



Academic year	2013-14
Subject	10407 - Practicum: Practical Training in Food Enterprises
Group	Group 1, 2S
Teaching guide	A
Language	English

## Subject identification

<b>Subject</b>	10407 - Practicum: Practical Training in Food Enterprises
<b>Credits</b>	6.72 in-class (168 hours) 2.28 distance (57 hours) 9 totals (225 hours).
<b>Group</b>	Group 1, 2S(Campus Extens)
<b>Teaching period</b>	2nd semester
<b>Teaching language</b>	Spanish

## Lecturers

Lecturers	Timetable for student attention					
	Starting time	Finishing time	Day	Start date	Finish date	Office
Joan Ribot Riutort <a href="mailto:joan.ribot@uib.es">joan.ribot@uib.es</a>	12:00h	14:00h	Wednesday	23/09/2013	21/09/2014	Q-31, Edf. Mateu Orfila (planta baixa)
Ana María Rodríguez Guerrero <a href="mailto:amrodriguez@uib.es">amrodriguez@uib.es</a>	15:30h	16:30h	Monday	23/09/2013	22/09/2014	Despatx. Q.11, edifici Mateu Orfila (Planta Baixa)

## Degrees where the subject is taught

Degree	Character	Course	Studies
Master's Degree in Nutrigenomics and Personalized Nutrition	Optional		Postgraduate degree

## Contextualisation

With this subject, the objective is to integrate the students into a company in the field so they experience first-hand the world of scientific research and applied nutrition in the business environment. Students will learn about how companies in the field work, and how to work in a professional environment related to nutrigenomics, molecular nutrition and functional foods.

## Requirements

The requirements for this subject are given below.





Academic year	2013-14
Subject	10407 - Practicum: Practical Training in Food Enterprises
Group	Group 1, 2S
Teaching guide	A
Language	English

## Recommendable

It is recommended that the students pass or at least do an important part of the rest of the subjects of the Master before they do the practical training in a company of the field.

## Skills

The skills of the Master related to this subject are given below.

### Specific

1. Apply knowledge from the discipline to improve health. Be fully aware of the fields of nutrigenomics and personalised nutrition and its repercussion in society. Be aware of functional and bioactive components of foods. Be able to design correctly experimental studies and apply them to the fields of nutrigenomics and molecular nutrition. Be aware of sources of finance for research, development and innovation in the field. Apply specific laboratory techniques related to the fields of molecular nutrition and nutrigenomics. Be aware of progress in the fields of nutrigenomics, personalised nutrition and molecular nutrition and acquire necessary skills to update this knowledge constantly. (E4, E5, E7, E11, E13, E14, E15)..
2. Be aware of workings of businesses in the field and their R&D departments (E16). Skills to develop successfully in a professional environment related to nutrigenomics, personalised nutrition and functional nutrition (E17). Be able to develop in an environment related to food security and its implications in the field of new foods. Knowledge of the market in the field of nutrition. Be aware of the variety of fields of knowledge which form part of the areas of nutrigenomics and personalised nutrition. (E16, E17, E18, E22, E23)..

### Generic

1. Ability to organise and plan activities in field of study. Ability to apply critical, logical and creative thought in work. Ability to incorporate scientific progress in own professional field. Ability to work independently and use initiative. Skills and flexibility to solve problems effectively. Ability to form hypotheses and design studies for their verification. Ability to work interdisciplinarily. Respect for ethics and intellectual integrity. Ability to assess and participate in team work. (G1, G2, G3, G4, G5, G6, G8, G9, G10)..
2. Advanced comprehension of the global context in which area of speciality takes place. Understanding that advanced knowledge provides leadership abilities in the field. Understand the value of knowledge for the community. Ability to take part in aspects of contemporary society. Ability to analyse the risk/benefit balance of nutrients and other food components. (G14, G17, G18, G19, G20)..

## Content

This subject is the practicum for the 2B pathway. Students have to carry out a significant piece of training work under the direction of a tutor from one of the collaborating enterprises, together with a lecturer with the grade of PhD (who will follow the student's development in the business enterprise). This subject is linked to the content of the subject 'Seminars on Development and Innovation'. The subject is also tightly linked to the Final Master's Work, the assessment of which includes the presentation of a report of the work carried out in the practicum, including results and a scientific discussion of them. Furthermore, the subject is an





Academic year	2013-14
Subject	10407 - Practicum: Practical Training in Food Enterprises
Group	Group 1, 2S
Teaching guide	A
Language	English

introduction to the field of research and development and can act as a link between the training courses and the commencement of experimental research in a doctorate.

### Theme content

Specialised practical training. Practical Training in Enterprises of the field

Each student must do a practical training (1 month) in one of the Enterprises that have signed an agreement with the UIB to participate in the Master in Nutrigenomics and Personalised Nutrition.

### Teaching methodology

Each student must do a practical training (1 month) in one of the collaborating Enterprises that have signed an agreement with the UIB to participate in the Master in Nutrigenomics and Personalised Nutrition.

At the beginning of the academic year, the students will be informed about the vacancies in the different collaborating companies or organizations (Unilever - Instituto Flora, Grupo Leche Pascual, biosearch life (former Puleva-Biotech), Biopolis, CIBERObn and ALIMENTÓMICA S.L.) and they will answer a questionnaire about their preferences considering the placement possibilities (including the name of the companies, the venue and the specific dates for the practical training, mainly performed during the second semester). The students will be assigned to the different placements taking into account their preferences, and their academic marks and CV in case of having more students' applications than vacancies offered in one company or institution. Those students not assigned to their first choice, would be assigned, if possible, to their 2nd, 3rd... or successively, in order to have distributed all the students in the different placements before the beginning of the practical training. The students will be also informed about the general guidelines of work related to each company or institution to help them in their selection, with a different rank of possibilities from collaboration in the department of R+D to the control of quality, lab experiments and research management (depending on the place and on the academic year).

It must be taken into account that most of the placements (except for ALIMENTÓMICA) will be in the main land (outside of the Balearic Islands), so the students will have to move, for 1 month, to other province of the country. Since the Spanish Ministry of Education has opened calls for fellowships in former academic years for these purposes, the students are advised to make the corresponding applications if the call is open or to make application for other similar calls.

After the practical training, the students will have to deliver a summary and a questionnaire for auto-assessment that will be checked by the coordinators of the subject. The coordinators will also take into account a report given by the companies' tutors about the students in the assessment of the subject.

### In-class work activities

Modality	Name	Typ. Grp.	Description
Theory classes	Theory informative sessions	Large group (G)	2 sessions in the classroom will be done (at the beginning of each semester) in order to inform the students about the development of the subject.
Practical classes	Practical training in collaborating companies/institutions	Medium group 2 (X)	Students will have a placement in one of the collaborating enterprises under the supervision of a company tutor with co-tutoring from one lecture of the University, allowing students to gain experience in the world of research, development, quality control and/or research management, applied to the enterprises/industries related with the field of the Master. Supervisors will



Academic year	2013-14
Subject	10407 - Practicum: Practical Training in Food Enterprises
Group	Group 1, 2S
Teaching guide	A
Language	English

Modality	Name	Typ. Grp.	Description
			provide students with the necessary bibliography for the development of the practicum.
ECTS tutorials	Tutorial sessions	Small group (P)	Sessions with the tutors to follow students' progress and supervise the assessment works.

## Distance education work activities

Modality	Name	Description
Individual self-study	Consultation of complementary bibliography.	Reading and study of recommended bibliography
Individual self-study	Summary + questionnaire for auto-assessment	The students must do a summary of the work done in the practicum and a questionnaire (prepared by the coordinators) of auto-assessment (corrected by the coordinators). For the summary and the questionnaire questions, a word-limit will be given.

## Specific risks and protective measures

Before the beginning of the practical training, the students will receive the basic information about laboratory risks and safety.

## Workload estimate

The estimate for the time consumed by the different activities of the subject is given below.

Modality	Name	Hours	ECTS	%
<b>In-class work activities</b>		<b>168</b>	<b>6.72</b>	<b>74.67</b>
Theory classes	Theory informative sessions	4	0.16	1.78
Practical classes	Practical training in collaborating companies/institutions	160	6.4	71.11
ECTS tutorials	Tutorial sessions	4	0.16	1.78
<b>Distance education work activities</b>		<b>57</b>	<b>2.28</b>	<b>25.33</b>
Individual self-study	Consultation of complementary bibliography.	40	1.6	17.78
Individual self-study	Summary + questionnaire for auto-assessment	17	0.68	7.56
<b>Total</b>		<b>225</b>	<b>9</b>	<b>100</b>

At the beginning of the semester a schedule of the subject will be made available to students through the UIBdigital platform. The schedule shall at least include the dates when the continuing assessment tests will be conducted and the hand-in dates for the assignments. In addition, the lecturer shall inform students as to



Academic year	2013-14
Subject	10407 - Practicum: Practical Training in Food Enterprises
Group	Group 1, 2S
Teaching guide	A
Language	English

whether the subject work plan will be carried out through the schedule or through another way included in the Campus Extens platform.

## Student learning assessment

The methods for assessment are given below.

### Practical training in collaborating companies/institutions

Modality	Practical classes
Technique	Other methods ( <b>Non-retrievable</b> )
Description	Students will have a placement in one of the collaborating enterprises under the supervision of a company tutor with co-tutoring from one lecture of the University, allowing students to gain experience in the world of research, development, quality control and/or research management, applied to the enterprises/industries related with the field of the Master. Supervisors will provide students with the necessary bibliography for the development of the practicum.
Assessment criteria	<ul style="list-style-type: none"><li>- Completing time in the enterprise (30%).</li><li>- Attitude, interest and capacities for the work done (base on a report of the tutors) (40%).</li></ul>

Percentage of final qualification: 70% following path A

### Summary + questionnaire for auto-assessment

Modality	Individual self-study
Technique	Extended-response, discursive examinations ( <b>Retrievable</b> )
Description	The students must do a summary of the work done in the practicum and a questionnaire (prepared by the coordinators) of auto-assessment (corrected by the coordinators). For the summary and the questionnaire questions, a word-limit will be given.
Assessment criteria	<ul style="list-style-type: none"><li>- Delivery of a summary of the work done in the practicum and of a questionnaire of auto-assessment (corrected by the coordinators) (30%).</li></ul>

Percentage of final qualification: 30% following path A

## Resources, bibliography and additional documentation

Depending on the specific practical training, the tutors will help the students with the selection of the appropriate bibliography.

### Basic bibliography

All relevant bibliography, mainly the bibliography given by the enterprise, international journal articles and online scientific databases related to the student's field of study, developed under academic supervision.

### Complementary bibliography

### Other resources





**University of the  
Balearic Islands**

Teaching guide

---

Academic year	2013-14
Subject	10407 - Practicum: Practical Training in Food Enterprises
Group	Group 1, 2S
Teaching guide	A
Language	English

