

Academic Year/course: 2021/22

68765 - Advances in technology of foods from vegetal origin

Syllabus Information

Academic Year: 2021/22

Subject: 68765 - Advances in technology of foods from vegetal origin

Faculty / School: 105 - Facultad de Veterinaria

Degree: 631 -

ECTS: 3.0

Year: 1

Semester: Second semester

Subject Type: Optional

Module:

1. General information

2. Learning goals

3. Assessment (1st and 2nd call)

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:

Master classes: they will be carried out with the help of audiovisual media, presenting the fundamentals of the techniques that are explained together with complementary material such as tables and graphs, and links to web pages where the information can be expanded.

Practical cases: classroom sessions will be held where the development of new processes and products will be analyzed, with information obtained from scientific articles, specialized books and web pages. The students will prepare in small groups a presentation with the conclusions of these sessions that will be presented and discussed with the whole group.

4.2. Learning tasks

The program offered to the student to help him achieve the expected results includes the teaching of lectures and participative theoretical sessions and the analysis of practical cases both in the laboratory and in the classroom.

4.3. Syllabus

THEORETICAL SESSIONS: 15 hours

TOPIC 1. Introduction to the horticultural sector: current problems and trends in the horticultural sector of fresh and their derived products

TOPIC 2. New conservation technologies

UNIT 3. Clean disinfection technologies

UNIT 4. Technological and nutritional aspects of innovation in the cereals, legumes and pseudo-cereals sector.

UNIT 5. Technological and nutritional aspects of innovation in the oilseed sector.

PRACTICAL SESSIONS: 15 hours

In 2-3 hour sessions, the development of new products and processes will be analyzed both in the laboratory and taking as models scientific articles, books, web information and the own experience of the responsible teachers. The sessions will take

place in the classroom and in the laboratory.

SESSION 1: New methods of preserving plant products (2 sessions)

SESSION 2: New technologies for sanitizing plant products (2 sessions)

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

SESSION 4: The olive oil tasting

4.4. Course planning and calendar

The calendar of the master's degree and the programming of the theoretical and practical sessions of the subject will appear throughout the month of September on the website of the Faculty of Veterinary, at the following address:

<http://veterinaria.unizar.es/>

4.5. Bibliography and recommended resources

The bibliography for the current academic year is kept up to date and is consulted on the Library's website (search for recommended bibliography at library.unizar.es).