

Academic Year/course: 2022/23

29230 - Food Design for People with Special Needs

Syllabus Information

Academic Year: 2022/23

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: First 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 methodology followed in this course is oriented towards the achievement of the learning objectives. A wide range of teaching and learning tasks are implemented, such as lectures, problem-solving, case studies, laboratory sessions, fieldwork, tutorials, and assessment tasks.

4.2. Learning tasks

This course is organized as follows:

- **Lectures** (1.2 ECTS: 30 hours). sessions in which the professor introduces the theory concepts together with real examples that ease the comprehension and application of these concepts, and encourages student participation at all times.
- **Problem-solving and case studies** (0.4 ECTS 10 hours). presentation of real problems and cases, elaboration and presentation of projects (including a market research conducted through a survey), discussion of current and emerging topics, essays, and interactive activities. All these activities will be carried out individually or in groups.
- **Laboratory and computer sessions** (0.4 ECTS 10 hours). 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 course in the laboratory and in computer rooms.
- **Fieldwork** (0.4 ECTS 10 hours). Visits to food trades, food companies, research centres and/or seminars with experts in the field of food R&D&i.
- **Tutorials** (0.8 ECTS: 20 hours). 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 tasks**
- **Autonomous work and study**

4.3. Syllabus

This course will address the following topics:

- **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.
- **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 the production of food for specific nutrition requirements.

4.4. Course planning and calendar

Further information concerning the timetable, classroom, office hours, assessment dates and other details regarding this course will be provided on the first day of class or please refer to the Faculty of Health and Sport Sciences website and Moodle.

4.5. Bibliography and recommended resources

<http://psfunizar10.unizar.es/br13/egAsignaturas.php?codigo=29230>