Xavier Such Martí

Antonio José Trujillo Mesa

José Francisco Pérez Hernández

Jordi Bartolomé Filella

Sergio Calsamiglia Blancafort

Josep Yuste Puigvert

Àgueda Flores Flores

Susana María Martín Orue
Joan Josep Gallardo Chacón

Bibiana Juan Godoy

Jordi Saldo Periago

Prerequisites

There are no pre-requirements. It is recommended to have knowledge of statistical and scientific communication, both oral and written.

Objectives and Contextualisation

Contextualization

It is generally about developing a final project work, individually, and guided by the assigned tutor, which might be experimental or not, depending on the intended purpose. An issue directly related to the improvement, management and / or quality control of raw materials or processed foods of animal origin must be addressed. At the end of the module, the student will prepare a written report of the work that will be presented and defended orally to an evaluation committee in public session.

Objective

Preparation and defense of a final master project, in the field of knowledge, defined in the Master Report.

Skills

- Communicate and justify conclusions clearly and unambiguously to both specialist and non-specialist audiences.
- Design, organise and execute projects related to this field of study, working alone or in a unidisciplinary or multidisciplinary team, displaying a critical sense and creativity, and the ability to analyse, synthesise and interpret information.
- Search for information using the appropriate channels and use this information to solve problems in the work context.
- Solve problems in new or little-known situations within broader (or multidisciplinary) contexts related to the field of study.
- Use acquired knowledge as a basis for originality in the application of ideas, often in a research context.
- Write a satisfactory research paper on aspects of food quality.

Learning outcomes

1. Carry out a bibliographic search.
2. Carry out an experimental design if appropriate.
3. Carry out practical work using Standard Work Procedures (SWPs) and good laboratory practice.
4. Carry out suitable statistical data processing if appropriate.
5. Communicate and justify conclusions clearly and unambiguously to both specialist and non-specialist audiences.
6. Employ laboratory techniques and/or food plant techniques and/or farming techniques related to food quality
7. Organise and maintain a file with the data, protocols, analytic methods, etc. generated.
8. Prepare and use data acquisition templates if appropriate.
9. Prepare flowcharts, diagrams, tables and/or figures.
10. Prepare Gantt charts of the activities to be carried out.
11. Prepare, present and defend the work plan orally.
12. Prepare specific/detailed calendars of the activities to be carried out.
13. Present and defend the work done orally before the assessment committee.

14. Present work done in seminars, leading the discussion of problem areas
15. Solve problems in new or little-known situations within broader (or multidisciplinary) contexts related to the field of study.
16. Use acquired knowledge as a basis for originality in the application of ideas, often in a research context.
17. Use scientific research methodology, applying the knowledge of food quality acquired and resolving the issues raised.
18. Write a report on the work done and the results obtained following established authorship rules.

Content

Thematic Description

This work will incorporate knowledge acquired in the modules comprising the master. The work, which may be experimental or not, depending on the intended purpose, should address a topic directly related to the improvement, management and / or quality control of raw materials or processed foods of animal origin. This Work will be performed at the UAB facilities and/or at other public and private institutions, prior establishment of a relevant agreement if required.

This final master project will be experimental, bibliographic, or applicative and will be divided in:

1. Planning Stage. After a brief period of preliminary documentation and supervised by the advisor, the student shall perform the objective of the work and design a plan of activities that will be explained orally to the evaluation committee during a preliminary assessment session to be conducted before the student starts the activities.
2. Development Stage. The students will perform their final master project in accordance with the established work plan.
3. Defence Stage. The student will prepare a written report of the work to be presented and defended orally to the evaluation committee in public session.

Methodology

In the final master project module the following teaching methodology will be used:

1. Reading articles/ reports of interest
2. Practical activities
3. Final Master Project preparation
4. Individual study
5. Performance of work
6. Participation in complementary activities
7. Oral presentations

Activities

Title	Hours	ECTS	Learning outcomes
Type: Directed			
Tutoring with director/directors of the FMP	90	3.6	3, 2, 4, 1, 6, 7, 12, 9, 10, 11, 8, 14, 18, 13, 15, 5, 16, 17
Type: Supervised			

Training in the use of equipment, technology or work methods	10	0.4	3, 2, 4, 1, 6, 7, 12, 9, 10, 11, 8, 14, 18, 13, 15, 5, 16, 17
Type: Autonomous			
Self-study and specific development of the activities of the FMP by the student	274	10.96	3, 2, 4, 1, 6, 7, 12, 9, 10, 11, 8, 14, 18, 13, 15, 5, 16, 17

Evaluation

The evaluation of the FMP module training activities will be assessed by:

1. Evaluation of FMP report presented by the student (80% of grade).
2. Oral defense of the work (20% of grade).

Evaluation activities

Title	Weighting	Hours	ECTS	Learning outcomes
Communication and oral defense of the FMP	20%	0.5	0.02	14, 13
FMP Report	80%	0.5	0.02	3, 2, 4, 1, 6, 7, 12, 9, 10, 11, 8, 18, 15, 5, 16, 17

Bibliography

The bibliography will be recommended in each case by the FMP director(s) according to the nature and specific characteristics of the assigned work.