

**Master's Degree Dissertation**

Code: 43036  
ECTS Credits: 15

**2024/2025**

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

## Contact

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## Teaching groups languages

You can view this information at the [end](#) of this document.

## 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 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.

## Learning Outcomes

1. CA06 (Competence) To apply the research method and specific techniques and resources to investigate and produce innovative results in aspects related to food quality.
2. CA07 (Competence) To formulate questions and hypotheses on new research challenges and demonstrate originality in the approach to and way of addressing the questions posed.
3. KA12 (Knowledge) To use scientific research methodology to plan and conduct an experimental or applied literature review using the knowledge acquired on food quality.
4. SA16 (Skill) To plan activities related to the completion of a task undertaken as part of a larger project, efficiently managing both time and resources.
5. SA16 (Skill) To plan activities related to the completion of a task undertaken as part of a larger project, efficiently managing both time and resources.
6. SA17 (Skill) To organise files containing the electronic materials generated (data, protocols, analytical methods, bibliography, etc.).

7. SA18 (Skill) To develop flowcharts, diagrams, tables and/or figures.
8. SA19 (Skill) To draft a document that contains specific knowledge and may be published in accordance with the subject's regulations.
9. SA20 (Skill) To communicate and justify findings, knowledge and arguments to specialised and non-specialised audiences in a clear and unambiguous manner.

## 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. 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.

## Activities and Methodology

Title	Hours	ECTS	Learning Outcomes
Type: Directed			
Tutoring with director/directors of the FMP	90	3.6	
Type: Supervised			
Training in the use of equipment, technology or work methods	10	0.4	
Type: Autonomous			
Self-study and specific development of the activities of the FMP by the student	274	10.96	

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.

## Assessment

### Continuous Assessment Activities

Title	Weighting	Hours	ECTS	Learning Outcomes
Evaluation of the committee	70%	0.5	0.02	CA06, CA07, SA18, SA19, SA20
Report of the director/tutor	30%	0.5	0.02	CA06, CA07, KA12, SA16, SA17, SA18, SA19, SA20

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%).

This subject does not contemplate a single assessment system

## 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

## Language list

Information on the teaching languages can be checked on the CONTENTS section of the guide.

PROVISIONAL