

63023 - Master's Dissertation

Información del Plan Docente

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| Academic Year | 2016/17 |
| Academic center | 105 - Facultad de Veterinaria |
| Degree | 566 - Master's in Food Quality, Safety and Technology |
| ECTS | 12.0 |
| Course | 1 |
| Period | Second semester |
| Subject Type | Master Final Project |
| 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

The students will carry out the Master Thesis under the direction of a supervisor or supervisors, in a research group at Zaragoza University or at another research institute. The supervisor should have a PhD degree and should be a lecturer teaching at the Master, though exceptions will be accepted if justified. In such case, it will be advisable that the supervisor had some connection with a research group at the university. Furthermore, the approval of the supervisor by the Comisión de Garantía de Calidad de los Títulos de Master de la Facultad de Veterinaria will be necessary.

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The supervisor of the Master Thesis will be in charge of introducing the student in the research group in which the project will be developed, training on the techniques and on the handling of the equipments, and supervising the experimental design and directing the bibliography survey. It is very important that the supervisor would allow the student to act with some autonomy to acquire certain skills, such as facing new situations, sorting out practical problems and using the acquired theoretical and practical knowledge.

5.2.Learning activities

1. The learning activities related with the Master Thesis will be established by the supervisor and will be related with the experimental development of the work. These activities will be carried out throughout the course until the presentation and defense of the Master Thesis. The Master Thesis will consist of 12 ECTS.

The general research lines in which the Master Thesis can be developed are included in Annex I, although is necessary to indicate that they can be subjected to slight variations, being modified, by adding new lines or eliminating some of them, depending on the research projects that the lecturers have in progress. Therefore, the students will be informed at the beginning of the course of the lines that are offered to develop the Master Thesis at the corresponding academic year.

2. Annex I

RESEARCH LINES IN THE FOOD TECHNOLOGY AREA

- Processes of the food industry
- Preservation and hygienization of food
- Preharvesting factors affecting to food quality of vegetals
- Application of post-harvesting technologies in the preservation of fruits, and edible carpophores and in the obtention of new vegetal products
- Extra olive oil: characterization and use as a raw product and in the culinary process of frying
- Culinary technology: changes that occur in foods during cooking. Design of new textures and flavors
- Development of new functional foods in bakery directed to colectivities with specific pathologies
- Milk proteins with biological activity
- Effect of technological treatments on the structure and functional and technological properties of food proteins,
- Development of immunochemical methods applied to the food quality control

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- Development of new systems to improve preservation of meat and fresh fish and their products.
- Optimization of formulation and processing in meat derived products

RESEARCH LINES IN NUTRITION AND BROMATOLOGY AREA

I) Evaluation and control of chemical risks mediated by food

- Risk assessment and surveillance of organic contaminants persistent in the food chain
- Zoosanitary products and their residues
- Residues in honey and other bee products

II) Evaluation and control of biological risks mediated by food

- Pathogenic microorganisms in food
- Prevalence of antibiotic resistances of pathogenic bacteria isolated from food
- Microbiological quality of foods from vegetable and fungal origin
- Application of molecular techniques in the evaluation of quality and food safety
- Fungus and mycotoxins in raw materials and foods
- Parasitic agents

III) Nutritional quality and bromatological in foods

- Bioactive compounds and antioxidant activity of foods

5.3.Program

5.4.Planning and scheduling

5.5.Bibliography and recommended resources