

Code - Course	06422 – Gastronomy		
Thematic Area	Restaurant management	Year	Fourth
Course Type	Optional (Hotel management specialization)	Credits	3 cr. ECTS
In-class Hours	30 hours	Hours of Individual Work	45 hours

BRIEF COURSE DESCRIPTION

Gastronomy is a key component of the Catering business and of paramount importance in the Hospitality industry. This subject aims at providing students with the necessary basic knowledge to understand the complexity of Gastronomy and its expression in the different cuisines worldwide. In addition, the subject provides the essential knowledge that explains the advent of commercial catering and its evolution up to the present. This knowledge will enable students to identify, understand and analyze the variables intervening in the elaboration of a gastronomic offer so that it can be coherently designed, taking into consideration specific criteria such as cultural factors, the potential of food products or the newest gastronomic and culinary trends.

GENERAL SKILLS

GS06- Be customer-oriented.

SPECIFIC SKILLS

SS06- Analyze and evaluate tourism potential when designing products, services, and projects.

ACADEMIC CONTENTS

1. Concept of gastronomy

- 1.1. Feeding, cooking, cuisine and gastronomy.
- 1.2. Groups, organizations and institutions related to gastronomy.
- 1.3. Sources and reference literature and publications, gastronomic information on the internet.

2. Cuisines of the world

- 2.1. Diet and cultural identity
- 2.2. Geography of the gastronomic diversity

2.3. Spanish cuisine

2.4. Catalan cuisine

2.5. Food products

3. Development of modern contemporary cuisine

3.1. Historical background of commercial catering

3.2. Current gastronomy trends

LEARNING METHODOLOGY

The teaching-learning methodology applied to this subject combines a number of key elements, which in a complementary way, help students achieve the skills and competencies specified above.

Listed below are the tools and elements used in a general way for the subject. However, this proposal does not exclude the use of other methodologies that may be considered necessary as well.

- Explanatory lessons
- Guided discussion
- Individual work
- Group work
- Readings
- Documentary research
- Practical exercises

ASSESSMENT SYSTEM

The evaluation process determines the degree of a student's achieved learning with regards to the competencies of the course in hand.

Students are able to request to be evaluated via a system of continuous, semester-long assessment or a single assessment at the end of each semester.

Continuous Assessment consists of the evaluation of the teaching-learning process based on the continuous monitoring of the student's performance through the acquired comprehension, coursework and exams.

Single Assessment consists in the evaluation of the student's learning administered at the end of the established period of time. This system of evaluation is available for all students that provide appropriate proof of their inability to regularly attend class. This assessment is determined based on the learning evidences proven through this evaluation.

Systems of Evaluation	Continuous	Single
Individual activities	25 %	40 %
Group activities	15 %	---
In-class exercises	20 %	---
Individual Written Final Exam	40 %	60 %

Review and Reassessment of the Course

In certain cases, if a student fails to achieve the learning objectives of the course, they have the right to the process of reassessment, which offers a second opportunity to prove their achieved competencies.

REFERENCES

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