

MODULE	CONTENT	YEAR	TERM	CREDITS	TYPE
Final Degree Work (TFG)	Final Degree Work (TFG)	4º	2º	6	Obligatory
LECTURERS			CONTACT INFORMATION		
<p>In the TFG course, students will get in touch with their respective tutor, which will be assigned after enrollment in the course.</p> <p>This course is coordinated by the Comisión de TFG, Comisión de Ordenación Académica and the deanship of the Faculty, which include the participation of the Secretariat of the Centre.</p>			This information will be individualized for each student depending on the tutor assigned to them.		
			TUTORING AND MEETINGS		
			This information will be individualized for each student depending on the tutor assigned to them.		
DEGREE WITHIN THE SUBJECT IS TAUGHT			OTHER DEGREES IN WHICH MAY BE OFFERED		
Science and Food Technology			Not applicable		
PREREQUISITES AND/OR RECOMMENDATIONS					
<ul style="list-style-type: none"> The student may not register for the TFG until the last course. In order to study the matter, the student must have surpassed all first-year subjects and core subjects and at least 75% of the credits of the degree. In the case of adaptations of a plan prior to the current curriculum studies, the Comisión de Ordenación Académica, with justification, will consider exceptional situations to what is stated in this paragraph. To proceed to the defense of the TFG, the student must have passed all the Degree credits, excluding the TFG and external practices. 					
BRIEF ACCOUNT OF THE SUBJECT PROGRAMME					
<p>The TFG is an autonomous and individual work that every student will perform under the guidance of a tutor, who will act as a catalyst and facilitator of the learning process. This work will allow the student show seamlessly received training contents and acquired skills associated with the corresponding Degree. In cases where academic committee so defined, the work can be done together in small groups of no more than five students, though necessarily each student must submit a report and must make an individual defense of the same.</p>					



GENERAL AND PARTICULAR COMPETENCES

- CG.06 - Ethical commitment capacity.
- CG.07 - Capacity for analysis and synthesis.
- CG.08 - Critical Thinking.
- CG.09 - Motivation for quality.
- CG.10 - Capacity of organization and planning.
- CG.11 - Ability to manage information.
- CG.12 - Ability to adapt to new situations.
- CG.13 - Ability awareness of environmental issues.
- CG.05 - Decision-making.
- CG.01 - Ability to express themselves properly in Spanish in its disciplinary field.
- CG.02 – Troubleshooting.
- CG.03 – Teamwork.
- CG.04 - Ability to apply theoretical knowledge in practice.
- CG.14 - Design and project management.
- CB1 - That the students have demonstrated knowledge and understanding in a field of study that part of the basis of general secondary education, and is typically at a level which, although it is supported by advanced textbooks, includes also some aspects that imply knowledge of the forefront of their field of study.
- CB2 - That students can apply their knowledge to their work or vocation in a professional manner and have competences typically demonstrated through devising and sustaining arguments and solving problems within their field of study.
- CB3 - That students have the ability to gather and interpret relevant data (usually within their field of study) to inform judgments that include reflection on relevant social, scientific or ethical.
- CB4 - That students can communicate information, ideas, problems and solutions to an audience both specialist and non-specialist.
- CB5 - That students have developed those learning skills necessary to undertake further studies with a high degree of autonomy.
- CT.1 - Know and master a foreign language.
- CT.2 - Ability to use ICT jauntily.
- CE.16 - Implement the principles and methodologies to define the professional profile of the scientist and technologist of food, demonstrating integrated the acquisition of skills and competencies that includes the degree.

OBJECTIVES (EXPRESSED IN TERMS OF EXPECTED RESULTS OF THE TEACHING PROGRAMME)

- Understand the role of graduate in Science and Food Technology at the various agencies and public and private entities in which they can perform their work.
- Working in a laboratory of food analysis.
- Carry out the work of production and food processing in different food industries.
- Evaluate the main parameters for quality control of the different food sectors.
- Know what the quality management systems within industries assurance systems and implement total quality and health quality.



- Make health, food science and legal advice to companies.
- Conduct marketing activities and market research of food products.
- Working in an R + D + i in a food industry.
- Assess nutritional diets for different communities.
- Conduct activities to promote health through dietary and nutritional advice.
- To work towards the commercialization of food
- Develop, present and defend a job related to the professional profile.
- Acquiring the ability to integrate lessons learned during the studies as well as the competences of the degree.

DETAILED SUBJECT TOPICS

- Techniques for writing scientific documentation.
- Techniques of how to make presentations, documentation, etc.
- Proposition of problems and hypothesis.
- Critical Methodology.
- Treatment of direct and indirect sources. Treatment of complementary sources.
- Modes referencing from literature sources.
- Value and usefulness of the documentary sources in the investigative process.

BIBLIOGRAPHY

Not applicable

RECOMMENDED INTERNET LINKS

All information concerning TFG can be found on the following link: <http://farmacia.ugr.es/tfg/>

TEACHING METHHODOLOGY

- Sessions for discussion and debate.
- Analysis of sources and documents.
- Conducting group work.
- Making individual tasks.
- Follow up of the TFG.
- Tutoring.
- Training activities related to the TFG (workshops about bibliography, public speaking, etc.).

SYSTEM FOR ASSESSING THE ACQUISITION OF THE COMPETENCES AND KNOWLEDGE

1. The TFG should undergo a public defense against an Evaluation Commission for a maximum time of 15 minutes, which may be followed by a discussion period of up to 10 minutes.
2. The defense will be public and will be convened in good time through the usual channels used for other subjects in Grades, the Faculty website.
3. Following the act of defense, the Commission qualify the work, bearing in mind the report submitted,



the presentation and discussion held during the act of defense and the report issued by the tutor. As evaluation criteria should take into account the acquisition of competences that, according to paragraph 3.2 of Annex I of RD 861/2010, confers acquiring the Certificate and which is specified in each Degree Verifica Document.

- 4. The rating issued by the Commission shall numeric character and obtained by the arithmetic mean of the rating issued by each of its members.
- 5. If the final grade is less than 5, the Commission issued a short report explaining the reasons for this qualification for the student to improve the quality of the work presented if subjected to further evaluation.
- 6. The evaluation of the TFG shall be based on the Regulations for the TFG at the Faculty of Pharmacy.

DESCRIPTION OF THE EXAMS THAT WILL BE PART OF THE FINAL SINGLE EVALUATION ESTABLISHED IN THE "REGULATION OF EVALUATION AND QUALIFICATION OF STUDENTS OF THE UNIVERSITY OF GRANADA"

Not applicable

ADDITIONAL INFORMATION

Not applicable

