

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

<b>Code</b>	36388
<b>Name</b>	Language and gastronomy
<b>Cycle</b>	Grade
<b>ECTS Credits</b>	4.5
<b>Academic year</b>	2023 - 2024

**Study (s)**

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

**Subject-matter**

<b>Degree</b>	<b>Subject-matter</b>	<b>Character</b>
1212 - Degree in Gastronomic Sciences	28 - Idioma	Obligatory

**Coordination**

<b>Name</b>	<b>Department</b>
GREGORI SIGNES, CARMEN	155 - English and German
MONLEON DOMINGUEZ, ANA	160 - French and Italian

**SUMMARY**

The subject Languages and gastronomy is a basic training subject in English and French. It is taught in the first semester of the fourth year of the degree in Gastronomic Sciences and is compulsory.

Languages and gastronomy is an instrumental training course justified by the need for communication in English/French for specific purposes at national and international level. The knowledge of languages is an essential tool for the professional life of future graduates in gastronomic sciences. English and French are international languages in this field and students need to know how to communicate both at a written and spoken level, in order to be able to practice professionally.

The subject is designed to offer specific basic knowledge in English and French applied to the different fields offered within the degree in gastronomic sciences. Students will be initiated in basic reading, comprehension and writing of simple texts, and basic grammatical knowledge. The student who completes this subject will be able to interact and communicate in various situations that may occur in their work environment, using English and French both spoken and written.



## PREVIOUS KNOWLEDGE

### Relationship to other subjects of the same degree

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

### Other requirements

No entry requirements

## 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.
- Have knowledge and understanding in the field of gastronomic sciences.
- Prepare and handle the writings, reports and action procedures best suited to the problems raised, using non-sexist language.
- Be able to apply this knowledge to the professional world, contributing to the development of human rights, democratic principles, the principles of equality between women and men, solidarity, environmental protection and the promotion of a culture of peace from a gender perspective.
- Be able to use the most relevant gastronomic terms in foreign languages.

## LEARNING OUTCOMES

- Learn vocabulary about gastronomy in foreign languages.
- Be able to design menus and menus of catering services in English and French

## DESCRIPTION OF CONTENTS

### 1.

- Being able to communicate (basic level A1) and use vocabulary related to the field of gastronomy vocabulary, raw materials, utensils, techniques, and simple and complex recipes.

**2. Useful expressions for communicating more effectively in the workplace****3. Etymology of the name of global dishes/recipes and ingredients****4. Design of menus and catering services in English and French****WORKLOAD**

ACTIVITY	Hours	% To be attended
Theory classes	45,00	100
Study and independent work	67,50	0
<b>TOTAL</b>	<b>112,50</b>	

**TEACHING METHODOLOGY**

Theory & practical classes: introduce students to the most relevant concepts in both French and English to facilitate the acquisition and put into practice the knowledge related to the subject, encouraging participation through presentations by both the teacher and the students.

*Participation in practical tasks and seminars:* this type of activities will be used to enhance group work and improve oral presentation. They complement the training that is acquired in the classes,

There may some complementary activities of such as talks, case studies; watch videos, ICT applied to gastronomy, use of scientific bibliography (databases, internet), discussion of current affairs, video conferences, written papers, blogs etc.

*Independent study:* preparation of seminars, classes and exams: autonomous work aimed at reading and preparing classes, preparation of exams and the work to be presented at seminars.

*Aula Virtual:* the university virtual platform *Aula Virtual* will be used for the exchange of information between the teacher and the students.

**EVALUATION**

The student will be required to complete tasks inside and outside the classroom. These tasks will allow students to put into practice strategies of communication, learning and observation. The realization of language activities and strategies deployed by students will make it possible to assess and evaluate their communication skills.



This includes the evaluation of the practical activities developed by each student/group of students during the course (practical exercises, elaboration of works and / or oral presentations, etc.), as well as the active participation and the degree of involvement of the student in the process of teaching-learning.

Students are required to participate actively and attend class regularly (minimum 80%) to be eligible for continuous assessment and seminars.

**FINAL EXAM:** 65%- Reading comprehension: 20%- Listening comprehension: 20%- Written expression and vocabulary: 25% **PORTFOLIO** (oral): 25% **ATTENDANCE AND PARTICIPATION** (Continuous evaluation): 10%

## REFERENCES

### Basic

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- Duboux, M., & J.P, Dictionnaire Gourmet, français-espagnol/espagnol-français, Duboux éditions,SA,2012
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