

Plan 72 Ing.Tec.Agrí-c.Esp Ind Agr y Aliment

Asignatura 17591 INGLES TECNICO II

Grupo 1

### Presentación

### Programa Básico

### Objetivos

Se pretende que el alumno comprenda textos especializados de cierta extensión y complejidad relacionados con la práctica profesional de los ingenieros técnicos en industrias agrarias.

### Programa de Teoría

1. Word-formation in food science and technology literature. 2. Terminology in food science and technology literature. 3. Lexical cohesion in food science and technology literature. 4. Measurement: Intrinsic and extrinsic parameters of foods. 5. Description: Primary sources of microorganisms in foods. 6. Method: Culture, microscopic and sampling methods. 7. Method: Processing foods by application of heat. 8. Process: Raw material preparation in food industries. 9. Exposition: Meat products. 10. Exposition: Dairy products. 11. Exposition: Bakery products. 12. Inquiry: The research paper in food science and technology.

### Programa Práctico

### Evaluación

examen final.

### Bibliografía

Bender, A.E.: "Dictionary of Nutrition and Food Technology". London: Butterworths. 1990. \* Fellows, P.J.: "Food Processing Technology". New York: Ellis Horwood. 1988. \* Lück, E.: "Four Languages Dictionary of Food Technology". Hamburg: Behr's Verlag. 1992. \* Vieira, E.R.: "Elementary Food Science". New York: Chapman & Hall. 1996.