

## Project Fundamentals

Code: 103231  
ECTS Credits: 3

**2025/2026**

| Degree                      | Type | Year |
|-----------------------------|------|------|
| Food Science and Technology | OB   | 3    |

### Contact

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### Teaching groups languages

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

### 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.
- Take account of social, economic and environmental impacts when operating within one's own area of knowledge.
- 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. Take account of social, economic and environmental impacts when operating within one's own area of knowledge.
7. 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.

## Activities and Methodology

| Title  | Hours | ECTS | Learning Outcomes |
|--|-------|------|-------------------|
| <hr/>  |       |      |                   |
| Type: Directed   |       |      |                   |
| Classroom practices                                    | 4     | 0.16 | 3                 |
| Master classes   | 18    | 0.72 | 3, 5              |
| <hr/>  |       |      |                   |
| Type: Supervised                                       |       |      |                   |
| Tutorials  | 2     | 0.08 | 3, 5              |
| <hr/>  |       |      |                   |
| Type: Autonomous                                       |       |      |                   |
| Preparation of projects for industrial food facilities | 50    | 2    | 3, 4, 1, 2, 5, 7  |
| <hr/>  |       |      |                   |

See training activities

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 |
|--|-----------|-------|------|-------------------|
| Delivery of the spreadsheet for an economic evaluation | 5%        | 0     | 0    | 3, 4, 5, 7        |

|   |     |   |      |                     |
|---|-----|---|------|---------------------|
| Oral defense of the project                   | 40% | 1 | 0.04 | 1, 2, 7             |
| Writing and delivery of the project's report  | 50% | 0 | 0    | 6, 3, 4, 1, 2, 5, 7 |
| Writting and delivery of the project proposal | 5%  | 0 | 0    | 4, 1, 2, 5, 7       |

This subject will be assessed with 4 activities:

1. Submission of the project proposal (Date: mid-March; Value: 5% of the classroom practices completed, Value: 5% of the total grade)
2. Delivery of the spreadsheet for the economic evaluation of the example

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 the total grade)

This subject/module does not provide for the single assessment system

Due to the characteristics of the subject, the nature of the tests and that it will be considered that a student is not assessable

if he/she has participated in assessment activities that represent less than 15% of the final grade. Similarly, the student will be evaluated with the same procedure as any

## 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.

## Software

MS Office

## Groups and Languages

Please note that this information is provisional until 30 November 2025. You can check it through this [link](#). To consult the language you will need to enter the CODE of the subject.

| Name | Group | Language | Semester | Turn |
|------|-------|----------|----------|------|
|------|-------|----------|----------|------|

|                            |   |         |                 |               |
|----------------------------|---|---------|-----------------|---------------|
| (PAUL) Classroom practices | 1 | Catalan | second semester | morning-mixed |
| (PAUL) Classroom practices | 2 | Catalan | second semester | morning-mixed |
| (TE) Theory                | 1 | Catalan | second semester | morning-mixed |