COURSE DATA

DATA SUBJECT

Code: 44201
Name: Master's final project
Cycle: Master's Degree
ECTS Credits: 15
Academic year: 2025-26

STUDY (S)

Degree	Center	Acad. year	Period
2194 - Master's Degree in Personal and Comunity Nutrition	Facultat de Farmàcia i Ciències de l'alimentació	1	Indefinite (Individuals)

SUBJECT-MATTER

Degree	Subject-matter	Character
2194 - Master's Degree in Personal and Comunity Nutrition	Master's final project	MASTER THESIS PROJECT

COORDINATION

SORIANO DEL CASTILLO JOSE MIGUEL

SUMMARY

The master job order arises as a factor enabling the / as students increase their skills in ways that are not easy to acquire with the typical structure of classroom lessons, such as: interacting with customers, develop formal specifications of problems , look over specialized literature on a topic, build prototypes, practice developing technical documentation and the oral defense of ideas.
The ability to solve problems in a study area, considering and evaluating alternative solutions to problems and being able to provide innovative solutions are encouraged.
The type of project to be developed can be very variable, but always within the guidelines set by the objectives and competencies established for the title of Master. In any case, it can be said that the ultimate aim is to apply the skills acquired during their studies to the research activity.
The contents of the field will be different depending on the specific objectives of the project selection.
The master work order will be performed in the manner indicated by the rules of the University of Valencia. The work may be experimental, bibliographic or coordinated research practices in companies or entities with equal 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

2194 - Master's Degree in Personal and Comunity Nutrition

Adquirir el conocimiento que permita actuar en respeto a los derechos fundamentales y a los principios de igualdad.

Conocer y aplicar los conocimientos y competencias adquiridas en el ámbito profesional en nutrición y alimentación.

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.

Desarrollar y redactar resultados y/o publicar trabajos científicos en Nutrición.

Elaborar y manejar los escritos, informes y procedimientos de actuación más idóneos para los problemas suscitados y utilizando un lenguaje no sexista.

Know how to apply acquired knowledge and problem-solving skills in new or unfamiliar environments within broader (or multidisciplinary) contexts related to their area of study.

Know how to communicate your conclusions (and the underlying knowledge and reasons) to both specialist and non-specialist audiences in a clear and unambiguous way.

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

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

Possess the learning skills that will allow them to continue studying in a way that will be largely self-directed or autonomous.

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

To be able to integrate knowledge and face the complexity of formulating judgments from information that, being incomplete or limited, includes reflections on the social and ethical responsibilities linked to the application of their knowledge and judgments.

Utilizar las distintas técnicas de exposición oral, escrita, presentaciones, paneles, etc., para comunicar sus conocimientos, propuestas y posiciones y teniendo en cuenta un lenguaje integrador e igualitario.

DESCRIPTION OF CONTENTS

6. Master's Thesis

The final dissertation work is proposed as a factor enabling the / as students increase their skills in areas such as: interacting with customers, develop formal specifications of problems, be specialized in a subject bibliography, build prototypes, practice development technical documentation and the oral defense of ideas.
The type of project to be developed can be very variable, but always within the guidelines set by the objectives and competencies established for the title of Master. The ultimate aim is to apply the skills acquired during their studies to the research activity.
The contents of the course are related to Clinical Nutrition, Sports Nutrition and Food and Society.

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

Development and evaluation of projects.
In addition, the contents of the module will be related to the Sustainable Development Goals (SDG). This is

intended to provide students with knowledge, skills and motivation to understand and address these SDGs, while promoting reflection and criticism.

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EVALUATION

The Master's final project will be evaluated as follows:
a) Grade from academic tutor (30% of the final grade)
b) Evaluation, in a public event, by a tribunal made up of 3 Master's professors:
- Assessment of the written report of the Master's Final Project (30%).
- Assessment of the Presentation and defense of the Master's Final Project (40%).

REFERENCES

- Las obtenidas al realizar las búsqueda bibliográficas de artículos de revisión y experimentales de la temática seleccionada en las bases de datos, relativas a las actividades de la empresa.