

Master's Degree Dissertation

Code: 43036

ECTS Credits: 15

2025/2026

Degree	Type	Year
Quality of Food of Animal Origin	TFE	1

Contact

Name: Carolina Ripollés Àvila

Email: carolina.ripolles@uab.cat

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

This module aims to guide students through the development of an individual Master's Final Project under the supervision of an assigned faculty member. The project may be experimental or non-experimental, depending on the defined objectives, and must address a topic directly related to the improvement, management, and/or quality or safety control of raw materials or processed foods. Upon completion of the project, students will be required to submit a written report of the work carried out, which must be presented and defended orally before an academic evaluation committee in a public session.

Objective

To design and defend a Master's Final Project within the field of knowledge defined in the official Master's program, demonstrating the student's ability to apply the knowledge acquired and to conduct a rigorous and critical analysis of the selected topic.

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	CA07, KA12, SA16, SA19, SA20, CA07
Type: Supervised			
Training in the use of equipment, technology or work methods	10	0.4	CA06, CA06
Type: Autonomous			
Self-study and specific development of the activities of the FMP by the student	274	10.96	CA06, CA07, KA12, SA16, SA17, SA18, SA19, SA20, CA06

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

Continous Assessment Activities

Title	Weighting	Hours	ECTS	Learning Outcomes
Evaluation of the committee	70%	0.5	0.02	CA06, CA07, KA12, 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

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.