

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

Code	36393
Name	Showcooking
Cycle	Grade
ECTS Credits	4.5
Academic year	2022 - 2023

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
JIMENEZ HERNANDEZ, NURIA	265 - Prev. Medicine, Public Health, Food Sc.,Toxic. and For. Med.
MADRID MAÑEZ, ELENA	265 - Prev. Medicine, Public Health, Food Sc.,Toxic. and For. Med.
NACHER ESCRICHE, JOSE MARIA	110 - Applied Economics

SUMMARY

This course offers knowledge and skills related to opportunities existing professionals in the application of art to gastronomy, with special emphasis on the field of practice of the so-called, which consists of public demonstrations of the culinary processes in specific or singular 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 enrollment restrictions with other subjects in the curriculum.

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

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.
- Ser capaz de trabajar en equipo y de organizar y planificar actividades, teniendo en cuenta, siempre, una perspectiva de género.
- Resolver tareas o realizar trabajos en el tiempo asignado para ello manteniendo la calidad del resultado.
- Be able to distribute time appropriately for carrying out individual or group tasks.
- Elaborar y manejar los escritos, informes y procedimientos de actuación más idóneos para los problemas suscitados y utilizando un lenguaje no sexista.

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

To know the main professional applications of art in gastronomy, especially with regard to showcooking

DESCRIPTION OF CONTENTS

1.

Art and Society

1.1 What is Art? Bases and Principles

1.2 Art and Society. About Utility

1.3 Economics 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 place. Urbanism, Architecture, Heritage and Facilities
- 3.2 Arts in Kitchen and Living 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 Nightlife
- 4.3 Audiovisual Communication, Gastronomic Criticism and Foodies

WORKLOAD

ACTIVITY	Hours	% To be attended
Other activities	30,00	100
Theory classes	15,00	100
TOTAL	45,00	

TEACHING METHODOLOGY

The development of the subject will be structured as follows: Theoretical classes. The teacher provides the student with a global vision of the topic, through the information necessary to understand the contents of the subject. For class follow-up the student is recommended to review in advance the material that the teacher leaves in the virtual classroom. The subject is very specific and there is almost no specialized literature, so attendance at class is required. There is a plan of continuous evaluation activities aimed at 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 qualification. Continuous assessment will take into account theoretical class attendance and participation in practices and workshops and the delivery of the corresponding individual exercises or in groups.

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 locupació 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