

29230 - Food Design for People with Special Needs

Información del Plan Docente

Academic Year	2017/18
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.Introduction

1.2.Recommendations to take this course

1.3.Context and importance of this course in the degree

1.4.Activities and key dates

2.Learning goals

2.1.Learning goals

2.2.Importance of learning goals

3.Aims of the course and competences

3.1.Aims of the course

3.2.Competences

4.Assessment (1st and 2nd call)

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

5.Methodology, learning tasks, syllabus and resources

5.1.Methodological overview

5.2.Learning tasks

5.3.Syllabus

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

Section 1. Innovation in the food sector

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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.Course planning and calendar

5.5.Bibliography and recommended resources