

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

Code	36393
Name	Showcooking
Cycle	Grade
ECTS Credits	4.5
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	33 - Showcooking	Optional

Coordination

Name	Department
NACHER ESCRICHE, JOSE MARIA	110 - Applied Economics

SUMMARY

This subject offers knowledge and skills related to the professional opportunities existing in the application of art to gastronomy, with special emphasis on the field of the practice on called showcooking, consisting of public demonstrations of culinary processes in specific or unique scenarios.

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 be able to apply their knowledge to their work or vocation in a professional manner and have acquired the competences required for the preparation and defence of arguments and for problem solving in their field of study.
- Students must be able to communicate information, ideas, problems and solutions to both expert and lay audiences.
- Have knowledge and understanding in the field of gastronomic sciences.
- 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.
- Resolve tasks or carry out work in the time allotted while maintaining the quality of the result.
- 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.

LEARNING OUTCOMES

To understand the main professional applications of art in gastronomy, especially in on showcooking

DESCRIPTION OF CONTENTS

1. Art and Society

- 1.1 What is Art? Bases and Principles
- 1.2 Art and Society. About the Utility
- 1.3 Economy of Art, Creativity and Showcooking. Territories of Opportunity

2. Fine Arts and Gastronomy

- 2.1 Gastronomy in the History of Art
- 2.2 Gastronomy and Visual Arts: Painting, Photography, Cinema
- 2.3 Gastronomy and Performing Arts: Theater, Music.
- 2.4 Showcooking workshops

**3. Gastronomy and Applied Arts**

- 3.1 The site. Urbanism, Architecture, Heritage and Facilities
- 3.2 Arts in Kitchen and Room
- 3.3 Literature and Design in Gastronomic Communication
- 3.4 Showcooking workshops

4. Professional Trends in Art and Gastronomy

- 4.1 Experiences, Gastronomic Events and Showcooking
- 4.2 Music and Night Entertainment
- 4.3 Audiovisual Communication, Gastronomic Criticism and Foodies

WORKLOAD

ACTIVITY	Hours	% To be attended
Other activities	30,00	100
Theory classes	15,00	100
Study and independent work	67,50	0
TOTAL	112,50	

TEACHING METHODOLOGY

The development of the subject will be structured as follows:

Theoretical classes. The teacher will provide the student with a global view of the subject, in addition to the information necessary to understand the contents of the subject. For the follow-up of the class, it is recommended that the student previously check the material that the teacher leaves in the virtual classroom. The subject is very specific, and there is hardly any specialized literature, so that class attendance is mandatory.

There is a plan of continuous assessment activities oriented to the implementation of applied arts and showcooking, through written and real exercises using individual and group workshops

EVALUATION

The acquisition of knowledge will be evaluated through a final exam that will represent 70% of the grade. The continuous evaluation will take into account the attendance to the theoretical classes and the participation in practices and workshops and the delivery of the corresponding individual or group exercises.



REFERENCES

Basic

- AAVV (2018): Monocle. Drinking & Dining Directory. Food and Entertainment Annual.
- Bourdain, Anthony (2018): Confesiones de un chef. RBA
- Cotrufo, Tiziana; Ureña, Jesús (2018): El cerebro y las emociones. Sentir, pensar, decidir. EMSE ADAPP
- Danto, Arthur C. (2016): Qué es el arte. Paidós
- Dickie, John (2014): Delizia. La historia épica de la comida italiana. Debate
- Dierssen, Mara (2018): El cerebro artístico. La creatividad desde la neurociencia. EMSE EDAPP
- Fernández-Armesto, Felipe (2004): Historia de la Comida. Alimentos, cocina y civilización. Tusquets
- García, Emilio (2018): Somos nuestra memoria. Recordar y olvidar. EMSE ADAPP
- Luna, Juan J. (2011): El Bodegón Español en el Prado. Museo Nacional del Prado.
- McGee, Harold (2010): La buena cocina. Random House Círculo de Lectores
- McGee, Harold (2007): La cocina y los alimentos. Random House Círculo de Lectores
- Nácher, José; Simó, Paula (2016): El hábitat valenciano como atractivo turístico. En Boira, J.V. (Coord.): Turismo y ciudad. Reflexiones en torno a Valencia. PUV. Valencia.
- Rausell, Pau (Coord.) (2018): Anàlisi de ocupació i prospectiva de les necessitats formatives als sectors culturals i creatius a la Comunitat Valenciana. SERVEF, GVA.
- Viosca, José (2018): Creando el mundo. El fascinante viaje desde los sentidos hasta el cerebro. EMSE ADAPP

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