

**COURSE DATA****DATA SUBJECT****Code:** 36398**Name:** External internship**Cycle:** Undergraduate Studies**ECTS Credits:** 18**Academic year:** 2026-27**STUDY (S)**

Degree	Center	Acad. year	Period
1212 - Degree in Gastronomic Sciences	Facultat de Farmàcia i Ciències de l'alimentació	4	Indefinite (Individuals)

SUBJECT-MATTER

Degree	Subject-matter	Character
1212 - Degree in Gastronomic Sciences	External internship	INTERNSHIPS

COORDINATION

CARBO VALVERDE ESTER

SUMMARY

The "Internship" carries 18 ECTS belonging to the subject "Internship and End of Degree Project" of the fourth year consisting of a total of 30 ECTS.

The general aims of the internship are:

- Complementing the educational training received with practical training, familiarising students with work reality in which they could develop professional skills in the future.
- To apply the knowledge and skills acquired in the degree to the development of the professional activity.
- To promote initiative, creativity, overcoming difficulties, problem solving, decision-making, responsibility, interest in practical learning, teamwork, respect for other personnel and fulfilling commitments.
- Facilitating the graduates' insertion into the labour makers.

The criteria for the award of work placements, is based on the average grade, the base 10, of the record and the number of credits obtained.

The calendar of management of the external practices is published in the centre's website, where the rules, requirements, order of election and work placements is collected

PREVIOUS KNOWLEDGE**RELATIONSHIP TO OTHER SUBJECTS OF THE SAME DEGREE**



There are no specified enrollment restrictions with other subjects of the curriculum.

OTHER REQUIREMENTS

There are no specified enrollment restrictions with other subjects of the curriculum.

To be able to register for the module Internship the student must have exceeded at least a total of 160 basic and obligatory ECTS credits

COMPETENCES / LEARNING OUTCOMES

1212 - Degree in Gastronomic Sciences

Adquirir la formación básica para formular hipótesis, recoger e interpretar la información para la resolución de problemas siguiendo el método científico y comprendiendo la importancia y las limitaciones del pensamiento científico.

Be able to distribute time appropriately for carrying out individual or group tasks.

Have knowledge and understanding in the field of gastronomic sciences.

Resolver tareas o realizar trabajos en el tiempo asignado para ello manteniendo la calidad del resultado.

Saber aplicar esos conocimientos al mundo profesional, contribuyendo al desarrollo de los Derechos Humanos, de los principios democráticos, de los principios de igualdad entre mujeres y hombres, de solidaridad, de protección del medio ambiente y de fomento de la cultura de la paz con perspectiva de género.

Ser capaz de trabajar en equipo y de organizar y planificar actividades, teniendo en cuenta, siempre, una perspectiva de género.

Students must be able to apply their knowledge to their work or vocation in a professional manner and have acquired the competences required for the preparation and defence of arguments and for problem solving in their field of study.

DESCRIPTION OF CONTENTS

1. Internship

It will consist in the realization of preprofessional practices in companies of gastronomy topic(food industry and catering, R+D+i centers, hotels, etc).

WORKLOAD

PRESENCIAL ACTIVITIES



Activity	Hours
Attendance at the internship centre	0,00
Attendance at supplementary activities	0,00
Monitoring and tutoring of internships	0,00
Total hours	0,00

NON PRESENCIAL ACTIVITIES

Activity	Hours
Independent study and work	0,00
Preparation of supplementary reports	0,00
Preparation of the internship report and evaluation of the internship	0,00
Total hours	0,00

TEACHING METHODOLOGY

- Presence at the work place: 15 ECTS
- Tutorials: 1 ECTS
- Writing and presentation of the report: 2 ECTS

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EVALUATION

The internship is supervised by an academic tutor and a company supervisor. University teachers of the different departments act as academic tutors depending on the company activity. The academic tutors are in charge of explaining the evaluation criteria to the students.

Evaluation of the internship is based on the student's skills, related to gastronomy, using as indicators: i) the report of the company supervisor, ii) the report of the university tutor and iii) the student's report.

Evaluation

The student must fulfil the following requirements to pass the subject:

- Attendance of tutorials.
- Adequately fulfil the work plan proposed by the company supervisor.
- Having presented: i) final internship report; ii) internship evaluation form completed by the student; iii) evaluation of the company supervisor in a sealed envelope.
- The university tutor will evaluate the student's learning based on the adequacy of the student's report and the criteria established by the tutor.



- The company supervisor will assess, by means of a questionnaire, the skills acquired by the student. The company supervisor's evaluation will be based on attendance, the fulfilment of the tasks realized by the student, the degree to which the student has assumed responsibilities, the degree of satisfaction of the company with the work performed by the student and the general evaluation of the tasks carried out by the student.

The student's final grade comes from the assessment by the professors in charge of the following aspects:

• Evaluation of the attitude, achievement and learning process of the student made by the Tutor responsible of the Practical in the Company: 50% • Assessment made by the Academic Tutor (memory and one to one tutorials): 50%

REFERENCES

- - RD 1707/2011, de 18 de noviembre, por el que se regulan las prácticas académicas externas de los estudiantes universitarios. BOE nº297 pp132391-9 - Reglament de pràctiques externes de la Universitat de València. ACGUV 131/2012