

**COURSE DATA****DATA SUBJECT**

**Code:** 41028  
**Name:** Research Techniques  
**Cycle:** Master's Degree  
**ECTS Credits:** 15  
**Academic year:** 2025-26

**STUDY (S)**

Degree	Center	Acad. year	Period
2021 - Master's Degree in Food Quality and Safety	Facultat de Farmàcia i Ciències de L'alimentació	1	Annual

**SUBJECT-MATTER**

Degree	Subject-matter	Character
2021 - Master's Degree in Food Quality and Safety	Research techniques	ELECTIVES

**COORDINATION**

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**SUMMARY**

The objective of the Research Techniques subject is to allow students who are studying the research orientation to obtain the skills and abilities necessary to carry out a research project.

The subject Research Techniques will prepare students to critically assess and know how to use and apply sources of information related to food quality, food safety and food technology.

Basic training for research activity will be provided, with the ability to formulate hypotheses, collect and interpret information for problem solving in accordance with the scientific method, understanding the importance and limitations of scientific thinking in health, nutrition and technology.

Students will learn the appropriate research techniques for the development of a research project in the fields of food quality, food safety and food technology.

The activities in the research centre or laboratory will comprise 375 hours of work, which is equivalent to



three months of experimental work.

The research techniques will be carried out as part of the research pathway. This involves taking this subject and the TFM in the same laboratory or research centre.

## PREVIOUS KNOWLEDGE

## RELATIONSHIP TO OTHER SUBJECTS OF THE SAME DEGREE

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

## OTHER REQUIREMENTS

Not applicable

## COMPETENCES / LEARNING OUTCOMES

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Adquirir la formación básica para la actividad investigadora, con capacidad de formular hipótesis, recoger e interpretar la información para la resolución de problemas de acuerdo con el método científico, comprendiendo la importancia y limitaciones del pensamiento científico en materia sanitaria y nutricional.

Contemplar en conjunto y tener en cuenta los distintos aspectos y las implicaciones en los distintos aspectos de las decisiones y opciones adoptadas, sabiendo elegir o aconsejar las más convenientes dentro de la ética, la legalidad y los valores de la convivencia social.

Elaborar y manejar los escritos, informes y procedimientos de actuación más idóneos para los problemas suscitados.

Know how to work in multidisciplinary teams reproducing real contexts and contributing and coordinating their own knowledge with that of other branches and participants.

Manejar la metodología estadística y saber analizar problemas y aplicar las herramientas estadísticas más apropiadas en cada caso.

Proyectar sobre problemas concretos sus conocimientos y saber resumir y extraer los argumentos y las conclusiones más relevantes para su resolución.

Ser capaces de obtener y de seleccionar la información y las fuentes relevantes para la resolución de problemas, elaboración de estrategias y asesoramiento a clientes.

Students should apply acquired knowledge to solve problems in unfamiliar contexts within their field of study, including multidisciplinary scenarios.

Students should communicate conclusions and underlying knowledge clearly and unambiguously to both specialized and non-specialized audiences.

Students should demonstrate self-directed learning skills for continued academic growth.



Use different presentation formats (oral, written, slide presentations, boards, etc.) to communicate knowledge, proposals and positions.

## DESCRIPTION OF CONTENTS

### 1. Research Techniques

- Development of a scientific project in the field of nutrition, food quality, food safety and food technology.
- The Master's degree website lists the research areas and the responsible investigator for them, enabling students to choose where to conduct their research.

## WORKLOAD

### PRESENCIAL ACTIVITIES

Activity	Hours
Graduation project	150,00
<b>Total hours</b>	<b>150,00</b>

### NON PRESENCIAL ACTIVITIES

Activity	Hours
Attendance at other activities	0,00
Individual or group project	0,00
Independent study and work	0,00
Preparation of lessons	0,00
Preparation for assessment activities	0,00
Resolution of case studies	0,00
<b>Total hours</b>	<b>0,00</b>

## TEACHING METHODOLOGY

The academic tutor will work with each student to develop a work plan that will prepare them to review the current status of their chosen topic, as well as plan the development of their research. This will ensure that, in due course, they learn and apply the necessary research techniques in their selected field, whether that is food quality, food safety or food technology.

The student will carried out the assigned research activities.

Follow-up and tutoring will be carried out



The student will prepare and present a report following the guidelines indicated on the master's degree website.

## **EVALUATION**

The research techniques are supervised by an academic tutor. These tutors are university lecturers appointed by the academic committee for the Master's degree, based on the activities to be carried out in the research techniques. They are responsible for explaining the assessment criteria to the students.

Research techniques will be assessed based on competences related to the field of food quality and safety.

The final grade will be awarded by the tutors based on the following aspects:

a) If the research techniques tutor is a university lecturer (from the UV), they will evaluate the student's attitude, achievements, learning process and presentation.

b) If the research technique tutor is not a UV lecturer, the academic committee will assign an academic tutor. The evaluation will be: 60% of the mark will be awarded by the external tutor and 40% by the academic tutor.

## **REFERENCES**

- Those obtained by carrying out bibliographic searches. These searches were of review and experimental articles on the selected subject in the databases.