COURSE DATA

DATA SUBJECT

Code: 41031
Name: Master's Final Project
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 Farmácia i Ciències de L'alimentació	1	Indefinite (Individuals)

SUBJECT-MATTER

Degree	Subject-matter	Character
2021 - Master's Degree in Food Quality and Safety	Final project	MASTER THESIS PROJECT

COORDINATION

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SUMMARY

The subject Final Master's Thesis (TFM) will provide the ability to prepare the state of research on a topic in the field of nutrition, food quality, food safety and food technology.

It is designed to allow students to increase their skills in areas that are not easily acquired in the typical classroom lecture structure, such as developing formal problem specifications, reviewing subject literature, building prototypes, practicing the development of technical documentation and the oral defense of ideas.

The ability to solve problems in an area of study will be fostered, considering and evaluating alternative solutions to problems and being able to contribute novel solutions.

The TFM will be carried out as experimental work or coordinated with work placements in a company. The activities in the experimental mode, in the research laboratory, will comprise 375 hours of work, which is equivalent to three months of work. The work may be coordinated with an internship in a company with an equivalent dedication.

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 alimentaría.

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

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.

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 emprevistos, se prevean y minimicen los eventuales problemas y se anticipen sus soluciones.

Proyectar sobre problemas concretos sus conocimientos y saber resumir y extractar 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

6. Master's Final Project

Completion of the Master's final project for students to increase their skills in aspects related to the development of formal specifications of problems, literature review specialised in a subject, construction of prototypes, development of technical documentation and the defence of ideas in public and oral form.
The ability to solve problems in an area of study will be fostered, considering and evaluating alternative solutions to problems and being able to contribute novel solutions.
The contents of the subject are related to nutrition, food quality, food safety and food technology.

WORKLOAD

PRESENCIAL ACTIVITIES

Activity	Hours
Attendance at supplementary activities	0,00
Monitoring and tutoring of the master's thesis	0,00
Presentation and defence of the master's thesis	0,00
Total hours	**0,00**

NON PRESENCIAL ACTIVITIES

Activity	Hours
Independent preparation of the master's thesis	0,00
Preparation of the master's thesis project	0,00
Total hours	**0,00**

TEACHING METHODOLOGY

The Master's degree TFM module is 15 ECTS, which implies that the student must dedicate a minimum of 375 hours to its completion. The master's degree includes two modalities for completing the TFM:

Modality A. Experimental research work: option available both in the case of taking the optional research techniques and external internships.

Modality B. TFM coordinated with the completion of External Practices in companies or institutions: accrediting 300 hours of internship in a company or institution, together with the company tutor, the student will propose a research project (TFM) related to the company's activity (300 h). Exceptionally, in this modality a bibliographic research work (bibliographic TFM) can be presented as long as it is related to the activity of the company or institution. This modality must be approved by the CCA of the master's degree.

Monitoring and tutoring of the TFM

Preparation and presentation of the TFM report following the guidelines indicated on the Master's website.

EVALUATION

The student must prepare a report following the guidelines indicated on the master's website for evaluation by the corresponding tribunal. The TFM can only be evaluated once it is confirmed that the student has passed the evaluations provided for in the remaining subjects of the Master's Study Plan and, therefore has all the credits required to obtain the Master's degree.

The public presentation of the dissertation will take place in front of an examining board made up of three lectures designated by the CCA of the master's degree. The TFM will have two calls per academic year that are reflected in the virtual classroom.

The final grade of the student will be given by the lecturers in charge, taking into account the following aspects

a) Evaluation by the TFM tutor on the attitude, performance and learning process, by filling in a questionnaire, with a value of 30% of the total of the subject.

b) Evaluation by the TFM board of examiners, taking into account the report, the presentation and the defense, representing 70% of the total of the subject.

A mark of 5 or above is required to pass the course.

REFERENCES

- Those obtained by carrying out bibliographic searches of review and experimental articles of the selected subjects, in the databases, related to work activities.