

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

Code: 41029
Name: Food Technology and Biotechnology
Cycle: Master's Degree / Doctorate
ECTS Credits: 10
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	Food technology and biotechnology	COMPULSORY

COORDINATION

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SUMMARY

The Food Technology and Biotechnology module will provide knowledge of the latest methods used in food preservation, processing and packaging, as well as the newest biotechnological techniques developed for the detection of pathogenic microorganisms in food and for the improvement of microorganisms used in the production of fermented foods. In addition, it is intended to give a global vision of the characteristics of functional and transgenic foods, analysing their impact on both food quality and consumer health

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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Capacidad para adaptar los procesos relacionados con los alimentos a las normas vigentes de higiene de los alimentos y sistemas de gestión de calidad.

Capacidad para la aplicación de las principales técnicas biológicas y biotecnológicas para la detección de microorganismos y la interpretación de los resultados.

Conocer la investigación que en alimentación, nutrición y tecnología alimentaria demanda nuestra región.

Conocimiento de los métodos más empleados en la conservación y transformación de alimentos así como de las tecnologías emergentes y tecnologías de envasado.

Conocimientos básicos sobre los principales grupos microbianos relacionados con los alimentos y familiarizarse con los métodos de clasificación microbiana.

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.

Obtener la formación necesaria para incorporarse a Departamentos de Investigación, Desarrollo e Innovación dentro de las empresas del sector agroalimentario.

Participate in, lead and coordinate debates and discussions, be able to summarize them and extract the most relevant conclusions accepted by the majority.

Planificar, ordenar y encauzar actividades de manera que se eviten en lo posible los imprevistos, se prevean y minimicen los eventuales problemas y se anticipen sus soluciones.

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.

Ser capaz de entender las metodologías para el procesado de los alimentos.

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



Students should be able to integrate knowledge and address the complexity of making informed judgments based on incomplete or limited information, including reflections on the social and ethical responsibilities associated with the application of their knowledge and judgments.

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

Students should possess and understand foundational knowledge that enables original thinking and research in the field.

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

DESCRIPTION OF CONTENTS

1. Technology and Food Biotechnology

- New approaches to techniques for preserving and improving food quality
- New Antifungal Compounds for Use in Food
- Packaging materials and technologies for food marketing.
- Strategies for obtaining sustainable and healthy cereal-derived foods
- Biochemistry of Meat and Meat Products
- Biotechnological needs in the wine industry: improvement of microorganisms
- Strategies in Sensory Analysis of Food
- Comprehensive study of the reformulation of foods with the best nutritional profile
- Use of microorganisms as biofactories to produce enzymes and metabolites of interest in food
- Biotechnology and Stress Response in Lactic Acid Bacteria
- Baker's yeasts: new challenges for a biotech classic
- Immunoanalytical Approaches to Food Safety
- Statistical Techniques in Food Safety
- Use of omics techniques applied to food quality and safety
- Novel techniques for the detection and identification of pathogenic microorganisms in food

WORKLOAD

PRESENCIAL ACTIVITIES

Activity	Hours
Theory	85,00
Total hours	85,00

NON PRESENCIAL ACTIVITIES

Activity	Hours
Attendance at other activities	18,00
Individual or group project	20,00



Independent study and work	33,00
Preparation of lessons	90,00
Preparation for assessment activities	4,00
Resolution of case studies	0,00
Total hours	165,00

TEACHING METHODOLOGY

Theoretical classes: the speaker, an expert in the topic to be discussed, will provide the student with information on the subject under study (basic and/or complementary) previously in the virtual classroom. To follow the class, it is recommended that the student review this material beforehand.

Group work activities: The speaker may propose individual and/or group activities to master's students.

Conferences will be held on specific topics of interest such as entrepreneurship, food safety, industrial doctorate and food innovation.

During the theoretical classes and activities, the applications of the contents of the subject in relation to the Sustainable Development Goals (SDGs) will be indicated. This is intended to provide knowledge, skills and motivation to understand and address these SDGs, while promoting reflection and criticism.

EVALUATION

To evaluate the theory, tests will be carried out throughout the period of teaching the subject. These tests may be written and/or *on-line*. The exam will consist of multiple-choice questions. It is necessary to have a grade ≥ 5 to pass the subject.

Individual and/or group assessable activities may be carried out that will contribute to the final grade by a maximum of 10%.

REFERENCES

- Lecturas recomendadas por los profesores y profesoras disponibles en bases de datos de la UV o accesibles por internet.
- Institute of Food Technologists: <https://www.ift.org/> - Spanish Society of Biotechnology: <https://sebiot.org/> - Association of Biotechnologists of Madrid: <https://asbiomad.es/> - Institute of Agrochemistry and Food Technology: <https://www.iata.csic.es/es>