Course guides
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: 2021 ECTS Credits: 6.0 Languages: Catalan, Spanish

LECTURER
Coordinating lecturer: Isabel Achaerandio Puente
Others: Isabel Achaerandio Puente Elena Sánchez Sánchez

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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</thead>
<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>
</tr>
<tr>
<td>Self study</td>
<td>90,0</td>
<td>60.00</td>
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</tbody>
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Total learning time: 150 h
(ENG) INDUSTRIES DE BEGUES NO ALCOHÓLIQUES

Description:

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) BEGUES FERMENTADES I DESTIL·LATS

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 la Indústria 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

The course grade will be calculated as, Nfinal (Course grade):
Nfinal = 50% Part I (Contents 1 and 2) + 50% Part II (Contents 3 and 4)

Part I = 0,80N1+0,15N2 +0,05N3
N1: Activity 2: Individual exam and course assignments (individual and group tasks)
N2: Activity 3: Lab and pilot plant sessions and group report
N3: Activity 4: Food industry visit test

PART II = 0,50N1+0,50N2
N1: Activity 2, 3 and 4: Individual exam of contents of theory classes and practices
N2: Activity 2 and 3: Course assignments (individual and group tasks)

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