

Master's Dissertation

Code: 43036
ECTS Credits: 15

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

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: spanish (spa)

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.

Competences

- 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 Gantt charts of the activities to be carried out.
9. Prepare and use data acquisition templates if appropriate.
10. Prepare flowcharts, diagrams, tables and/or figures.
11. Prepare specific/detailed calendars of the activities to be carried out.
12. Prepare, present and defend the work plan orally.
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

Annotation: Within the schedule set by the centre or degree programme, 15 minutes of one class will be reserved for students to evaluate their lecturers and their courses or modules through questionnaires.

Activities

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

Assessment

The evaluation of the training activities programmed in the TFM module will be carried out as follows:

1. Evaluation by the committee (70% of the final grade), distributed as follows:

- i) Evaluation of the TFM report submitted by the student (70% of the committee's grade).
- ii) Communication and oral defense (30% of the committee's grade).

2. Evaluation by the director / tutor /s (30% of the final grade) distributed as follows:

- i) If the work is carried out in the UAB, the director's report will have a weight of 30%
- ii) If the work is carried out outside the UAB, there will be two reports: a report submitted by the director/s and another submitted by the academic tutor, with a joint weight of 30%, distributed as follows:
 - (1) Director's report (70%).
 - (2) Academic tutor's report (30%).

Assessment Activities

Title	Weighting	Hours	ECTS	Learning Outcomes
Evaluation of the committee	70%	0.5	0.02	3, 2, 4, 1, 6, 7, 11, 8, 10, 9, 18, 12, 15, 5, 16, 17
Report of the director/tutor	30%	0.5	0.02	14, 13

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.

Software

Does not apply