



Academic year	2016-17
Subject	10285 - Innovation and Development Seminars
Group	Group 1, AN
Teaching guide	D
Language	English

### Subject identification

<b>Subject</b>	10285 - Innovation and Development Seminars
<b>Credits</b>	0.52 de presencials (13 hours) 1.48 de no presencials (37 hours) 2 de totals (50 hours).
<b>Group</b>	Group 1, AN (Campus Extens)
<b>Teaching period</b>	Annual
<b>Teaching language</b>	Spanish

### Professors

Lecturers	Horari d'atenció als alumnes					
	Starting time	Finishing time	Day	Start date	Finish date	Office
Josep Mercader Barcelo <a href="mailto:josep.mercader@uib.es">josep.mercader@uib.es</a>						You need to book a date with the professor in order to attend a tutorial.
Andreu Palou Oliver <a href="mailto:andreu.palou@uib.es">andreu.palou@uib.es</a>						You need to book a date with the professor in order to attend a tutorial.

### Contextualisation

#### TEACHERS:

**Dr. Andreu Palou** (Professor of Biochemistry and Molecular Biology, 1987) is the general director of the Laboratory of Molecular Biology, Nutrition and Biotechnology and Nutrigenomics research group at UIB, with 27 researchers. His main research is in the field of molecular nutrition: the regulatory system of body weight (obesity), the relationship between diet and the (epi) genetic (Nutrigenomics and personalized nutrition) mechanisms diet / disease relationship with food or Functional Safety and Efficacy of food, and identification health claims on foods and new biomarkers for European substantiation of health claims in food. He is also a founding member and director of the scientific committee of **Alimentomica**, first technology-based company at the University of the Balearic Islands.

**Dr. Josep Mercader** (PhD in Biochemistry, 2008) works at the R+D Department of Alimentomica thanks to a Torres Quevedo contract from the Ministerio de Economía y Competitividad. His main work line at the company is the development of nutrigenetic tests. Previously, he has worked in other companies related with Biomedicine (Stem Center SL) and Hygiene and Food Safety (Preverisk SL, Cristal Iberica Consulting SA). Since 2011, he is an Associate Professor at the Universitat de les Illes Balears. His basic research activity has been in the area of obesity and diabetes at the Laboratory of Molecular Biology, Nutrition and Biotechnology-Nutrigenomics, and at the *Institut National de la Santé et de la Recherche Médicale del Hospital Rangueil* (Toulouse, Francia), being coauthor of 20 scientific papers.

#### SUBJECT:

In this module students will have the opportunity to attend to seminars related with the application of the research in nutrigenomics in companies of the food sector. The students will become used to participating in scientific discussions, learn to ask questions, assess the appropriateness of experimental methods used in research, and express their opinion on scientific research, all in the area of nutrigenomics and functional foods and how



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R&D departments in the area work. The training acquired in these seminars will help students to approach other postgraduate subjects, especially "Practical training in food enterprises".

Learning Outcomes:

- \* Discuss implementation strategies in Nutrigenomics research companies in the food sector.
- \* Summarize the basis or the operation of the R & D of companies in the food sector.
- \* Develop a business plan in the field of functional foods and nutrigenomics.
- \* Work effectively as a member of a work team.

### Requirements

The subject does not have any specific requirement.

### Skills

The list of the skills related to the subject are listed below.

#### Specific

- \* Knowing the possibilities of businesses in the field and the role of R&D departments.
- \* Knowing the latest advances in the field of Nutrigenomics, Personalized Nutrition and Molecular Nutrition and acquire the skills necessary to keep constantly updated.
- \* Ability to work proficiently in a professional environment related to Nutrigenomics, Personalized Nutrition, Molecular Nutrition and Functional Foods.

#### Generic

- \* Knowing the field of scientific research and its impact on society.
- \* Knowing to incorporate scientific advances in their own professional field.
- \* Being able to integrate knowledge and handle complexity, and formulate judgments based on information that was incomplete or limited, include reflecting on social and ethical responsibilities linked to the application of their knowledge and judgments.
- \* knowing and understanding the basis or opportunity for originality in developing and / or applying ideas, often within a research context.

#### Basic

- \* You may consult the basic competencies students will have to achieve by the end of the Master's degree at the following address: [http://estudis.uib.cat/master/comp\\_basiques/](http://estudis.uib.cat/master/comp_basiques/)

### Content

Seminars will be held by specialists in the field of nutrigenomics and functional foods. Students will be able to participate actively in seminars, where the latest innovations in the field will be discussed.

Also, it will be held some introductory lectures on key points on the development of a business plan.

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### Theme content

Introduction to the subject. Introduction to the subject

- \* Introduction to the subject
- \* Business in the field of Nutrigenomics
- \* Basics key points in the development of a business plan.

Innovation and Development Seminars. Innovation and Development Seminars

Seminars will be held by specialists in the field of nutrigenomics and functional foods.

### Teaching methodology

The teaching methodology that will be followed in the subject is listed below.

### Workload

The workload estimate in the subject is listed below.

### In-class work activities

Modality	Name	Typ. Grp.	Description	Hours
Theory classes	Introduction to the subject	Large group (G)	Introduction to the subject	1
Seminars and workshops	Oral presentation of a business plan related to food industry	Medium group 2 (X)	Students will present and defend their business plan using a power point presentation and any other resources that they deem appropriate.	3
ECTS tutorials	Tutorial for the control and follow up of the written work	Small group (P)	Tutorials will be carried out to assess students to elaborate the written work related with nutrition and the business sector.	1
Other	Innovation and Development Seminars	Large group (G)	Professionals of different companies will give seminars with a posterior debate in which the active participation of the students is expected.	8

At the beginning of the semester a schedule of the subject will be made available to students through the UIBdigital platform. The schedule shall at least include the dates when the continuing assessment tests will be conducted and the hand-in dates for the assignments. In addition, the lecturer shall inform students as to whether the subject work plan will be carried out through the schedule or through another way included in the Campus Extens platform.

### Distance education work activities

Modality	Name	Description	Hours
Individual self-study	Reading of recommended bibliography	Specific bibliography related with the topics of the subject will be recommended to students to increase their knowledge.	2

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Modality	Name	Description	Hours
Individual self-study	Report on the nutrigenomics business companies	Students must submit a report on the description of companies involved in the seminars	5
Group or individual self-study	Preparation of bussiness plan related to food industry	The students will have to prepare a work on nutrition and food sector in groups of a maximum of 3 people. They will have to develop an idea of bussiness project on the field of Nutrigenomics and Personalized Nutrition and make bussiness plan that will be also presented in class.	30

### Specific risks and protective measures

The learning activities of this course do not entail specific health or safety risks for the students and therefore no special protective measures are needed.

### Student learning assessment

Evaluation will take into account:

#### Oral presentation of a bussiness plan related to food industry

Modality	Seminars and workshops
Technique	Oral tests ( <b>non-retrievable</b> )
Description	Students will present and defend their bussiness plan using a power point presentation and any other resources that they deem appropriate.
Assessment criteria	It will be possitively evaluated the clarity in the presentation and the interest and feasibility of the project.

Final grade percentage: 15% for the training plan A

Final grade percentage: 15% for the training plan B

#### Innovation and Development Seminars

Modality	Other
Technique	Attitude scales ( <b>non-retrievable</b> )
Description	Professionals of different companies will give seminars with a posterior debate in which the active participation of the students is expected.
Assessment criteria	Assistance.

Final grade percentage: 25% for the training plan A

Final grade percentage: 0% for the training plan B



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### Report on the nutrigenomics business companies

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Modality	Individual self-study
Technique	Student internship dissertation ( <b>retrievable</b> )
Description	Students must submit a report on the description of companies involved in the seminars
Assessment criteria	Quality of the report.

Final grade percentage: 0% for the training plan A

Final grade percentage: 25% for the training plan B

### Preparation of bussiness plan related to food industry

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Modality	Group or individual self-study
Technique	Papers and projects ( <b>retrievable</b> )
Description	The students will have to prepare a work on nutrition and food sector in groups of a maximum of 3 people. They will have to develop an idea of bussiness project on the field of Nutrigenomics and Personalized Nutrition and make bussiness plan that will be also presented in class.
Assessment criteria	It will be possitively valued the structure and organization of the presented bussiness project, its novelty, applicability, viability and expectation of success. It will be also valued the suitability of the project to the matter of the Master.

Final grade percentage: 60% for the training plan A

Final grade percentage: 60% for the training plan B

### Resources, bibliography and additional documentation

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Given the peculiarities of the subject and the way in which this is planned, there is no textbook. The characteristics of the bliography are commented below.

#### Basic bibliography

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All relevant bibliography, mainly international journal articles and online scientific databases, related to research in the area of nutrigenomics and functional foods, as well as related to the specific matter chosen by the students to develop their bussiness project. Given that the subject area is constantly updated, students will be handed an updated bibliography of main revisions deleaded with during the course of the subject.

#### Other resources

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PubMed (<http://www.ncbi.nlm.nih.gov/sites/entrez>)

