

SYLLABUS

Code-Course	053222 - Certified Production and Quality Brands		
Thematic Area	Cooking class	Year	Third
Course Type	Mandatory	Credits	3 cr. ECTS
In-class Hours	30 hours	Hours of Individual Work	45 hours

BRIEF COURSE DESCRIPTION

The aim of this course is that students learn the certified production systems and the fundamentals of each of them; their similarities and differences; the impact on the quality of the products; the quality marks and what differentiate them and analyse the relationship between quality marks and product quality.

Students will understand the need to establish objective criteria used to select and evaluate the quality of food products.

GENERAL SKILLS

GS8 – Build hypothesis, collect and interpret information according to the scientific method.

SPECIFIC SKILLS

SS9 – Recognize and apply the main basic operations of the industrial processes in order to guarantee the control of the processes and products intended for human consumption.

SS10 – Identify the geographical origin of the products and the influence of local factors in their distribution.

LEARNING OBJECTIVES

- Know the certified production systems, the fundamentals of each of them, the similarities and differences, and the impact on product quality.
- Understand the reason for quality brands and the rationale that differentiates them, and analyze the relationship with product quality.

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- Understand the need to establish objective criteria for the selection of food products.

THEMATIC CONTENTS

1. Introduction to production systems.
2. Certified production systems.
3. Quality marks

LEARNING METHODOLOGY

Classes in this course will follow a theoretical format but it will combine different modalities such as lectures, case studies that include research, discussions and conferences.

ASSESSMENT SYSTEM

The assessment system assesses the student's achievement of learning outcomes regarding the subject's own competences.

Students may choose between continuous assessments throughout the year or a final examination at the end of the course.

Continuous assessment: the teaching-learning process is assessed by a continuous monitoring of the work done by the students throughout the course.

Final examination: it assesses the students' learning outcomes by means of a final exam at the end of the course. Students who cannot come to class regularly due to justified reasons will be assessed at the end of the course.

Assessment systems	Continuous	Final
Students assignments	30%	40%
Mid-term written tests	35%	-
Final written exam	35%	60%

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Review and Reassessment of the Course

The student has the right to review all the evidences that have been designed for the assessment of learning.

If a student fails to achieve the learning objectives of the course, in order to opt for the reassessment of the course and submit a new reassessment task, it will be mandatory to fulfill one of these conditions:

A) Students must have been awarded a mean grade of 5.0 or higher in relation to the activities carried out throughout the semester without taking into account the final exam/s (both continuous assessment and single assessment) and having attended the final exam.

B) Students must have been awarded a final minimum grade of 4.0 in the overall course.

After the reassessment, the maximum grade is 5.0 in the overall course.

BIBLIOGRAPHY

Asociación para la agricultura biodinámica en España. <http://www.biodinamica.es/> .

Demeter. <http://www.demeter.es/>

Departament d' Agricultura, Ramaderia, Pesca i Alimentació:

http://agricultura.gencat.cat/ca/dar_cercador/?q=marques+de+qualitat&site=agricultura

Integrated Organization for Biological and Integrated Control: Integrated Production Principles of IOBC. . https://www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html

SCS Global Services. <https://www.scsglobalservices.com/>