

# SYLLABUS

## *Bachelor Degree in Culinary and Gastronomic Sciences*

Code-Course	054900 - Final Project		
Thematic Area	Final Project	Year	4th
Course Type	Final Project	Credits	12 cr. ECTS
In-class Hours	10 hours	Hours of Individual Work	290 hours

### BRIEF COURSE DESCRIPTION

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The Bachelor Degree Final Project (henceforth BDFP) is a compulsory subject and is placed in the last course. It is a theoretical or practical work in which the student develops his/her interests or professional motivations.

After a first formative stage, the BDFP supposes the completion of the learning from the degree in which the acquired competences are reflected, as well as their application and development. It is a research or application work. In it, the student, depending on his/her interests and professional motivations, delves into some aspect of the chosen specialization.

### BASIC SKILLS

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BS2 - Students can apply their knowledge to their work or vocation in a professional way and have skills typically demonstrated through the production and defence of arguments, and the solving of problems within their area of study.

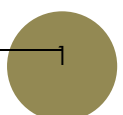
BS3. Students have the ability to gather and interpret relevant data (usually within their field of study) to make judgements that include reflection on relevant social, scientific and ethical issues

BS4 - Students can communicate information, ideas, problems and solutions to either a specialised or general audience.

BS5 - Students have developed the learning skills necessary to undertake further studies with a high degree of autonomy.

### GENERAL SKILLS

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GS2- Making an extra effort to reach a goal or objective, undertaking new challenges, projects, etc.

GS8- Formulating hypotheses, collecting and interpreting information following the scientific method.

## **SPECIFIC SKILLS**

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SS03 -Organizing, developing and evaluating the processes of culinary production, arrangement and design of dishes.

SS04 - Knowing how to lead the design of the creation of a culinary space, taking into account the optimization of production and health legislation.

SS11- Interpreting and applying food safety regulations in culinary areas.

SS12 - Understanding the importance of food as a conditioning factor of the health status and quality of life of the population.

SS16 - Informing and advising scientifically and technically the food industry and consumers to design intervention and training strategies in the field of culinary and gastronomic science.

SS17 - Interpreting the relevant information at the economic-financial level of the catering companies, in order to carry out the diagnosis and adequate control and adopt corrective measures that can be applied to guarantee the sustainability of the business.

SS18 - Understanding the legal framework and interpreting the legal texts that apply to the development of business activity in the field of catering.

SS20 - Designing the culinary production processes by determining the organizational structure and the necessary resources, taking into account the objectives of the company.

SS21 - Developing new processes and products this way generating new opportunities in the culinary and gastronomic field.

## **LEARNING OBJECTIVES**

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- Analyze problems through research methods based on the identification and management of different variables.
- Design and structure a method of research.

- Analyze, interpret and infer data and results: elaboration of a report.

## THEMATIC CONTENTS

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1. Approach of the investigation.
  - 1.1. Definition of the Subject of study.
  - 1.2. Research goals.
  - 1.3. Bibliographic review.
  - 1.4. Methodological possibilities.
2. Development.
  - 2.1. Application of the methodology
  - 2.2. Production of results.
3. Contribution.
  - 3.1. Interpretation of results.
  - 3.2. Conclusions.

## LEARNING METHODOLOGY

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The purpose of this subject is the training of the student in the development of a research work where a diversity of learning strategies can converge.

Thus, three options for access to learning have to be considered in order to respond to the diversity of students and to be able to maximize their potential, allowing the international mobility of the students:

- The students develop their project linked to a research group of the campuses of UB Food, ESAB-UPC and CETT-UB.
- They can carry out their project based on a collaboration agreement with a company in the sector (national or international) where students can develop their application work.

Independently of the chosen BDFP typology, the student participates in a theoretical session based on the phases to be followed for the research process, which will be followed by tutoring sessions with the assigned professor in each of the proposed BDFPs.

## ASSESSMENT SYSTEM

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The assessment is the process of evaluation of the degree of assimilation of the learning by the student in relation to the competences of this subject.

In this sense the student in this case can only follow the process of continuous assessment of the subject.

In order to carry out the assessment, a combined system of evidences has been designed, each of them responding to different levels of acquisition degree of different items related to the objective of the subject. Thus, we can distinguish these elements of evaluation, in which differential aspects can be considered:

ASSESSMENT SYSTEMS	Continuous	Final
Written work (Final report)	50%	---
Writing an article	10%	---
Oral defense	15%	---
Tutor's assessment	25%	---

### **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 fulfil 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.

### **SOURCES OF BASIC INFORMATION**

Belmonte, M. (2002): *Enseñar a investigar: orientaciones prácticas*. Ediciones Mensajero. Bilbao.

Cervo, AL, Bervian, PA. (2000): *Metodología científica*. Mc Graw Hill. México. Coromina, E.,

Casacuberta, X., i Quintana, D. (2000): *El treball de recerca. Pròces d'elaboració, memòria escrita, exposició oral i recursos*. Eumo Editoria. Vic.

Dieterich, H. (2005): *Nueva Guía para la investigación científica*. Ariel. Barcelona.

Eco, U. (1992): *Cómo se hace una tesis: técnicas y procedimientos de estudio, investigación y escritura*. Ed. Gedisa. Barcelona.

Hernández, R., Fernández, C., Babtista, P. (2003): *Metodología de la investigación*. McGraw-Hill. Mexico.

Tolchinski, L., Rubio, MJ., Escofet, A. (2002): *Tesis, tesinas y otras tesituras : de la pregunta de investigación a la defensa de la tesis*. Editorial Universitat de Barcelona. Barcelona.

Prats, J. (2004): *Técnicas y recursos para la elaboración de tesis doctorales: bibliografía y orientaciones metodológicas*. Universitat de Barcelona. Departament de Didàctica de les Ciències Socials. Barcelona.

Walter, M. (2000): *¿Cómo escribir trabajos de investigación?*. Gedisa. Barcelona.