
	<b>PROCESO PARA EL DESARROLLO DE LAS ENSEÑANZAS DE LA ESCUELA DE INGENIERÍAS AGRARIAS</b>		
	EDICIÓN: 1ª	CÓDIGO: P/CL009_D002	



## COURSE SYLLABUS IN VEGETABLE FERMENTATION AND CANNING INDUSTRIES

**Academic Year: 2022/2023**

Identification and characteristics of the course			
Code	501262	ECTS Credits	6
Course title (English)	Vegetable Fermentation and Canning Industries		
Course title (Spanish)	Industrias de Fermentación y Conservación de Vegetales		
Degree programs	Food Science and Technology (FSTD)		
Faculty/School	Agricultural Engineering School		
Semester	Second (6º)	Course type (compulsory/optional)	Compulsory
Module	Food technology		
Subject matter	Food Industry		
Lecturer/s			
Name	Room	E-mail	Web page
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Subject Area	Nutrition and Bromatology Food Technology		
Department	Animal Production and Food Science		
Coordinator (Only if there is more than one lecturer)	Francisco Pérez Nevado		

Competencies*
1. BASICS: CB1, CB2, CB3, CB4, CB5 2. GENERALS: CG3, CG4, CG8, 3. TRANSVERSALES: CT1, CT2 4. SPECIFICS: CECTA2, CECTA3, CECTA4, CECTA5, CECTA6, CECTA7
Contents
Course outline*

\* The sections concerning competencies, course outline, teaching activities, teaching methodology, learning outcomes and assessment methods must conform to those included in the ANECA verified document of the degree program.

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The main contents included in this subject are those related to the industrial production of canned and fermented vegetable products. Vegetable products of special importance in the region (tomato and fruits), as well as alcoholic beverages (wine, beer, cider, spirits), or pickles are included here. In addition, other food industries, such as vinegar or cocoa industries, are developed in this syllabus due to the relevant role of the microorganisms in their processes.

### Course contents

#### SECTION I. INDUSTRIAL FERMENTATION PROCESSES

Title of Unit 1. Obtaining microorganisms of industrial interest.

Contents Unit 1: Microorganisms of industrial interest and desirable characteristics. Isolation, Selection of microorganisms and Culture. Methods used in the concentration of cultures. Maintenance and conservation. Microbial metabolism applied to obtain products.

Title of the Unit 2. Characteristics of industrial fermentations. Fermentation systems.

Contents Unit 2: Types of Fermentations. Submerged cultures. Solid cultures. Design and preparation of culture media. Raw materials used for process control.

Title of Unit 3. Design and operation of industrial fermenters.

Contents Unit 3: Fermenters and Bioreactors. Types of Fermenters. Materials and components. Aeration and agitation systems. Control of physical, chemical and biological parameters. Maintenance of aseptic conditions. Scale-up. Final operations: recovery of industrial products.

Competences:

Specific: CECTA2, CECTA4, CECTA5, CECTA6.

General: CG3, CG8.

Transversal: CT1.

Basic: CB1, CB3, CB5.

Learning outcomes: RA97, RA98, RA101, RA102.

#### SECTION II. BEVERAGE PRODUCTION

Title of the Unit 4. The beer industry.



Contents Unit 4: The malting process. Obtaining sweet wort. Fermentation and final processes. Equipment used.

Denomination of the Unit 5. Production of white and sparkling wines.

Contents Unit 5: Microorganisms in winemaking. Process of elaboration of white wines. Sparkling wine elaboration process. Used equipment.

Title of the Unit 6. Production of red and rosé wines.

Contents Unit 6: The process of making red wines. The elaboration process of rosé wines. Other techniques used: continuous vinification, carbonic maceration, thermovinification. Used equipment.

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Title of the Unit 7. Production of special wines.  
 Contents Unit 7: Liqueurous wines. Production and ageing of liqueur wines. Naturally sweet wines. Aromatized wines and other aromatized wine-based drinks. Used equipment.

Title of the Unit 8. Use of waste from the wine industry.  
 Content Unit 8: Waste from wine-making and sustainability in wine industries. Exploitation of by-products. Improvement of the process. Used equipment.

Title of the Unit 9. Production of cider and other fermented beverages.  
 Contents Unit 9: Cider making. Sake. Pulque. Others fermented beverages. Used equipment.

Denomination of the Unit 10. Production of distilled alcoholic drinks.  
 Contents of Unit 10: Types of distilled beverages. Fermentation substrates. Production process. Used equipment.

Competences:  
 Specific: CECTA2, CECTA3, CECTA4, CECTA6, CECTA7.  
 General: CG3, CG4, CG8.  
 Transversal: CT1.  
 Basic: CB1, CB2, CB3, CB5.  
 Learning outcomes: RA97, RA98, RA99, RA100, RA101, RA102.

### SECTION III. PRODUCTION OF FERMENTED FOODS AND ADDITIVES



Title of Unit 11. Production of fermented table olives.  
 Contents Unit 11: Process of elaboration of green olives seasoned with Spanish style. Elaboration process of black olives without dressing and naturally matured. Used equipment.

Title of Unit 12. Elaboration of other types of pickles.  
 Contents Unit 12: Fermented cabbage. Gherkins. Other pickles: Almagro aubergines, spring onions and others. Used equipment.

Title of Unit 13. Production of vinegar.  
 Contents Unit 13: Vinegar production processes. Types of vinegar. Used equipment.

Title of Unit 14. Other fermented vegetable products.  
 Contents Unit 14: Foods Based on Fermented Soybeans: Soy Sauces and Pastes  
 Stimulant drinks: Cocoa, coffee, tea. Used equipment.

Competences:  
 Specific: CECTA2, CECTA3, CECTA4, CECTA6, CECTA7.  
 General: CG3, CG4, CG8.  
 Transversal: CT1.  
 Basic: CB1, CB2, CB3, CB5.  
 Learning outcomes: RA97, RA98, RA99, RA100, RA101, RA102.

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#### SECTION IV. CANNING INDUSTRIES.

Title of Unit 15. Processing of canned and semi-preserved fruits and vegetables.  
 Contents of Unit 15: Definitions. Classification. Data of the sector. Processing. Effects on quality.

Title Unit 16. Industrial processing of tomato-derived products.  
 Contents of Unit 16: Data of the sector. Definition. Composition. Processing

Competences:

Specific: CECTA2, CECTA5.

General: CG3, CG4

Transversal: CT1

Basic: CB1, CB3, CB5.

Learning outcomes assessed: RA96, RA98, RA99, RA101, RA102.

#### **Contents of Laboratory-Pilot Plant (SL)**

Practical Lesson 1. Laboratory-scale winemaking

Contents of the practical lesson: Carry out a wine fermentation in the laboratory using selected yeasts. Control the development of the fermentation. Know and use different techniques to carry out quality control of the final product.

Type and place: Pilot Plant (PP of vegetable products) and Laboratories (L71 and L75).

Material and instruments to be used: Plastic fermentation tanks, raw material (frozen grapes), crusher, filtration equipment, refractometer, optical microscopes.

Competences:

Specific: CECTA2, CECTA3, CECTA5, CECTA6.

General: CG3, CG4, CG8.

Basic: CB2, CB3, CB4, CB5.

Transversal: CT1.

Learning outcomes: RA97, RA98, RA99, RA100, RA101, RA102.

Denomination of Practical Lesson 2. Preparation of Spanish style table olives

Contents of the practical lesson: Perform a Spanish style table olive fermentation. Carry out quality control of the processing and the final product.

Type and place: Pilot Plant (PP of vegetable products) and Laboratories (L71 and L75).

Material and instruments to be used: Plastic fermentation tanks, raw material (refrigerated olives), colorimeter, optical microscopes.

Competences:

Competences:

Specific: CECTA2, CECTA3, CECTA5, CECTA6.

General: CG3, CG4, CG8.

Basic: CB2, CB3, CB4, CB5.

Transversal: CT1.

Learning outcomes: RA97, RA98, RA99, RA100, RA101, RA102.

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Name of Practical Lesson 3. Preparation of a tomato preserve  
 Contents of the practical lesson: Production of a tomato preserve in the pilot plant, from the previous preparation operations, to its packaging, thermal treatment and cooling. Control of the evolution of the internal temperature of the container. Calculation of the F0.

Type and place: Pilot plant (PP of vegetable products)  
 Material and instruments to be used: Blanching vat, thermocouple probe, laptop, ingredients and raw materials. Refractometer.

Competences:  
 Specific competences: CECTA2, CECTA5  
 General competencies: CG3, CG4  
 Transversal: CT1  
 Basic: CB2, CB3, CB4, CB5  
 Learning outcomes: RA97, RA98, RA99, RA100, RA101, RA102



Name of the Practical Lesson 4. Preparation of a fruit preserve  
 Contents of the practical lesson: Preparation of a fruit preserve in a pilot plant, from the previous preparation operations, to its packaging, thermal treatment and cooling. Control of the evolution of the internal temperature of the container. Calculation of the F0.

Type and place: Pilot plant (PP of vegetable products)  
 Material and instruments to be used: Blanching equipment, thermocouple probe, laptop, ingredients and raw materials. Refractometer.

Competences:  
 Specific competences: CECTA2, CECTA5  
 General competencies: CG3, CG4  
 Transversal: CT1  
 Basic: CB2, CB3, CB4, CB5  
 Learning outcomes: RA97, RA98, RA99, RA100, RA101, RA102

**Educational activities \***

Student workload (hours per lesson)		Lectures	Practical sessions				Monitoring activity	Homework
Lesson	Total	L	HI	LAB	COM	SEM	SGT	PS
1	11	3					0,5	7,5
2	3	1,5					1,5	4,5
3	5	2,5						3
4	5,5	2,5						3,5
5	7	3						4
6	10,5	3					1,5	6
7	6	2,5						3,5
8	5	2						3
9	7,5	1,5					1,5	5
10	4,5	1,5						3
11	5,5	2						3,5
12	6,5	2						4

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13	6	2					4
14	5	2					3
15	8	3				1	4
16	11	3					5
LABORATORIO/ PLANTA PILOTO							
1	10,5			7,5			3
2	12			7,5		1,5	3
3	7			4			3
4	6,5			3,5			3
Evaluación	2						2
TOTAL	150	37,5		22,5		7,5	82,5

GG: Grupo Grande (100 estudiantes).

PCH: prácticas clínicas hospitalarias (7 estudiantes)

LAB: prácticas laboratorio o campo (15 estudiantes)

ORD: prácticas sala ordenador o laboratorio de idiomas (30 estudiantes)

SEM: clases problemas o seminarios o casos prácticos (40 estudiantes).

TP: Tutorías Programadas (seguimiento docente, tipo tutorías ECTS).

EP: Estudio personal, trabajos individuales o en grupo, y lectura de bibliografía.

### Teaching Methodology\*

1. Lectures and discussion of theoretical content.
3. Laboratory, pilot plant and field practices.
4. Practical cases.
6. Development and presentation of seminars.
7. Use of the virtual classroom.
9. Study of the subject.
10. Search and management of scientific literature.
11. Exams

### Learning outcomes \*



RA97, RA98, RA99, RA100, RA101, RA102

### Assessment methods \*

#### A) CONTINUOUS EVALUATION

1. Continuous evaluation (30%): activities of the in-person classes (theoretical and practical) and other online activities.
2. Final theory exam (60%): Degree of acquisition of theoretical knowledge and ability to relate and apply it.
3. Final practical exam (10%): Degree of acquisition of practical knowledge and ability to relate and apply it.

The student must be positively evaluated in each of the parts separately in order to pass the course. Attendance at practical lessons will be compulsory. A score of 5 out of 10 in the final theory and practice exams will be necessary in order to sum up the scores of the rest of the activities.

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Assessment instruments used:

- Activities will be carried out in the classroom and laboratory related to the contents delivered in the theoretical and practical lessons.
- Questions and activities will be proposed in the Virtual Campus, in order to allow the application and expansion of the contents taught in theoretical lessons.
- A practical report will be made individually or in groups of up to 3 students.
- The final exam will consist of test-type questions, short questions, questions of development and of any other type, related to the delivered materia. Writing will be considered, not only knowledge, when evaluating the answers.

### **B) ALTERNATIVE SYSTEM WITH A GLOBAL EXAM**

In order to be assessed by this alternative system, the interested student must request it during the first quarter of the course or until the last day of the enrolment extension period if the enrolment ends after this period. The request will be made through a specific space created for this purpose in the Virtual Classroom of the subject. In the absence of an express request by the student, the modality assigned will be that of continuous assessment.



In the final exam, the student will have to pass a global test corresponding to the theoretical topics of the course, the seminars and the activities proposed throughout the course. In order to pass the course, it will be necessary to achieve a minimum of five points in each of the parts: theoretical contents (whose score will be 50% of the final mark), practical contents (whose score will be 25% of the final mark), as well as in the activities developed during the course (25% of the final mark). This test may be oral and/or written and will always have a practical part that will be developed in the laboratory and pilot plant to demonstrate the practical skills.

The announcements, grades and complaint periods for the exams will be displayed on the corresponding boards and through the virtual classroom of the subject in time and form as established by the regulations approved by the Governing Board and published by Resolución 26/10/20, DOE 4 de noviembre).

### **Bibliography (basic and complementary)**

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- Agenda 2030 sobre Objetivos de Desarrollo Sostenible: [https://unctad.org/meetings/es/SessionalDocuments/ares70d1\\_es.pdf](https://unctad.org/meetings/es/SessionalDocuments/ares70d1_es.pdf)
- Declaración de Río, elaborada por la Conferencia de las Naciones Unidas sobre el Medio Ambiente y el Desarrollo Sostenible: (<https://www.un.org/spanish/esa/sustdev/agenda21/riodeclaration.htm>)

### Other resources and complementary materials

In general, the Campus Virtual will be used for the development of teaching the subject.

Prior to the lectures, the students will be provided with a summary that includes the main contents of the topic to discuss. This document will be uploaded to the Campus Virtual. In those cases where it is possible, case studies or relevant news that allow greater applicability of the topic will be analyzed, which will be sent as recommended readings in Moodle, some to deliver tasks and scoring and others only to support the teaching.

In addition, scientific articles related to each of the topics will be provided to contrast scientific studies with the contents seen in class.

Virtual resources:

For this, it is possible to use extension material, both bibliographic, and other documentation (ex: web pages) that allow developing other transversal or specific competences of the degree, ex: legal, scientific and technical advice to the food industry and consumers.

They will have all the information about practices, exam calls, grades...

Also, any congress related to the subject will be made available to the student, as well as interesting publications on topics related to the content seen in class.