

Code - Course	053218 - Traditional Cooking: from local to global				
Type	Basic education		Year	Third	
Thematic Area	Cooking		Credits	6 ECTS	
Professor in charge of the course			Montserrat Saperas		
In-class	86h	Teacher-led	40h	Individual	58h

BRIEF COURSE DESCRIPTION

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

Based on local gastronomy culture, students will learn about 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.

There will be also a review and practical activities related to sustainable gastronomy, and how it has been part through different times and places.

SPECIFIC SKILLS

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

LEARNING OBJECTIVES

1. Know and apply the most relevant techniques and elaborations of Catalan and Spanish traditional cuisine.
2. Know the most representative products and elaborations of the world's cuisines and be able to execute them and study the influence on the contemporary European cuisine.
3. Know the geography of food and agri-food production and distribution.
4. Identify and understand the main elements and manifestations of gastronomic culture at the national level.

5. Discover the typical gastronomic products, elaborations and traditions from other countries and interpret them according to the environmental, social and cultural sustainability adaptation criteria.

ACADEMIC CONTENTS

1. Local cuisine. Regional cuisines:
 - 1.1. What is traditional?
 - 1.2. Factors that define gastronomies (history, culture, etc...)
 - 1.3. Culinary maps: fine frontiers
 - 1.4. Culinary identity: flavor geography, landscape flavor
 - 1.5. Cuisine essentials: products, bases and techniques. Most representative elaborations in Spanish and Catalan cuisine
 - 1.6. Example chefs
2. Global cuisine. Transmission and knowledge of the localities:
 - 2.1. Be local to be global: gastronomic cultures exchange
 - 2.2. Accelerants factors on the gastronomic diffusion.
 - 2.3. Fusion gastronomy origin: main examples.
 - 2.4. Sustainable gastronomy; main concepts.

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 used methodology 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.

The learning distribution hours will be 60% for the in-class, both theoretical practical, and 40% of student autonomous dedication. In the in-class classes the conceptual and contextual explanations of each of the points provided in the program will be developed, with the combination of in-group or individual activities depending on each subject.

The classes' attendance is compulsory for the right follow up of the assessment.

ASSESSMENT SYSTEM

The assessment system measures the student's achievement of learning outcomes regarding the subject's competences and contents.

Students may choose continuous assessment or single assessment:

Continuous Assessment: the teaching-learning process is assessed by a continuous monitoring of the work done by the students throughout the course and a final individual examination. Students must attend classes to be assessed by continuous assessment.

Single Assessment: for those students who cannot come to class regularly, they can choose to be assessed by single assessment. The teaching-learning process is assessed by means of the assessment of all activities and in-person individual examination at the end of the course.

To qualify for this form of assessment, students must apply within the first 15 days of the start of the course through the assessment section of Virtual Campus.

The evaluation system is for all the students, and it will measure the achievement of the competencies of the course in hand.

The evaluation system seeks to ensure that the student performs an appropriate and continuous monitoring of the subject and combines individual and teamwork techniques.

The results of continuous learning are valued, through the evolution of student performance in class. The evaluation is completed with the development of theoretical works, which are submitted on the set dates. In addition, the final exam will consider the theoretical and the cooking part.

The deadlines for submitted the exercises are set during the course and will not be extendable, so students need to be aware of the information on the subject.

It is a mandatory requirement to pass the subject the delivery of all evaluable activities during the course on the agreed dates. Students must attend to a minimum of 80% of the practical classes to be assessed by continuous assessment.

Activities weighting

The planification of the evaluation activities will be published at the beginning of the subject.

Depending on the chosen evaluation system, the evaluation activities and weights are:

Activities	Type	Continuous	Single	Week deadline
THEORETICAL PART				
Students assignments		20%	20%	
PRACTICAL PART				
Practical exercises		40%		
Practical assignment			20%	
FINAL EXAMS				
Final practical exam		20%	40%	
Final written exam		20%	20%	
Total		100%	100%	

To pass the course, it is mandatory to have obtained a minimum final grade of "5", as long as the student has completed the individual exam/s or work/s established in the course. This exam/s or final work/s must be graded with a minimum of "4" in order to be able to calculate the average of all the assessment activities carried out during the course.

Revision and Reassessment of the Course

The student has the right to revise all the evidence that has been designed for the assessment of learning.

If a student fails to achieve the learning objectives of the course, in order to opt for the subject reassessment, it will be necessary to have obtained a final grade of the subject between "4-4.9", and to have attended the individual final exam/s or final work/s of the course.

The reassessment process will only involve the modification of the final grade in the case that the new assessment activity is passed, and, in any case, the maximum grade will be "5". This grade will be averaged with the other grades of the assessment activities carried out by the student during the corresponding academic period, considering the percentages established in each subject, setting the final grade for the course.

REFERENCES

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