

29230 - Food Design for People with Special Needs

Información del Plan Docente

Academic Year	2018/19
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	Half-yearly
Subject Type	Optional
Module	---

1.General information

1.1.Aims of the course

1.2.Context and importance of this course in the degree

1.3.Recommendations to take this course

2.Learning goals

2.1.Competences

2.2.Learning goals

2.3.Importance of learning goals

3.Assessment (1st and 2nd call)

3.1.Assessment tasks (description of tasks, marking system and assessment criteria)

4.Methodology, learning tasks, syllabus and resources

4.1.Methodological overview

The learning process that has been designed for this subject is based on the following aspects:

Attendance to face-to-face activities (participatory lectures, problem solving and case studies, laboratory practices, computer practices, conducting surveys) and the realization of project to design a new adapted food, including a market research conducted through a survey. All the activities imply an autonomous work of the student for the achievement of the learning results.

4.2.Learning tasks

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

- Participative lectures: sessions in which the professor introduces the theoretical concepts together with real examples that ease the comprehension and application of these concepts, and encouraging student participation at all times..
- Problem solving and case studies: presentation of real problems and cases, elaboration and presentation of projects, discussion of current and emerging topics, essays and interactive activities. All these activities will be carried out individually or in groups.
- Laboratory and computer practices: In addition to the resolution of problems and cases in the classroom, practical activities will be carried out in order to reinforce the theoretical contents of the subject in the laboratory and in computer rooms.
- Field work: Site visits to food trades, food companies, research centres and/or seminars with experts in the field of food R&D&i.
- Tutorials about projects: Projects carried out both inside and outside the classroom, individually or in groups. The professors will supervise the projects carried out by the students, clarify their doubts about the theoretical and/or practical contents of the subject.
- Assessment.

4.3.Syllabus

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

Section 1. Food Innovation

Concept; Types of innovation; Innovation in Food; Opportunities, limits and trends;

Management of innovation.

Section 2. Launching of new products

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

Section 3. Food product development

Agents; Process and steps: Tools in food product development. Design and management of R&D projects.

Section 4. Market research

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

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Section 5. Data analyses with SPSS

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

Section 6. Food products for consumers with specific nutrition needs

Specific aspects; ingredients and food matrix; Validation studies; Legislative aspects; Specific strategies used in production of food for specific nutrition requirements.

4.4.Course planning and calendar

The classroom activities are distributed as follows:

- Participative lectures: (1,2 ECTS) 30 hours
- Problem solving and case studies: (0,4 ECTS) 10 hours
- Laboratory and computer practices: (0,4 ECTS) 10 hours
- Field work: (0,4 ECTS) 10 hours
- Tutorials about projects: (0,8 ECTS): 20 hours

At the beginning of the course, a calendar with the distribution of activities by modules and weeks. will be communicated via the e-learning platform (ADD) of the Universidad de Zaragoza.

Information about timetables and rooms is available at the official website of the degree.

4.5.Bibliography and recommended resources