

Code-Course	05318 - Traditional Cooking: from Local to Global		
Thematic Area	Food productions and enogastronomic productions	Year	Third
Course Type	Mandatory	Credits	6 cr. ECTS
In-class Hours	90 hours	Hours of Individual Work	60 hours

BRIEF COURSE DESCRIPTION

This course is focused on the study of Catalan and Spanish cooking traditions; their technical basics and productions.

On the basis of local gastronomy culture, students will learn the relations with other regions of the world by analysing the influences among different cultures, the communication channels and the factors that can affect changes in the demand of products.

SPECIFIC SKILLS

SS2 – Identify and make the currently most important culinary productions and dishes in the world.

LEARNING OBJECTIVES

1. Cooking and cultural diversity.
2. Catalan cuisine.
3. Spanish cuisine.
4. Fusion in cutting-edge cuisines.

LEARNING METHODOLOGY

This is a theoretical and practical course that aims to acquire the skills stated above and to provide students with a general overview of the sector.

The methodology used combines lectures where students will be provided with the necessary tools to do their tasks with practical activities where students will learn the foundations of traditional recipes.

Entitats promotores:



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Amb la col·laboració:



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ASSESSMENT SYSTEM

The assessment system assesses the student's achievement of learning outcomes regarding the subject's own competences.

Students may choose between continuous assessments throughout the year or a final examination at the end of the course.

Continuous assessment: the teaching-learning process is assessed by a continuous monitoring of the work done by the students throughout the course. Students must attend to a minimum of 80% of the classes in order to be assessed by continuous assessment.

Final examination: it assesses the students' learning outcomes by means of a final exam at the end of the course. Students who cannot come to class regularly due to justified reasons will be assessed at the end of the course.

Assessment systems	Continuous	Final
Students assignments	10%	10%
Practical exercises	30%	-
Final practical exam	20%	50%
Final written exam	40%	60%

Course unit reassessment

Students who didn't achieve the learning objectives can resit assessment to demonstrate the acquisition of skills and knowledge associated with the course.

BIBLIOGRAPHY

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