

PROGRAMME IN UNIT OPERATION IN FOOD INDUSTRY

Academic Year: 2025/2026

Identification and characteristics of the course				
Code	501248		ECTS Credits	6
Course name (English)	Unit Operations in Food Industry			
Course name (Spanish)	Operaciones Básicas en la Industria Agroalimentaria			
Degree programs	ENGINEERING IN AGRICULTURAL AND FOOD INDUSTRY			
Faculty/School	Agricultural Engineering School			
Semester	1º	Type of course	Compulsory	
Module	Food Technology			
Matter	Food Technology			
Lecturer/s				
Name	Office	e-mail	Web page	
María Luisa Timón Andrada	D 708 Valle del Jerte	mltimon@unex.es		
Subject Area	Food Technology			
Department	Animal Production and Food Science			
Coordinating Lecturer (If more than one)	María Luisa Timón Andrada			
Competencies				
CB1: Students must have demonstrated knowledge and understanding in a field study that builds on the foundation of general secondary education and is typical at a level that, while supported by advanced textbooks, also includes some aspects that involve knowledge from the forefront of their field of study.				
CB2: Students must be able to apply their knowledge to their work or vocation in a professional manner and possess the competencies that are usually demonstrated through the development and defense of arguments and problem-solving within their area of study.				
CB3: Students must have the ability to gather and interpret relevant data (usually within their field of study) to make judgments that include reflection on relevant social, scientific, or ethical issues.				
CB4: Students must be able to convey information, ideas, problems, and solutions to both specialized and non-specialized audiences.				

CB5: Students must have developed the necessary learning skills to undertake further studies with a high degree of autonomy.
CG6: Ability to manage and lead all kinds of agri-food industries, with knowledge of new technologies, quality processes, traceability and certification, and marketing and commercialization techniques for food products.
CG7: Knowledge in basic, scientific, and technological subjects that enable continuous learning, as well as the ability to adapt to new situations or changing environments.
CG8: Ability to solve problems with creativity, initiative, methodology, and critical reasoning.
CG9: Ability for leadership, communication, and dissemination of knowledge, skills and abilities in social areas of action.
CG11: Ability to carry out activities in their specialty area, assuming a social, ethical, and environmental commitment in harmony with the reality of the human and natural environment.
CG12: Ability to work in multidisciplinary and multicultural teams.
CT1: Mastery of ICT (Information and Communication Technologies).
CT2: Knowledge of a foreign language (English).
CETE1: Ability to know, understand, and use the principles of Food Engineering and Technology. Basic food operations engineering. Food technology. Processes agri-food industries. Modeling and optimization. Quality and food safety management. Food analysis. Traceability.
Contents
Course outline
Theoretical foundations of basic operations. Application of the equations that define basic operations. Mechanisms of mass, energy, and momentum transfer. Heat transfer in food processing. Movement of food fluids. Steam production. Calculations in evaporation facilities. Technology of raw material transformation processes: emulsification, mixing, filtration, centrifugation, membrane separation, pressing, distillation. SDGs and basic operations.



Course syllabus

SECTION 1. INTRODUCTION

Lesson 1. Basic Principles

Basic principles of Unit Operations. Fluid flow (momentum transfer), heat transfer and mass transfer. Material and Energy balances: Problems and resolution methods. Process definition. Continuous processes. Flow Chart. SDG6, SDG7, SDG9, SDG12, SDG13

SECTION II. FLUID FLOW (MOMENTUM TRANSFER). UNIT OPERATIONS BASED ON MOMENTUM TRANSFER

Lesson 2. Fluid: Basic Principles

Fluid statics and fluid dynamics. Continuous equation and Bernoulli equation.

Lesson 3. Fluid flow

Type of flow. Flow measurement and instrumentation

Lesson 4. Centrifugation

Centrifugal force. Separation of solid-liquid and immiscible liquids. Types of centrifuge. Applications in food industry

Lesson 5. Filtration

Filtration at constant pressure and constant flow. Filtration equipment. Applications in food industry

Lesson 6. Pressing.

Principles and applications. Equipment and efficiency

Lesson 7. Stirring, mixing and emulsifying.

Introduction. Classification of mixtures. Stirring: definition, power, similarity criteria and stirring mechanisms. Mixing: definition, high viscosity material mixing, solid material mixing and mixers. Emulsifying: definition, interfacial properties, emulsion stability and equipment. Food industry applications.

SECTION 3. HEAT TRANSFER. UNIT OPERATIONS BASED ON HEAT TRANSFER

Lesson 8. Heat transfer

Conduction heat transfer. Convection heat transfer. Radiation heat transfer

Lesson 9. Heat exchanger

Heat transfer mechanism in heat exchanger. Type of equipment

Lesson 10. Evaporation

Heat transfer mechanism in evaporation. Heat transfer coefficients and factors that affect these coefficients. Factors affecting boiling liquid point. Boiling liquid characteristics. Calculations: one effect and multiple effect evaporation. Evaporators. Evaporation applications in Food Industry.

SECTION 4. MASS TRANSFER. UNIT OPERATIONS BASED ON MASS TRANSFER

Lesson 11. Mass transfer

Heat transfer by diffusion: Fick law

Lesson 12. Distillation and rectification

Theory, equipments and applications in food industry

Lesson 13. Solid liquid extraction

Introduction. Mass transfer in the extraction. Extraction efficiency and parameters. Calculations. Equipments. Applications in Food Industry

Lesson 14. Clarification of gases

Principles, equipments and applications

Lesson 15. Membrane separation: Ultrafiltration and reverse osmosis

Theory. Types of membranes. Equipment and applications.

PRACTICAL SYLLABUS

Practical lesson 1: **Solution preparation**

Practical lesson 2: **Centrifugation**

Practical lesson 3: **Filtration**

Practical lesson 4: **Meat emulsion preparation**

Practical lesson 5: **Heat transfer by conduction and convection**

Practical lesson 6: **Distillation**

Monographic work: **Flow chart preparation and oral presentation**

Educational activities *

Student workload in hours by lesson		Lectures	Practical activities				Monitoring activity	Homework
Lesson	Total	L	HI	LAB	COM	SEM	SGT	PS
1	13	4		3				6
2	11,5	3,5				1		7
3	9,5	2				1,5		6
4	14	2		3			2	7
5	13,5	2		3			2	6,5
6	8,5	2					1,5	5
7	12	2		3				7
8	12	4		2				6
9	9	4						5
10	12	3					2	7
11	5	2						3
12	6	1		3				2
13	3	1						2
14	6	1		3				2
15	6	2						4

Assessment ^{1**}	9	2						7
TOTAL	150	37,5		20		2,5	7,5	82,5
L: Lectures (85 students) HI: Hospital internships (7 students) LAB: Laboratory or field practices (15 students) COM: Computer room or language laboratory practices (20 students) SEM: Problem classes or seminars or case studies (40 students) SGT: Scheduled group tutorials (educational monitoring, ECTS type tutorials) PS: Personal study, individual or group work and reading of bibliography								
Teaching Methodologies*								
The expository and cognitive method is used, which is developed using the following activities: 1. Lectures and discussion of theoretical content 2. Problem development 3. Laboratory practices, pilot plants and field 4. Practical cases 6. Development and presentation of works 7. Use of the virtual classroom 9. Study of matter 10. Search and management of scientific bibliography 11. Evaluation of activities								
Assessment systems *								
Continuous evaluation system 1. Final assessment of knowledge (60%): Degree of acquisition of knowledge of the subject during the course by completing a final written exam (45%) and a problem exam (15%). The final exam will consist of multiple choice and short questions related to the subject matter taught. It is necessary to pass both exams (minimum mark of 5 out of 10) to pass the subject. 2. Continuous assessment (30%): Degree of achievement of practical skills and ability to integrate with theoretical knowledge. Use and participation in practical classes through direct questions to the groups of students and discussion of the results (20%). Presentation of a flow chart in relation to the theoretical and practical knowledge acquired (10%, non-recoverable). 3. Assistance with taking advantage of face-to-face activities (10%, non recoverable): Attendance, use and participation in theoretical classes, practices and ECTS tutorials Alternative assessment system with a global final test* Final written exam that will have two parts: the first part (85%) will consist of multiple choice and short questions related to the syllabus taught. The second part (15%) will consist of solving problems worked on during the course. Both parties must be approved <i>*According to Resolución de 26 de octubre de 2020, DOE, 212, 3 de noviembre</i>								
Bibliography (basic and complementary)								

^{1**} Indicate the total number of evaluation hours of this subject.

RECOMMENDED BIBLIOGRAPHY

Brennan, Butters, Cowell y Lilly. "Las Operaciones de la Ingeniería de los Alimentos". 3ª ed., Ed. Acribia 1998.
Earle, R.L. "Ingeniería de los alimentos". Ed. Acribia. 1988.
Fellows, P. "Tecnología del procesamiento de los alimentos" Ed. Acribia, 2007.
McCabe, W.L.; Smith, J.C. y Harriott, P. "Operaciones Básicas de la Ingeniería Química". McGraw-Hill. 1991.
Hermida Bun, J.R. "Fundamentos de ingeniería de procesos agroalimentarios" Ed. Mundi-Prensa, 2.000.

OTHER BIBLIOGRAPHY

Aguado, J. (Editor) "Ingeniería de la Industria alimentaria" Ed. Síntesis.
Vol I: Conceptos básicos. 1.999.
Vol II: Operaciones de procesamiento de alimentos. 2.002
Vol. III: Operaciones de conservación de alimentos. 2.002
Calleja Pardo, G. (Editor) "Introducción a la ingeniería Química" Ed. Síntesis, 1.999.
Coulson, J.M. y Richardson, J.F. "Ingeniería Química" Ed. Reverté.
Vol I: Flujo de fluidos, transmisión de calor y transferencia de materia. 1981.
Vol. II: Operaciones Básicas. 1988.
Vol. IV: Solución a los problemas del vol I. 1980.
Vol V: Solución a los problemas del vol. II. 1982.
Geankoplis, C.J. "Procesos de transporte y Operaciones Unitarias". Ed. Continental (Méjico) 1998.
HELDMAN, D.R. y LUND, D.B. (2007). Handbook of food engineering. Ed. Dekker. Nueva York.
LEVENSPIEL, O. (2004). Flujo de Fluidos. Intercambio de Calor. Ed. Reverté, S.A. Barcelona.
MAFART, P. (1993 y 1994). Ingeniería industrial alimentaria. Vol 1. Procesos físicos de conservación. Vol 2. Técnicas de separación. Ed. Acribia, S.A. Zaragoza.
Singh RP y Heldman DR: Introducción a la ingeniería de los alimentos. Acribia S.A. (2009)
Welty, J.R. "Fundamentos de transferencia de momento, calor y masa" 2ª ed., Ed. Limusa Wiley 2.000.

FOR PROBLEMS:

HENLEY, E.J. y ROSEN, E.M. (2002). Cálculo de balances de materia y energía. Ed. Reverté, S.A. Barcelona
Hougen, O.A.; Watson, K.M. y Ragatz, R.A. "Principios de los procesos químicos. I. Balances de materia y energía". Ed. Reverté 1982.
Himmelblau, D.M. "Principios y cálculos básicos de la Ingeniería Química". Ed. Prentice Hall Hispanoamericana S.A., 1997
Valiente Barderas, A. "Problemas de balance de materia y energía en la Industria Alimentaria". Ed. Limusa 1999.

Other resources and complementary educational materials

<http://www.agroinformacion.com/>
<http://www.niroinc.com/>
<http://www.fiab.es/>
<http://makbor.com.tr/en/index.asp>
<https://www.foodindustry.es>
<https://www.denismancarella.com>

<https://www.dordal.com/>
<https://www.calero-group.com/procesos-en-la-industria-alimentaria/>
<https://www.virtualpro.co/revista/algunas-operaciones-unitarias-aplicadas-a-la-industria-de-alimentos>
<https://industrialimentariafp.com/>
<https://sefifood.es/blog/>
<https://www.industriaalimentaria.org/blog>
<https://www.bsigroup.com/es-ES/blog/blog-sector-alimentario/>
<http://industrias-alimentarias.blogspot.com/>
<https://revistaalimentaria.es/>
<https://www.foodbusinessnews.net/>
<https://www.foodengineeringmag.com/>
<https://www.foodnavigator.com/>
<https://www.tecnoalimen.com/>