COURSE DATA

Data Subject	
Code	36372
Name	Mediterranean gastronomy
Cycle	Grade
ECTS Credits	6.0
Academic year	2019 - 2020

Study (s)

Degree	Center	Acad. year	Period
1212 - Degree in Gastronomic Sciences	Faculty of Pharmacy and Food Sciences	2	Second term

Subject-matter

Degree	Subject-matter	Character
1212 - Degree in Gastronomic Sciences	14 - Gastronomy	Obligatory

Coordination

Name	Department
JIMENEZ HERNANDEZ, NURIA	265 - Prev. Medicine, Public Health, Food Sc.,Toxic. and For. Med.
SOLER QUILES, CARLA MARIA	265 - Prev. Medicine, Public Health, Food Sc.,Toxic. and For. Med.

SUMMARY

Mediterranean Gastronomy is a compulsory subject of the second year of Gastronomy Science Degree, taught at the Faculty of Pharmacy of the University of Valencia. This subject has a total of 6 ECTS taught in the second term quarter.

Mediterranean gastronomy is a philosophy of life based on a form of feed, cooking food, to share the food, to enjoy the environment, to live, to generate art and culture, history and traditions linked to the typical food of this area of the world. It is a lifestyle common to people from the Mediterranean basin. Thus, in this course, historical, culinary, nutritional and culinary creations aspects of this mixture of cultures are analyzed. There will be presented the main characteristics of Mediterranean Gastronomy, from a nutritional point of view and a more culinary delights, based on the common and different ingredients and dishes of cultures that form it.

PREVIOUS KNOWLEDGE

Relationship to other subjects of the same degree

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

Other requirements

OUTCOMES

1212 - Degree in Gastronomic Sciences

- Have knowledge and understanding in the field of gastronomic sciences.
- Be able to engage in new fields of gastronomy in general through independent study.
- Identify the key ingredients in Mediterranean gastronomy, know the processes of elaboration and disseminate its dietary patterns and its beneficial effects on health.

LEARNING OUTCOMES

- To be able to identify key patterns of food in the Mediterranean diet and compounds related to its beneficial effects.

- To identify the ingredients that defines the special characteristics of food in the countries studied.

- To recognize the relationships between other gastronomies and Mediterranean gastronomy.

- To develop dishes and drinks from different continents and learn about their different forms of presentation

DESCRIPTION OF CONTENTS

1. Introduction to Mediterranean Gastronomy

2. Mediterranean Diet

3. Mediterranean cooking

WORKLOAD

ACTIVITY	Hours	% To be attended
Theory classes	45,00	100
Other activities	15,00	100
Study and independent work	90,00	0
TOTAL	**150,00**	

TEACHING METHODOLOGY

The theoretical teaching methodology will be based on the delivery of lectures along with the possible performance, presentation and defense of individual and collective reports. Classes are taught using audio-visual technical equipment. The student will have this material in the virtual classroom

During the semester, 5 seminars will conducted about the preparation of dishes that combine ingredients of Mediterranean cuisine with the aim to students can apply the theoretical knowledge. During these seminars the teacher will give the keys to perform this activity and will supervise the development of it, the teacher will address the doubts in the preparation of the recipe and the teacher will guide on how to make the reports that will be delivered at the end of the course.

Visits to centers of interest for the subject will be scheduled. The aim of them is to show in site day to day, process and facilities of a company to apply theoretical knowledge. To make the most of the experience, a previous study of the company will be asked, whenever possible, and the professor will address the doubts. At the end of the visit, a report will be delivered to the teacher.

EVALUATION

Written test to ensure knowledge and understanding of established theoretical minimum content for the subject (75%).The written test will include questions about theorical sessions and visits.

Continuous evaluation with the possible implementation, presentation and defense of individual and group reports on topics related to the contents explained and discussed in the classroom during the theorical classes or visits. The level of understanding of content and skills to their exposure, advocacy and discussion will be evaluated (10%)

Evaluation of the work developed at the seminars by the supervision of the work; originality, the ability to solve problems and the ability to make very detailed and organized report will be evaluated.

It is necessary to acquire 5 out of 10 points in the written test that includes questions of theory and practice to pass the subject.

Attendance at visits is mandatory to pass the subject.

REFERENCES

Basic

- Ansón, Rafael. Cultura gastronómica del Mediterráneo, Editorial: Lunwerg Editores, 2015, 160 pp
- McGee, Harold James, La cocina y los alimentos: Enciclopedia de la ciencia y la cultura de la comida, Editorial Debate, 2014
- Comite Gastronómico dirigido por Jöel Robuchon, LAROUSSE GASTRONOMIQUE EN ESPAÑOL, Larousse, 2015

ADDENDUM COVID-19

This addendum will only be activated if the health situation requires so and with the prior agreement of the Governing Council

1. Contenidos

Se mantienen todos los contenidos inicialmente programados en la guía docente para las sesiones teóricas.

2. Volumen de trabajo y planificación temporal de la docencia

Mantenimiento de la planificación temporal docente tanto en días como en horario.

3. Metodología docente

Se sube al aula virtual material escrito elaborado por el profesor del contenido oral de las clases presenciales

Subida al aula virtual de los materiales para estas sesiones (presentaciones).

Mismos materiales previstos en la guía original para la docencia presencial. Utilización del aula virtual para atender las dudas de cada sesión.

Suministro de cuestiones acerca de todas las sesiones que los alumnos deben entregar en el plazo de una semana para asegurar el aprendizaje de los contenidos.

Sistema de tutorías. Se mantiene el programa de tutorías virtuales (atención en 48 horas laborables máximo por correo electrónico)

4. Evaluación

El peso del examen será de un 50%. Consistirá en un cuestionario tipo test a través del aula virtual de 30 preguntas y con una duración de 40 minutos.

Las visitas y los informes entregados contarán un 10%.

Las actividades evaluables: resolución de cuestiones y de casos prácticos contarán un 20%.

Entrega de un trabajo en grupos de 3 de la parte no presencial contará un 20%.

5. Bibliografía

Se sustituyen los manuales recomendados por los apuntes y transparencias que se suben al aula virtual.

Se añaden links en los apuntes a los que pueden recurrir online