Universitat Autònoma de Barcelona

2020/2021

Project Fundamentals

Code: 103231
ECTS Credits: 3

Degree	Type	Year	Semester
2501925 Food Science and Technology	OB	3	2

The proposed teaching and assessment methodology that appear in the guide may be subject to changes as a result of the restrictions to face-to-face class attendance imposed by the health authorities.

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

In order to take this subject, it is recommended that you should previously have passed the subjects of the area of Chemical Engineering.

Objectives and Contextualisation

This is a compulsory third-year subject that introduces students to the basic fundamentals that characterize the re

Competences

- Apply the principles of biology and chemical engineering to describe, analyse, control and optimise the processes of food transformation and conservation.
- 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.
- Search for, manage and interpret information from different sources.
- Use IT resources for communication, the search for information within the field of study, data processing and calculations.

Learning Outcomes

1. Communicate effectively with both professional and non-professional audiences, orally and in writing, in the first language and/or in English.
2. Develop individual learning strategies and planning and organisation skills.
3. Make a financial evaluation of a project.
4. Search for, manage and interpret information from different sources.
5. Structure a project and use suitable tools to manage it.

6. Use IT resources for communication, the search for information within the field of study, data processing and calculations.

Content

1. Definition, approach and development of a project.
2. Economic evaluation.
3. Design of equipment of the food industry.
4. Report and oral presentation of a project.

Methodology

See training activities

Activities

Title	Hours	ECTS	Learning Outcomes
Type: Directed			
Classroom practices	4	0.16	3
Master classes	18	0.72	3, 5
Type: Supervised			
Tutorials	2	0.08	3, 5
Type: Autonomous			
Preparation of projects for industrial food facilities	50	2	3, 4, 1, 2, 5, 6

Assessment

This subject will be assessed with 4 activities:

1. Submission of the project proposal (Date: mid-March; Value: 5% of the
2. Delivery of the spreadsheet for the economic evaluation of the exampl

classroom practices
completed, Value: 5% of the total grade)

3. Writing and delivery of the project's report (Date: early June; Value: 50
4. Oral defense of the project (Date: means / end of June; Value: 40% of

Due to the characteristics of the subject, the nature of the tests and that i
It will be consid

ered that a student is not assessable
if he/she has participated in assessment activities that represent less than 15% of the final grade.

The repeating student will be evaluated with the same procedure as any

Assessment Activities

Title	Weighting	Hours	ECTS	Learning Outcomes
Delivery of the spreadsheet for an economic evaluation	5%	0	0	3, 4, 5, 6
Oral defense of the project	40%	1	0.04	1, 2, 6
Writing and delivery of the project's report	50%	0	0	3, 4, 1, 2, 5, 6
Writting and delivery of the project proposal	5%	0	0	4, 1, 2, 5, 6

Bibliography

A. Vian. El pronóstico económico en química industrial. Editorial Eudema Universidad, 1991.

R.P. Singh and D.R. Heldman. Introduction to food engineering. Fourth Edition. Elsevier, 2009.

G. Lawson, S. Wearne, P. Iles-Smith, Ed. Institution of Chemical Engineers, UK, 1999.