

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

Code: 41030
Name: External Internship
Cycle: Master's Degree
ECTS Credits: 15
Academic year: 2026-27

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	Indefinite (Individuals)

SUBJECT-MATTER

Degree	Subject-matter	Character
2021 - Master's Degree in Food Quality and Safety	External internships	ELECTIVES

COORDINATION

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SUMMARY

The objective of the external practices is that the student of the master's degree has the opportunity to know and learn how to integrate the acquired training with the demands of the working world.

The external internship course will allow students to develop decision-making skills in the field of food quality and safety in companies, technology and research centers.

It will progress in the skills of interpreting, assessing and communicating relevant data in the different aspects of activities related to food, making use of information and communication technologies.

The internship in the company will comprise 375 hours of work, which is equivalent to three months of attendance at the company for a minimum of 6 hours per day.

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

2021 - Master's Degree in Food Quality and Safety

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.

Capacidad de trabajo en equipo, promover iniciativas, planificar y tomar decisiones en el ámbito de la empresa alimentaria.

Conocer, valorar críticamente y saber utilizar y aplicar las fuentes de información relacionadas con la nutrición, ciencia y tecnología de los alimentos y seguridad alimentaria, estilos de vida y aspectos sanitarios

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.

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.

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 demonstrate self-directed learning skills for continued academic growth.

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. Company Practices

Pre-professional internships in companies and organizations in the field of food quality and safety. The internships include contents related to nutrition, food quality, food safety and food technology.

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

The Universitat de València has a model agreement of educational cooperation for the field of External Practices, which it has signed with the companies and entities that appear in the list of ADEIT, and in



addition, a specific agreement for each of the students who will do an internship in a company.

All the collaborating companies and entities acquire the following commitments, which will be detailed in the corresponding specific agreements for the development of a project, for each of the students who will carry out their internships:

The specific agreement defines the commitments acquired between the company and the collaborating entities, the university and the student regarding the project to be developed, the duration, the tutor/mentor and the resources:

- The company will provide the student with a professional who will act as a tutor, directing and guiding the student's activities during their stay and collaborating with the university professor/mentor in the student's learning process.
- The program of activities to be carried out by the students will be established by mutual agreement and will be adapted to the established objectives and the competencies to be achieved by the students.
- The companies and organizations will have sufficient material means and services to carry out the internships.
- The student will carry out the activities defined by the company or research center.
- The academic tutor will monitor the student's progress during the internship and evaluate his/her performance.
- At the end of the internship, the student will submit a report to the academic tutor according to the guidelines indicated on the Master's website.

The companies and institutions included in the list provided by ADEIT are mainly located in the geographical area of Valencia, mainly in the city of Valencia and its surroundings.

EVALUATION

Company internships are supervised by an academic tutor and a company tutor. The academic tutors are university professors appointed by the CCA of the master's degree according to the activities to be developed in the company. The academic tutors are responsible for explaining the evaluation criteria to the students.

The External Practices subject will be evaluated on the basis of the student's own competences, related to the field of food quality and safety.

The final grade of the student will come from the teachers in charge considering the following aspects:



- a) Evaluation by the tutor of the company on the attitude, achievement and learning process by filling in a questionnaire. And with a value of 60% of the total of the subject.
- b) Evaluation by the academic tutor who will take into account the report presented by the student. And with a value of 40% of the total of the subject.

REFERENCES

- Those obtained by carrying out a bibliographic search of review and experimental articles on the selected subject in the databases relating to the company's activities.