

30809 - Production of raw materials in the food industry

Syllabus Information

Academic year: 2024/25

Subject: 30809 - Production of raw materials in the food industry

Faculty / School: 105 - Facultad de Veterinaria

Degree: 568 - Degree in Food Science and Technology

ECTS: 6.0

Year: 1

Semester: First semester

Subject type: Compulsory

Module:

1. General information

The general objective of this subject is for students to acquire basic knowledge of the different systems of animal and plant production, and to associate these processes to the quality of raw materials in the food industry.

These approaches and objectives are aligned with the Sustainable Development Goals (SDGs) of the 2030 Agenda of United Nations (<https://www.un.org/sustainabledevelopment/es/>), given that the production of raw materials of animal and plant origin aims to: end hunger by producing healthy food and well cared for animals (Goal 2 and 3), a quality education (Goal 4), Use/Produce Affordable and Non-Polluting Energy (Goal 7), decent work and economic growth (Goal 8), Responsibility in Production and Consumption (Goal 12), and the optimization of natural resources and the maintenance of the environment (Goal 13 and 15).

2. Learning results

- To possess a basic knowledge of plant and animal food production systems.
- To be able to characterize and typify the main raw materials of vegetable and animal origin.
- To be able to understand the influence of the different factors linked to production on the quality of raw materials.
- To be able to work in a team, synthesize the available information on a topic, present and justify their opinion on it, and present it publicly, both orally and in writing.

3. Syllabus

BLOCK 1. Swine production.

BLOCK 2. Poultry production: meat and laying.

BLOCK 3. Cattle production: meat and milk.

BLOCK 4. Sheep and goat production.

BLOCK 5. Plant production and food.

BLOCK 6. Botany of crop plants.

BLOCK 7. Conditioning factors of plant production.

BLOCK 8. Plant production systems and techniques.

4. Academic activities

Master classes: 46 hours

Theoretical sessions in which the contents of the subject will be explained

Practices related to raw materials of animal origin: 4 hours

Visit to the Animal Experimentation Service's livestock species facilities. Work presentation

Practices related to raw materials of vegetable origin: 4 hours

Laboratory practices on seed recognition of different crop species.

Seminars: 6 hours

Personal study. 88 hours

Assessment tests. 2 hours

5. Assessment system

The subject will be assessed by the continuous assessment system by means of the following activities:

- Individual written test: It will consist of two parts related to the contents taught on Production of Raw Materials of Plant and Animal Origin (50%). The test will consist of multiple choice questions (with 4 options) so that a correct answer will add 1 point and a wrong answer will subtract 0.33 points. Each part will have a 50% impact on the final grade, and it will be necessary to obtain a minimum grade of 4 out of 10 in each of them in order to pass. The global test grade will account for 80% of the final grade.

- Teamwork: It will consist of two papers elaborated in groups (2-3 students) that will have to be presented orally.

The topics will be related to different aspects of animal production, in one case, and plant production in the other. The evaluation will be based on the clarity and precision in the use of language, the ability to synthesize and the relevance of the contents. The grade for each paper will account for 10% (20% in total) of the final grade. Those students who do not take them may take a multiple-choice exam on the papers presented by their group mates in their corresponding session. The grade of the assignments will be valid for all the calls that the student needs to pass the subject.

6. Sustainable Development Goals

2 - Zero Hunger

3 - Good Health & Well-Being

12 - Responsible Production and Consumption