

## 63015 - Advances in technology of foods from vegetal origin

### Información del Plan Docente

Academic Year	2016/17
Academic center	105 - Facultad de Veterinaria
Degree	566 - Master's in Food Quality, Safety and Technology
ECTS	3.0
Course	1
Period	First semester
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

Lectures: theoretical lessons made with the help of audiovisual media, presenting the fundamentals of the techniques explained together with supplementary material such as tables and graphs, and links to web pages

Case studies: sessions will be held in classroom and laboratory. The development of new processes and products will be analyzed relying on information from scientific articles, specialized books and web pages. Students will prepare a presentation in small groups with the conclusions of these sessions to be presented and discussed with the whole group.

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### 5.2.Learning activities

The program offered to the students to help them to achieve the expected results includes the classroom teaching and the analysis of case studies in the laboratory and classroom.

### 5.3.Program

#### **Theoretical sessions: 15 hours**

SESSION 1. New trends in the sector of vegetable fresh products

SESSION 2. Clean technologies for the disinfection of vegetable products

SESSION 3. New conservation technologies

SESSION 4. Trends in the sector of juices and purees

SESSION 5. The valorization of agro-products

SESSION 6. Technological and nutritional aspects of the innovation in the sector of cereals, legumes and pseudocereals.

SESSION 7. Technological and nutritional aspects of the innovation in the sector of oil derived products

#### **Practical sessions: 15 hours**

In these sessions (2-3 hours) the development of new products and processes will be analyzed in laboratory and in classroom sessions. For this purpose scientific articles, books, web information and experience of teachers will be employed.

SESSION 1: New methods of preservation of fruits and vegetables

SESSION 2: New technologies for the sanitation of of fruits and vegetables

SESSION 3: Instrumental and sensory analysis of cereals and cereal products

SESSION 4: Olive oil tasting

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**5.4.Planning and scheduling**

**5.5.Bibliography and recomended resources**