

Practicum

Code: 103241
ECTS Credits: 12

Degree	Type	Year	Semester
2501925 Food Science and Technology	OB	4	A

Contact

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Use of Languages

Principal working language: catalan (cat)
Some groups entirely in English: No
Some groups entirely in Catalan: Yes
Some groups entirely in Spanish: No

Prerequisites

- To have done 1st year and 120 ECTS.
- To be registered and have paid the insurance.
- No relation with the entity in terms of work and family.
- Compatibility with the rest of courses of the degree.

Objectives and Contextualisation

Pràcticum, a 12-ECTS compulsory course, is done in an entity, private or public, national or international, to complement the university training of the student and to bring him/her near to the professional sector where he/she will be in the future. It should allow him/her:

- to know appropriate work methodologies;
- to develop technical, methodological and personal competencies;
- to obtain experience for making easier his/her arrival at the professional sector;
- to make innovation, creativity and enterprising values stronger.

Competences

- Adopt an ethical stance and attach importance to quality in work.
- Analyse, summarise, resolve problems and make professional decisions.
- Communicate effectively with both professional and non-professional audiences, orally and in writing, in the first language and/or in English.
- Develop individual learning strategies and planning and organisation skills.
- Integrate the knowledge, skills and attitudes inherent to the degree into a professional environment in food science and technology.
- Show sensitivity to environmental, sanitary and social issues.
- Work individually or in unidisciplinary and multidisciplinary teams and in international contexts.

Learning Outcomes

1. Adopt an ethical stance and attach importance to quality in work.
2. Analyse, summarise, resolve problems and make professional decisions.

3. Argue in favour of the conclusions presented.
4. Collaborate with other team members in a disciplined way.
5. Communicate effectively with both professional and non-professional audiences, orally and in writing, in the first language and/or in English.
6. Design and justify future experiments.
7. Develop individual learning strategies and planning and organisation skills.
8. Integrate findings into the main project framework.
9. Organise experimental work according to scientific and pragmatic criteria.
10. Show sensitivity to environmental, sanitary and social issues.
11. Specify how the work done fits into the company as a whole.
12. Work individually or in unidisciplinary and multidisciplinary teams and in international contexts.

Content

Tasks done by the student depend on the entity and must be related to food science and technology.

Methodology

- The student has a university supervisor and an entity supervisor. The entity supervisor, before the beginning of Pràcticum, defines the project, activities and competencies of the student in accordance with the professor-in-charge-of-Pràcticum.
- The student decides, together with the entity, the beginning and finishing dates and the schedule.
- Every 15 days, he/she should do a tutorial (office, telephone, e-mail) with the university supervisor.
- 280 hours are an intensive Pràcticum of about 7 weeks and 40 h/week. Pràcticum can be non-intensive.
- It can be done during three periods: summer between 3rd and 4th year, first semester of 4th year and second semester of 4th year (until September if necessary).
- Information about Pràcticum is at the website of the school and Moodle.

Activities

Title	Hours	ECTS	Learning Outcomes
Type: Supervised			
Activities at the entity	280	11.2	2, 1, 11, 4, 5, 10, 7, 9, 12
Professional guidance activities	10	0.4	2, 7
Tutorials	1	0.04	5, 8
Type: Autonomous			
Study and bibliography search	3	0.12	7, 12
Writing of a report	6	0.24	2, 3, 1, 11, 5, 10, 7, 6, 8, 12

Assessment

Indicators for evaluation (university supervisor):

- tutorial fulfillment;
- appropriate contents in the report;
- writing skill;
- summary skill;
- critical valuation skill.

Evaluation:

1. When the student has finished or is almost finishing the Pràcticum, he/she will e-mail the report to his/her university supervisor (with the professor-in-charge-of-Pràcticum in cc). This should be done within 15 days from the finishing date, or 7 days before transcript closing.
2. The entity supervisor will e-mail the evaluation to the university supervisor (with the professor-in-charge-of-Pràcticum in cc).
3. The university supervisor will evaluate the report by using the evaluation report document and then e-mail it to the professor-in-charge-of-Pràcticum.
4. Final evaluation is 55 % grade from entity supervisor + 40 % grade from university supervisor + 5 % attendance to professional guidance activities.

Assessment Activities

Title	Weighting	Hours	ECTS	Learning Outcomes
Attendance to professional guidance activities	5 %	0	0	2, 7
Evaluation of the entity supervisor	55 %	0	0	2, 1, 11, 4, 5, 10, 7, 9, 12
Evaluation of the university supervisor: tutorials and report	40 %	0	0	2, 3, 1, 11, 5, 10, 7, 6, 8, 12

Bibliography

It corresponds to the tasks of the student, and that necessary to write the report.