

29230 - Food Design for People with Special Needs

Syllabus Information

Academic year: 2024/25

Subject: 29230 - Food Design for People with Special Needs

Faculty / School: 229 - Facultad de Ciencias de la Salud y del Deporte

Degree: 441 - Degree in Human Nutrition and Dietetics

ECTS: 6.0

Year: 4

Semester: First semester

Subject type: Optional

Module:

1. General information

The general objective of this subject is for students to acquire the basic knowledge of the design, development and launching of new food products aimed at populations with special requirements, from an applied perspective. Attendance and active participation in the theoretical classes as well as in the practical classes and cases is recommended..

2. Learning results

Demonstrate knowledge of the factors that influence the development of a food aimed at groups with special nutritional requirements.

Be able to participate in the design of a new food, as well as to carry out market research through surveys to assess the viability of the new food from a demand perspective.

3. Syllabus

Module 1. Innovation in the food sector

Concept and types of innovation; Innovation in the food sector; Opportunities, constraints and trends; Innovation management.

Module 2. Launch of new products

Product life cycle; Phases in the launching of new products; Case studies.

Module 3: New product development

Agents involved; Process, stages and tools; R&D&I project design and management.

Module 4. Market research

Research techniques; The survey; Measurement of variables; Sampling process.

Module 5. Data analysis with SPSS

Basic aspects; Characteristics of variables; Data base debugging; Descriptive and advanced analyses.

Module 6. Design applied to specific nutritional needs

Specific requirements; Ingredients and matrices; Validation tests; Legislative and regulatory aspects; Specific strategies.

4. Academic activities

- Participative master class: 30 hours.
- Problem solving and case studies: 7 hours.
- Laboratory practices: 3 hours.
- Practical classes in a computer classroom: 15 hours
- Field practices: 5 hours. Visits to fairs, food companies, research centres, etc. will be made.
- Supervised practical work: 10 hours. Individual and/or group work.

- Evaluation activities: 2 hours.

The proposed activities will include the preparation and presentation of papers, discussion of current issues, commentary of readings and interactive activities. External professionals with expertise in the subjects covered in the subject will be invited.

5. Assessment system

A) Continuous evaluation system

A.1. Individual evaluation questionnaire. (40% of the grade) Final test in the form of a questionnaire with multiple-choice questions and open questions of theoretical and practical content.

A.2. Evaluation of practical skills. (20% of the grade). Participation will be valued as well as the quality of the reports and presentations made in these practical classes.

A.3. Evaluation of group work (40% of the grade). Development and presentation of a project for a new product of food that will include a market study.

In order to be eligible for the continuous evaluation system, it is necessary to attend and report on a minimum of 60% of the practical activities and achieve a score of at least 5 in each section of the evaluation.

B) Overall evaluation system

There will be a global test for those students who do not follow the continuous evaluation system, who have not passed any of the continuous evaluation tests or who are not satisfied with the grade of the continuous evaluation.

This test will account for 100% of their evaluation, with 60% corresponding to A1 and A2 and 40% to A3.

In both systems, those who have achieved 50% of the grade will pass the subject.

6. Sustainable Development Goals

3 - Good Health & Well-Being

9 - Industry, Innovation and Infrastructure

12 - Responsible Production and Consumption