

Syllabus

Subject

Subject / Group	10285 - Innovation and Development Seminars / 1
Degree	Master's in Nutrigenomics and Personalised Nutrition
Credits	2
Period	Annual
Language of instruction	Spanish

Professors

Lecturers	Office hours for students					
	Starting time	Finishing time	Day	Start date	End date	Office / Building
Catalina Amadora Pomar Oliver c.pomar@uib.es	You need to book a date with the professor in order to attend a tutoring session.					
Barbara Reynes Miralles barbara.reynes@uib.es	You need to book a date with the professor in order to attend a tutoring session.					
Joan Ribot Riutort joan.ribot@uib.es	12:00	14:00	Wednesday	01/09/2019	31/07/2020	Despatx Q31/ Mateu Orfila i Rotger

Context

TEACHERS:

Dr. Joan Ribot is PhD in Biochemistry, specialist in Clínic Biochemistry and associate professor of the University of the Balearic Islands; with 3 six-year research expertise stretches recognized by the Spanish Government and eighteen years of teaching experience at the University. He is also an active researcher; at present, her research is focused in the field of gene-nutrient/food compounds interactions and the relationship of nutrients and early nutritional interventions with the prevention of metabolic disorders associated to energy control, obesity and associated disorders, including atherosclerosis and Cancer. He has participated in numerous international cooperative research projects.

Dr. Bàrbara Reynés is a PhD from the University of the Balearic Island, and Postdoc researcher in Centro de investigación biomédica en red Fsiopatología de la Obesidad y Nutrición. She is member of the Laboratory of Molecular Biology, Nutrition and Biotechnology, directed by Prof. A. Palou. She is an active researcher; at present her research is focused in the study of a fraction of blood cells as a good source of biomarkers of the development of obesity, metabolic recovery and process of browning.

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 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".

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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

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/

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.

Range of topics

- Introduction to the subject. Introduction to the subject
 - * Introduction to the subject
 - * Business in the field of Nutrigenomics

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* 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 (0.52 credits, 13 hours)

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 bussiness plan related to food industry	Medium group 2 (X)	Students will present and defend their bussiness plan using a power point presentation and any other resources that they deem appropriate.	4
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 bussiness 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.	7

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 Aula Digital platform.

Distance education tasks (1.48 credits, 37 hours)

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
Individual self-study	Report on the nutrigenomics business companies	Students must submit a report on the description of companies involved in the seminars	5

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Modality	Name	Description	Hours
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:

Frau en elements d'avaluació

In accordance with article 33 of Regulation of academic studies, "regardless of the disciplinary procedure that may be followed against the offending student, the demonstrably fraudulent performance of any of the evaluation elements included in the teaching guides of the subjects will lead, at the discretion of the teacher, a undervaluation in the qualification that may involve the qualification of "suspense 0" in the annual evaluation of the subject".

Oral presentation of a bussiness plan related to food industry

Modality	Seminars and workshops
Technique	Oral tests (recoverable)
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 positively evaluated the clarity in the presentation and the interest and feasibility of the project.

Final grade percentage: 25% for pathway A with a minimum grade of 5

Final grade percentage: 25% for pathway B with a minimum grade of 5

Innovation and Development Seminars

Modality	Other
Technique	Attitude scales (non-recoverable)
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 pathway A

Final grade percentage: 0% for pathway B



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Report on the nutrigenomics business companies

Modality	Individual self-study
Technique	Papers and projects (non-recoverable)
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 pathway A

Final grade percentage: 25% for pathway B

Preparation of bussiness plan related to food industry

Modality	Group or individual self-study
Technique	Papers and projects (recoverable)
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 positively 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: 50% for pathway A

Final grade percentage: 50% for pathway B

Resources, bibliography and additional documentation

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

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

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