63023 - Master's Dissertation

Información del Plan Docente

Academic Year	2017/18
Faculty / School	
Degree	
ECTS	12.0
Year	---
Semester	Second semester
Subject Type	
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

Students will carry out the Master's Dissertation under the guidance of a supervisor or supervisors belonging to a research group at the University of Zaragoza or another research institute. The supervisor should have a PhD degree and be a lecturer in the Master's, though exceptions will be accepted if justified. In such case, it would be advisable that the supervisor has some connection with a research group of the university. Furthermore, the approval of the supervisor by the Comisión de Garantía de Calidad de los Títulos de Master de la Facultad de Veterinaria will be necessary.

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The supervisor of the Master's Dissertation will be in charge of introducing the student in the research group in which the project will be developed, training the student on the techniques and handling of equipment, and supervising the experimental design and directing the bibliography review. It is very important that the supervisor allows the student to act with some autonomy to acquire certain slkills, such as facing new situations, sorting out practical problems and using the acquired theoretical and practical knowledge.

5.2.Learning tasks

The learning activities related with the Master's Dissertation (12 ECTS) will be decided by the supervisor and will be related to the experimental development of the project. These activities will be carried out througout the course until its presentation and defense.

5.3.Syllabus

The general research lines in which the Master's Dissertation are listed below, although they can be object of modification (add or eliminate research lines), depending on the research projects that the lecturers have in progress. Therefore, the students will be informed at the beginning of the course of the lines that are offered each academic year.

RESEARCH LINES IN THE FOOD TECHNOLOGY AREA

- Processes of the food industry
- Preservation and hygienization of food
- Preharvesting factors affecting the food quality of vegetals
- Application of post-harvesting technologies in the preservation of fruts, and edible carpophores and in the obtention of new vegetal products
- Extra olive oil: characterization and use as a raw product and in the culinary process of frying
- Culinary technology: changes that occur in foods during cooking. Design of new textures and flavors
- Development of new functional foods in bakery directed to colectivities with specific pathologies
- Milk proteins with biological activity
- Effect of technological treatments on the structure and functional and technological properties of food proteins
- Development of immunochemical methods applied to the food quality control
- Development of new systems to improve preservation of meat and fresh fish and their products
- Optimization of formulation and processing in meat derived products

RESEARCH LINES IN NUTRITION AND BROMATOLOGY AREA

I) Evaluation and control of chemical risks mediated by food

- Risk assessment and survaillance of organic contaminants persistent in the food chain
- Zoosanitary products and their residues
- Residues in honey and other bee products

II) Evaluation and control of biological risks mediated by food

- Pathogenic microorganisms in food
- Prevalence of antibiotic resistances of pathogenic bacteria isolated from food
- Microbiological quality of of foods from vegetable and fungal origin
- Application of molecular techniques in the evaluation of quality and food safety
- Fungus and mycotoxins in raw materials and food
- Parasitic agents

III) Nutritional quality and bromatological in food

- Bioactive compounds and antioxidant activity of food

5.4.Course planning and calendar

Provisional course planning:

- October: Information about the Master's Dissertation and request for assignment of supervisors.
- First half of November: communication of the assignment of suppervisors and beginning of the work.
- March: Dissertation proposal to the Quality Assurance Commission of the Master's Degree before 1st March.

Four calls for the defense of the dissertation: February, July, September and December. The exact dates will be announced on the website of the Faculty of Veterinary: https://veterinaria.unizar.es/academico/

5.5.Bibliography and recommended resources