

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

Code	36389
Name	Local development
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	4	First term

Subject-matter

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

Coordination

Name	Department
GIL PAREJA, SALVADOR	132 - Economic Structure

SUMMARY

Is there a relationship between gastronomy and local development? And what is that relationship?

The goal of the course "Local Development" is to establish a link between gastronomy and local development processes. This link is based on the innovative notions of "place consciousness" and "productive chorality", gastronomy being a distinctive cultural element of place awareness with direct and indirect distinctive effects on local development processes in rural environments, global cities and mega-regions. The program explains how places generate economies of agglomeration, and that these places are inserted in networks of places (globalization). The resulting development processes can be inclusive or unequal, sustainable or unsustainable. The details of these processes, and their relationship with gastronomy, are developed in the subject, proposing in the final part the idea of "gastronomy for local development".



PREVIOUS KNOWLEDGE

Relationship to other subjects of the same degree

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

Other requirements

Recommended previous knowledge of:

- Analysis of data
- Economy
- Public politics
- Creativity and innovation
- Sectoral economy

COMPETENCES (RD 1393/2007) // LEARNING OUTCOMES (RD 822/2021)

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.

LEARNING OUTCOMES (RD 1393/2007) // NO CONTENT (RD 822/2021)



- To know the processes involved in the design and application of local development strategies
- To know the nature of the development, the importance of the territory and the localities involved in this process, and the existing evidence on the role that gastronomy can play in local development processes through its different sectoral implications.

DESCRIPTION OF CONTENTS

1. Consciousness of place and gastronomy: the productive chorality of places.

2. Economies of agglomeration and network, location and gastronomy

3. Local development, inclusive local development, sustainable local development and gastronomy

4. Creative local development and gastronomy

5. Globalisation, local development and gastronomy

WORKLOAD

ACTIVITY	Hours	% To be attended
Theory classes	60,00	100
Study and independent work	90,00	0
TOTAL	150,00	

TEACHING METHODOLOGY

- Theory classes: face-to-face classes designed for the presentation of the most important concepts and contents of each subject in order that the student acquires the knowledge related to the subject, encouraging participation.
- Classroom practical classes: resolution of problems and cases. In these classes the specific application of the knowledge that the students have acquired in theory classes will be carried out and new instruments will be introduced to support and enhance this knowledge. The resolution of problems will be strengthened with a critical spirit.



- Study. Preparation of seminars, classes and exams. Hours of autonomous work for reading and preparing classes, preparation of exams and work to be presented in seminars if necessary.

EVALUATION

- Compulsory examination of all the contents taught. The possibility of carrying out written tests throughout the course is contemplated. Its weight on the final marks is 70 %.
- Continuous evaluation, result of contact with the students in any of the sections of the learning process. Its concrete form will be defined by the teacher at the beginning of the course. Its weight is 30%.

REFERENCES

Basic

- Sorribes J (2012): La Ciudad . Economía, Espacio, Sociedad y Medio Ambiente. Tirant Humanidades.
- Pyke A, Rodríguez-Pose A, Tomaney J (2012): Desarrollo local y regional (Desarrollo Territorial). PUV.

Additional

- Bellini N, Clergueau C, Etcheverria O (2018): Gastronomy and Local Development: The Quality of Products, Places and Experiences. Routledge Advances in Regional Economics, Science and Policy.
- Sorribes J, Novell N (2017): Nou viatge pel País Valencià. PUV.
- Becattini G (2015) La coscienza dei luoghi. Dozelli.

ADDENDUM COVID-19

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

English version is not available