

Syllabus

Course description

Course title	Research and Development for food production
Course code	44729
Scientific sector	Agr/15
Degree	Master
Semester	1 st
Year	II
Academic year	2024/25
Credits	4
Modular	No

Total lecturing hours	20
Total exercise hours	20
Attendance	
Prerequisites	Knowledge of unit operations of food technology
Course page	

Specific educational objectives	<p>Type of course: area affine integrativa Scientific area: Food Technology The course is part the profile “Food quality control and management”</p> <p>The course is designed to prepare students to work autonomously and in team in the food research and development sector. These skills will be reached by challenging students in two interactive and dynamic learning projects:</p> <ol style="list-style-type: none"> 1) Simulation of the process of design and development of a food product by a R&D centre within a food company (20 h). 2) Development of research activity plans (20 h) <p>Student projects will be then presented to the class and jointly discussed in relation to coherence, efficacy, overall feasibility and sustainability.</p>
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Learning outcomes	<p>Students are expected to:</p> <ul style="list-style-type: none"> - know the basic structure of R&D process; - recognize the role of the food technology expert in the R&D process; - recognize R&D decision makers; - develop research activity plans and critically select them; - communicate product, process and project ideas in a professionally manner; - develop independent thinking, communication skills, learning and team working capability.
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Assessment	Written and project work: written exam (students are asked to write a draft of an assigned R&D activity) with review questions and oral presentation of projects done in groups.
Assessment language	English
Evaluation criteria and criteria for awarding marks	Admission to the final written exam on participation to the projects: ability to work in a team, creativity, skills in critical thinking Final mark: clarity and organization of the answers, mastery of technical language, ability to establish relationships between different aspects of R&D.
Required readings	
Supplementary readings	