

## 29230 - Food Design for People with Special Needs

### Información del Plan Docente

Academic Year	2016/17
Academic center	229 - Facultad de Ciencias de la Salud y del Deporte
Degree	441 - Degree in Human Nutrition and Dietetics
ECTS	6.0
Course	4
Period	Half-yearly
Subject Type	Optional
Module	---

### **1.Basic info**

#### **1.1.Recommendations to take this course**

#### **1.2.Activities and key dates for the course**

### **2.Initiation**

#### **2.1.Learning outcomes that define the subject**

#### **2.2.Introduction**

### **3.Context and competences**

#### **3.1.Goals**

#### **3.2.Context and meaning of the subject in the degree**

#### **3.3.Competences**

#### **3.4.Importance of learning outcomes**

### **4.Evaluation**

### **5.Activities and resources**

#### **5.1.General methodological presentation**

#### **5.2.Learning activities**

#### **5.3.Program**

The program offered tries to help students achieve the expected results, and includes the following contents..

Section 1. Innovation in the food sector

## 29230 - Food Design for People with Special Needs

Contents: Concept and types of innovation; Food innovation; Opportunities, limits and trends. Innovation team management.

### Section 2. Launching of new products

Contents: Product life-cycle => Stages on the launching of new products; Examples of new products' successes and failures.

### Section 3. The food product development process

Contents: Agents, process and stages; Useful tools in product development; Quality of new developments; R&D Projects.

### Section 4. Market research

Contents: Introduction to market research; Research methods of primary data; The survey; Measurement of variables; The sampling process.

### Section 5. Data analyses with SPSS

Contents: Basic aspects of SPSS; Characteristics of the variables; Refinement of databases; Descriptive data analyses; Advanced data analyses.

### Section 6. Designing food for specific dietetic requirements

Contents: Specific considerations; Ingredients and food matrix; Validation assays; Food Laws and Regulations; Challenges and strategies for developing food for specific dietary management

## **5.4.Planning and scheduling**

## **5.5.Bibliography and recommended resources**