Course guide
390447 - IAAB - Food and Beverages Industries

Unit in charge: Barcelona School of Agri-Food and Biosystems Engineering
Teaching unit: 745 - DEAB - Department of Agri-Food Engineering and Biotechnology.
Degree: BACHELOR’S DEGREE IN FOOD ENGINEERING (Syllabus 2009). (Optional subject).
Academic year: 2022   ECTS Credits: 6.0   Languages: Catalan, Spanish

LECTURER
Coordinating lecturer: Isabel Achaerandio
Others: Isabel Achaerandio
Alvar Gràcia

DEGREE COMPETENCES TO WHICH THE SUBJECT CONTRIBUTES
Specific:

Transversal:
2. EFFICIENT ORAL AND WRITTEN COMMUNICATION - Level 3. Communicating clearly and efficiently in oral and written presentations. Adapting to audiences and communication aims by using suitable strategies and means.

TEACHING METHODOLOGY
The teaching methodologies used in this course will be oral lecture, problem solving, case study and laboratory and pilot plant practice. The oral lectures will be combined with active learning activities (puzzle and debate) using the teaching material made from professors and students (they will develop it during their autonomous learning period). Problem solving sessions will be conducted in small groups at the computer lab with specific software together with student autonomous learning period (moodle quizzes, excel, minitab). The laboratory and pilot plant practice (face-to-face sessions) will be carried out by small groups at the Food technology facilities of the ESAB. Case study will be done during the course using task-based lessons, active learning activities (peer review and debates), oral presentation and visits to food industry

LEARNING OBJECTIVES OF THE SUBJECT

STUDY LOAD

<table>
<thead>
<tr>
<th>Type</th>
<th>Hours</th>
<th>Percentage</th>
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<tbody>
<tr>
<td>Hours small group</td>
<td>20,0</td>
<td>13.33</td>
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<tr>
<td>Hours medium group</td>
<td>40,0</td>
<td>26.67</td>
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<tr>
<td>Self study</td>
<td>90,0</td>
<td>60.00</td>
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Total learning time: 150 h
## (ENG) INDÚSTRIES DE BEGUES NO ALCOHÒLIQUES

**Description:**
Sucs de fruites i altres productes similars. Línies d'envasament de begudes.

**Related activities:**
(ENG) Activitat 1. Classes de teoria
Activitat 2. Prova individual d'avaluació
Activitat 3. Treball de laboratori i planta pilot

**Full-or-part-time:** 40h
Practical classes: 10h
Laboratory classes: 6h
Self study : 24h

## (ENG) BEGUDES FERMENTADES I DESTIL·LATS

**Description:**
(ENG) Vins especials. Sidra i altres fermentats vegetals.
Begudes espirituoses i altres begudes alcohòliques.

**Related activities:**
(ENG) Activitat 1. Classe de teoria
Activitat 2. Prova individual d'avaluació
Activitat 3. Treball de laboratori i planta pilot
Activitat 4. Sortida a la Industria alimentària

**Full-or-part-time:** 35h
Practical classes: 10h
Laboratory classes: 4h
Self study : 21h

## INDUSTRIES OF OTHER FOOD PRODUCTS

**Description:**

**Related activities:**
(ENG) Activitat 1. Classe de teoria
Activitat 2. Prova individual d'avaluació
Activitat 3. Treball de laboratori i planta pilot
Activitat 4. Sortida a Indústria alimentària

**Full-or-part-time:** 29h
Practical classes: 8h
Laboratory classes: 4h
Self study : 17h
CEREAL DERIVED INDUSTRY

Description:

Related activities:
(ENG) Activitat 1 . Classe de teoria
Activitat 2. Prova individual d’avaluació
Activitat 3. Treball de laboratori i planta pilot
Activitat 4. Sortida a Indústria alimentària

Full-or-part-time: 46h
Practical classes: 12h
Laboratory classes: 6h
Self study : 28h

ACTIVITIES

(ENG) ACTIVITAT 1: CLASSES DE TEORIA

Full-or-part-time: 98h
Practical classes: 38h
Self study: 60h

(ENG) ACTIVITAT 2: PROVES INDIVIDUALS D’AVALUACIÓ

Full-or-part-time: 2h
Practical classes: 2h

(ENG) ACTIVITAT 3: TREBALL EXPERIMENTAL DE LABORATORI I PLANTA PILOT

Full-or-part-time: 30h
Laboratory classes: 12h
Self study: 18h

(ENG) ACTIVITAT 4: SORTIDES A INDÚSTRIES ALIMENTÀRIES

Full-or-part-time: 20h
Laboratory classes: 8h
Self study: 12h

GRADING SYSTEM

Grading:
Final mark = 0,35N1+0,35N2 + 0,15N3 +0,05N4
N1: mid-term exam (Parcial 1)
N1: final exam (Parcial 2)
N3: Laboratory reports and class assignments (individual and group active learning activities).
N4: Food Industry external visit quizzes (individual assignments)
EXAMINATION RULES.

Students will have a schedule with the course activities and due dates. The attendance to the active learning activities is required, as well as lab sessions and external visits.

BIBLIOGRAPHY

Basic:

Complementary:

RESOURCES

Hyperlink:
- AECOSAN, Agencia Española de Consumo Seguridad Alimentaria y Nutrición. Resource
- Codex alimentarius