

**COURSE DATA****Data Subject**

Code	36389
Name	Local development
Cycle	Grade
ECTS Credits	6.0
Academic year	2024 - 2025

Study (s)

Degree	Center	Acad. Period	year
1212 - Degree in Gastronomic Sciences	Faculty of Pharmacy and Food Sciences	4	First term

Subject-matter

Degree	Subject-matter	Character
1212 - Degree in Gastronomic Sciences	29 - Desarrollo local	Obligatory

Coordination

Name	Department
PANIAGUA SORIANO, JORDI	132 - Economic Structure

SUMMARY

Local development is a compulsory semester subject that is taught in the fourth year of the Degree in Gastronomy. The objective of the course is to introduce the student to the foundations of local development: economic well-being, international trade, economic sustainability and economic growth. The course begins with a block of topics dedicated to the analysis of economic well-being and market power. Next, international trade is analyzed in a second block with the usual tools to measure social welfare. Next, economic sustainability and the economy of natural resources are studied. The last block of the course is devoted to studying economic growth, factors and imbalances with a focus on the role of food and gastronomy.



PREVIOUS KNOWLEDGE

Relationship to other subjects of the same degree

There are no specified enrollment restrictions with other subjects of the curriculum.

Other requirements

It is convenient that the student has previously studied the subject of sectoral economics

1212 - Degree in Gastronomic Sciences

- Students must have acquired knowledge and understanding in a specific field of study, on the basis of general secondary education and at a level that includes mainly knowledge drawn from advanced textbooks, but also some cutting-edge knowledge in their field of study.
- Students must be able to communicate information, ideas, problems and solutions to both expert and lay audiences.
- Students must have developed the learning skills needed to undertake further study with a high degree of autonomy.
- Have knowledge and understanding in the field of gastronomic sciences.
- Plan, order and channel activities in such a way that unforeseen events are avoided as much as possible, possible problems are foreseen and minimised, and solutions are anticipated.
- Be able to engage in new fields of gastronomy in general through independent study.
- Ser capaz de trabajar en equipo y de organizar y planificar actividades, teniendo en cuenta, siempre, una perspectiva de género.
- Be able to distribute time appropriately for carrying out individual or group tasks.
- Conocer y diseñar estrategias de desarrollo local con una participación principal de la gastronomía a través de los diferentes sectores productivos implicados.

Analyze and understand the concept of economic well-being.

Understand market failures

Analyze international trade and its impact on local well-being and development



Know the foundations of economic sustainability and its indecency in the environment

Understand the concept of economic growth, its sources and imbalances

DESCRIPTION OF CONTENTS

1. The analysis of Competitive Markets

- The evaluation of the gains and losses caused by economic policy: consumer and producer surplus
- The efficiency of a competitive market
- Minimum prices
- Price maintenance programs and production quotas
- The effect of a tax or a subsidy

Bibliography: Pindyck & Rubinfeld (2018)

2. Market power and pricing

- The monopoly
- Monopoly power
- The sources of monopoly power
- The social costs of monopoly power
- Capture of consumer surplus
- Price discrimination
- Price discrimination in the gastronomic industry

Bibliography:

Pindyck & Rubinfeld (2018)

Dorfman (2014)

3. International trade: Comparative advantage and trade gains

- The possibilities of production, specialization and trade.
- The principle of comparative advantage.
- Reflections on international trade.
- Gains of trade
- Quotas and tariffs on imports
- Internationalization of the gastronomic sector
- Globalization of the industry and gastronomic markets

- Basic bibliography: Pindyck & Rubinfeld (2018), Dorfman (2014), Hansen (2013)



4. Sustainability concepts

The sustainable economy

The environmental problems and their classification

Discount rate

Economics of natural resources: a two-period model

Bibliography: Tietenberg & Lewis (2012)

5. Economic growth and structural change

- Introduction: historical perspective

- Economic growth and its sources

- The determinants of productivity growth: the neoclassical growth model

- The Spanish growth model

- Structural transformations

Readings: García Delgado & Myro (2017)

6. The uniqueness of the gastronomic market

- Territory and natural resources

- Human resources

- Physical capital

- Technological resources

Basic bibliography: García Delgado and Myro (2017)

7. Productive sectors

- Introduction: long-term trends in the productive structure

- Productive specialization and foreign trade

- Production efficiency compared

- Sector Policies

Basic bibliography: García Delgado and Myro (2017b)

8. Development and gastronomy

Food crisis

Development and gastronomy

Emerging countries

Bibliography: Hansen (2013)



WORKLOAD

ACTIVITY	Hours	% To be attended
Theory classes	60,00	100
Development of group work	30,00	0
Development of individual work	15,00	0
Preparation of evaluation activities	15,00	0
Preparation of practical classes and problem	15,00	0
Resolution of online questionnaires	15,00	0
TOTAL	150,00	

TEACHING METHODOLOGY

The teaching methodology will be based on a combination of on- and off- campus activities. The theoretical class will be devoted to the presentation by the teaching staff of the most important concepts and contents of each subject in order that the students acquire the knowledge related to the subject, promoting participation.

The practical part of the subject is structured around three main instruments: active participation in the classroom (virtual and face-to-face), tests of continuous evaluation and group work with class exposition.

EVALUATION

The final grade will be calculated according to these three evaluation criteria, according to the attendance of the course:

1. 100% continuous evaluation: The final grade will be the average of the continuous evaluation (PECs and practices). Only those who have submitted all the practices and carried out all the continuous assessment tests (PECs) will be eligible for this evaluation method.

2. Continuous assessment 50%, Online / classroom exam 50%.



3. 100% online / face-to-face exam. Only students who for duly justified reasons have not been able to carry out the PECs (work or confinement.) Will be eligible for this evaluation method.

REFERENCES

Basic

- Pindyck, R. S., & Rubinfeld, D. L. (2018). Microeconomía, Madrid: Pearson.
- Hansen, Henning (2013) Food Economics, Routledge: Lodon
- Dorfman, Jeffrey (2014) Economics and Management of the Food Industry: , Routledge: New York
- García Delgado, José Luis i Myro, Rafael (dir.) (2017): Lecciones de Economía Española. Editorial Civitas, Thomson Reuters. 13 Ed.
- García Delgado, José Luis i Myro, Rafael (dir.) (2017b): Economía Española: Una introducción, Editorial Thomson-Civitas, 3a edición.
- Tietenberg & Lewis, (2012) Environmental and Natural Resource Economics, Pearson.

Additional

- The CORE Team, The Economy. <http://www.core-econ.org>
- Krugman, P. R., Obstfeld, M., & Melitz, M. J. (2018). International economics: Theory & policy. Boston, MA: Pearson Addison-Wesley.
- Baldwin, R. (2016): The Great Convergence: Information Technology and the New Globalization, The Belknap Press, Harvard University Press, Cambridge, Massachusetts; London, England.
- MANKIW, G. (2018) Principles of Economics, Cengage Learning: Boston