

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

| | |
|----------------------|--------------------------|
| Code | 36373 |
| Name | International 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 | 3 | Second term |

Subject-matter

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

Coordination

| Name | Department |
|-----------------------------------|---|
| SORIANO DEL CASTILLO, JOSE MIGUEL | 265 - Prev. Medicine, Public Health, Food Sc., Toxic. and For. Med. |

SUMMARY

International Gastronomy is a compulsory subject of the third year of the Degree in Gastronomic Sciences, which is taught at the Faculty of Pharmacy of the Universitat de València. This subject has a total of 6 ECTS credits that are taught in the second semester.

The International Gastronomy covers the different cuisines of the World encompassed in the Five Continents and starting from the base of the food groups established by the FAO, from them recipes will be designed and the variations in culinary techniques will be explained as well as their historical evolution.



PREVIOUS KNOWLEDGE

Relationship to other subjects of the same degree

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

Other requirements

There are no restrictions with other subjects of the study program.

OUTCOMES

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.
- Acquire the basic training needed to formulate hypotheses, gather and interpret information for solving problems using the scientific method, and understand the importance and the limitations of scientific thinking.
- Be able to engage in new fields of gastronomy in general through independent study.
- Be able to work in a team and to organise and plan activities, always taking account of gender perspective.
- Be able to distribute time appropriately for carrying out individual or group tasks.
- Prepare and handle the writings, reports and action procedures best suited to the problems raised, using non-sexist language.
- Identify the key ingredients in Mediterranean gastronomy, know the processes of elaboration and disseminate its dietary patterns and its beneficial effects on health.
- Recognise ingredients and cooking techniques and be able to present dishes and drinks from the main European, Asian, African and American gastronomies.

LEARNING OUTCOMES



- To know the culinary techniques used in the main European, Asian, African and American cuisines
- To identify the ingredients that define the special characteristics of foods in the studied countries.
- To know the different ingredients that make up the dishes distributed by Continents.
- To develop dishes and drinks from different continents and know their different presentations
- To work on protocol and cultural aspects that appear on the table of the different continents

DESCRIPTION OF CONTENTS

1. Asian gastronomy

2. American gastronomy

3. African gastronomy

4. European gastronomy

5. Oceania gastronomy

WORKLOAD

| ACTIVITY | Hours | % To be attended |
|--|---------------|------------------|
| Theory classes | 45,00 | 100 |
| Other activities | 15,00 | 100 |
| Attendance at events and external activities | 40,00 | 0 |
| Study and independent work | 50,00 | 0 |
| TOTAL | 150,00 | |

TEACHING METHODOLOGY

The methodology of theoretical teaching will be based on the delivery of lectures along with the possible realization, presentation and defense of individual or collective reports. Classes will be taught with the help of audiovisual technical material. The student will have this material in the virtual classroom.



During the semester there will be 5 seminars (one for each continent) that will consist of the elaboration of dishes that combine ingredients of international gastronomy with the objective that the students put into practice the theoretical knowledge. During these seminars the teacher will give the keys to carry out this activity and will supervise its development, will attend the doubts in the elaboration of the recipe and will orient in the way to realize the reports that will be delivered at the end of the course.

Visits will be scheduled to centers of interest for the subject. The objective is to show how international gastronomy is applied in kitchens. At the end of the visits, a report will be delivered to the teacher.

EVALUATION

Written test to guarantee the knowledge and understanding of the minimum theoretical contents included in the matter (75%). The written test will include questions from the master classes, and visits.

Continuous evaluation of the performing, presentation and defense of individual and collective reports on topics proposed, explained and discussed in the classroom during lectures or visits. The level of understanding of the contents as well as the skills for their exposure, defense and discussion (10%) will be valued

Evaluation of seminar supervised works. Originality, ability to solve problems and to carry out well detailed and organized reports of the work developed (15%) will be valued.

It is necessary to acquire 5 out of 10 points in the written test to pass the subject.

REFERENCES

Basic

- Bayn, C.; Bender, A. (2013). Cocinas del Mundo (Viaje y Aventura). Geoplaneta. Ed. Planeta. Barcelona
- Finch, C.F.; Cracknell, H.L. (1996) International Gastronomy. Harlow: Longman. Londres
- Letamendía, F.; Coulon, C. (2000). Cocinas del mundo: La política en la mesa (Ciencia / Economía, política y sociología). Ed. Fundamentos. Madrid
- Teubner, C.; Pérez García; J. (1995). La Cocina Profesional a tu alcance: Las mejores recetas de la gastronomía internacional (Gran Gourmet). Ed. Everest. León
- Trilla Segura, J.; Larousse Editorial (2016). Escuela De Cocinas Del Mundo. Larousse. Barcelona
- JOHN OCONELL, EL LIBRO DE LAS ESPECIAS. Penguin Random House Grupo Editorial España, 2016,



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 los contenidos inicialmente programados.

2. Volumen de trabajo y planificación temporal de la docencia

En la fecha de suspensión de las clases presenciales, se había finalizado el 60 de las mismas y el 100% de los seminarios.

Para la docencia restante, se mantienen el calendario y horario programados de las mismas actividades, de manera no presencial.

La parte del Volumen de Trabajo modificado es la siguiente:

Clases de teoría 26h 100% presenciales

Actividad en aula virtual 15h 0% no presenciales (en sustitución de Otras actividades)

Elaboración de informes 40h 0% presenciales

Estudio y trabajo autónomo 69h 0% presenciales

TOTAL 150

3. Metodología docente

La docencia presencial se sustituye por las siguientes actividades en Aula Virtual:

Subida de materiales al Aula virtual

Propuesta de actividades por aula virtual

Tutorías mediante videoconferencia

Foro del Aula Virtual.

4. Evaluación



La prueba escrita que pasa de 75% a 50%

Informes (Evaluacion de la actividad propuesta en aula Virtual) pasara de 10 a 25%

Seminarios pasará de 15 a 25%

Se requiere una nota mínima de 4/10 para compensar.

La asignatura se supera cuando se adquieren las competencias específicas de materia (nota global mínima 5/10).

5. Bibliografía

La bibliografía recomendada se mantiene pues es accesible