

ECTS INFORMATION PACK YEAR 2008-09

1. INFORMATION ABOUT THE MOBILITY COORDINATOR

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2. DESCRIPTION OF THE FACULTY

Courses taught at the Faculty of Oenology

Oenology
Agricultural Engineering: Specializing in the Farming and Food Industries
Biotechnology

Departments teaching the courses at the Faculty of Oenology

Course in Agricultural Engineering: Specializing in the Farming and Food Industries

Department of Biochemistry and Biotechnology
Department of Analytical Chemistry and Organic Chemistry
Department of Basic Medical Sciences
Department of Mechanical Engineering
Department of Chemical Engineering
Department of Physical and Inorganic Chemistry
Department of Economy

Course in Oenology

Department of Biochemistry and Biotechnology
Department of Analytical Chemistry and Organic Chemistry
Department of Basic Medical Sciences
Department of Chemical Engineering
Department of Business Administration

Biotechnology Course

Department of Biochemistry and Biotechnology
Department of Analytical Chemistry and Organic Chemistry
Department of Basic Medical Sciences
Department of Chemical Engineering

Website of the Faculty of Oenology:

<http://www.urv.es/centres/enologia/>

**3 DESCRIPTION OF THE AGRICULTURAL ENGINEERING PROGRAMME:
SPECIALIZING IN THE FARMING AND FOOD INDUSTRIES**

Minimum length of the course: 3 years

University credits: 198 (141 from compulsory subjects, 36 from optional subjects and 21 from free-choice subjects)

* Credits are used as units of evaluation in teaching programmes. Each subject in the curriculum has an equivalent number of credits. Each credit corresponds to ten hours of theoretical or practical classes or their equivalent. The award of credits is subject to the systems of the University for verifying the acquisition of knowledge.

For the University's own subjects adapted to the EHEA system, which follow the teaching methodology of the ECTS system, 25-30 hours of a student's workload are equivalent to 1 credit.

The subjects on the curricula are of the following types:

1. Core subjects. These are set by the Spanish Ministry of Education and Culture, and must be included in all curricula leading to the award of the same official degree.
2. Compulsory subjects. These subjects are set by the University as an obligatory part of a student's degree course.
3. Optional subjects. These subjects are set by each University. They are included in the University's curricula and students may select from the range of subjects available.
4. Free-choice subjects. Each University includes a percentage of these subjects as part of its total teaching load in each curriculum.

For detailed information about these subjects, see the Faculty's prospectus at:

<http://www.urv.es/centres/enologia>

RECOMMENDED SEQUENCE OF COURSES

COMPULSORY AND CORE SUBJECTS

FIRST YEAR

<u>Annual subjects</u>	<u>URV credits</u>	<u>ECTS credits:</u>
Chemistry	9	8.2

Calculus, Statistics and Numerical Methods	12	10.9
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<u>First semester</u>	<u>URV credits</u>	<u>ECTS credits:</u>	<u>Second semester</u>	<u>URV Credits</u>	<u>ECTS credits:</u>
Drawing	6	5.5	Biochemistry	6	5.5
Physics	6	5.5	Environmental Science and Technology	6	5.5
Biology	7.5	6.8	Microbiology.	7.5	6.8

SECOND YEAR

<u>Annual subjects</u>	<u>URV Credits</u>	<u>ECTS credits:</u>
Economics	9	8.2
Basic Operations and Food Technologies	15	13.6
Engineering of the Rural Environment	10.5	9.5
Vegetal Production Technologies	10.5	9.5

<u>First semester</u>	<u>URV Credits</u>	<u>ECTS credits:</u>	<u>Second semester</u>	<u>URV credits</u>	<u>ECTS credits:</u>
Food and Nutrition	4.5	4.1	Analytical Chemistry and Control of Food	4.5	4.1

THIRD YEAR

<u>Annual subjects</u>	<u>URV credits</u>	<u>ECTS credits:</u>
End-of-degree Project	12	10.9

<u>First semester</u>	<u>URV credits</u>	<u>ECTS credits:</u>	<u>Second semester</u>	<u>URV credits</u>	<u>ECTS credits:</u>
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Projects	6	5.5	Industrial Cooling and Heating	4.5	4.1
Automation Processes	4.5	4.1			

OPTIONAL SUBJECTS

SECOND YEAR

<u>First semester</u>	<u>URV credits</u>	<u>ECTS credits:</u>	<u>Second semester</u>	<u>URV credits</u>	<u>ECTS credits:</u>
Food Microbiology	6	5.5	Introduction to Viticulture	6	5.5
Introduction to Oenology	4.5	4.1			

THIRD YEAR

<u>First semester</u>	<u>URV credits</u>	<u>ECTS credits:</u>	<u>Second semester</u>	<u>URV credits</u>	<u>ECTS credits:</u>
Work Experience (Annual Optional)	6	5.5	Work Experience (Annual Optional)	6	5.5
Food Analysis	6	5.5	Chemical Products in the Production and Transfer of Food	4.5	4.1
Dairy Products	6	4.5	Maintenance in the Farming and Food Industries	4.5	4.1
Management And Treatment Of Waste In The Food Industry	4.5	4.1	Mediterranean Arboriculture	6	5.5
Food Preservation and Distribution	4.5	4.1	Nut Technologies	4.5	4.1
			Management Of Energy In The Farming And Food Industries	4.5	4.1
			Quality in Agro-Food Laboratories	4.5	4.1

