



Centre adscrit



UNIVERSITAT DE  
BARCELONA

# COURSE CONTENT

## Academic year 2020/2021

Code-Course	052109 – Art and cooking		
Thematic Area	History	Year	Second
Course Type	Basic education	Credits	6 cr. ECTS
In-class Hours	60 hours	Hours of Individual Work	90 hours

### BRIEF COURSE DESCRIPTION

The art world is one of the relevant areas in the design of the gastronomic offer, where the student has to understand the psychological, social and cultural implications that influence the formation of taste and the evolution of eating behavior, as well as assimilate the influence of the plastic and sensory arts in gastronomy and understand the gastronomic manifestations as an expression of the aesthetic conceptions of each society and historical moment, as well as interpret the gastronomic representations in the history of art. And the principles of aesthetics and artistic design and apply them to the creation of gastronomic manifestations.

### BASIC SKILLS

BS1 – Students must demonstrate knowledge and understanding in a study field based on secondary school and that relies on advanced textbooks and includes some aspects that imply knowledge about the vanguard of it.

BS3 – Students must be able to collect and interpret important information (in their study field) in order to formulate judgments with reflections on important social, scientific and ethical issues.

### LEARNING OBJECTIVES

- Understand the gastronomic manifestations as an expression of the aesthetic conceptions of each society and historical moment.
- Assimilate the influence of plastic and sensory arts in gastronomy. Find obvious points of union between art, design, food and cooking.
- Know and interpret the gastronomic representations of art history.
- Assimilate the principles of aesthetics and artistic design and apply them to the creation of gastronomic manifestations.



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### LEARNING OBJECTIVES

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- Aesthetic basis of artistic design applied to gastronomic creativity.
- Gastronomic and the communities' aesthetic conception throughout history.
- Food and gastronomy in art.
- Art applied to gastronomy project.

### LEARNING METHODOLOGY

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The subject of Art and Cooking is a theoretical subject that provides the acquisition of the competences related to this subject. The course will be developed based on theoretical sessions in conference format, followed by discussion and debate sessions where students, after preparation, will present their ideas. Some of the sessions will be conducted by a guest professor expert in some **aspect of the program. These “masterclass” will be previously announced and a special work will be done and presented by the students.**

Beyond the face to face sessions, theoretical and reference works will be carried out, which will have to be presented through the virtual campus and will be commented by the teaching staff. Highlight that a project of artistic application related to the world of food will be developed.

### ASSESSMENT SYSTEM

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**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.



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**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
Student assignments	45 %	45%
Final written exam	45%	-
In-class oral presentations	10%	55%

### REVIEW AND REASSESSMENT OF THE COURSE

The student has the right to review all the evidences that have 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 reassessment of the course and submit a new reassessment task, it will be mandatory to fulfil one of these conditions:

- A. Students must have been awarded a mean grade of 5.0 or higher in relation to the activities carried out throughout the semester without taking into account the final exam/s (both continuous assessment and single assessment) and having attended the final exam.
- B. Students must have been awarded a final minimum grade of 4.0 in the overall course.

After the reassessment, the maximum grade is 5.0 in the overall course.

### BIBLIOGRAPHY

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- Comida para pensar. Hamilton, R i Todolí, V.2007.
- Richard Sennet. El artesano. Editorial Anagrama. Barcelona. 2009.
- Food design. *Experimenta*. Número 67, 68. Diciembre 2014.
- L'Art del menjar. De la Natura Morta a Ferran Adrià. CX CatalunyaCaixa Obra Social



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- Notas de cocina de Leonardo da Vinci. J. Routh.
- HELLER, EVA: Psicología del color. Como actúan los colores sobre los sentimientos y la razón. 2004. Ed. Gustavo Gili
- ITTEN, JOHANNES: El arte del color. Ed. Bouret.
- Food History. Papila Estudio.
- The geometry of Pasta. Caz Hildebrand, Jacob Kenedy.
- Diseños y esbozos para el Bulli. Luki Huber. Planeta, 2018.
- Food Futures. Kate Sweetapple and Gemma Warriner.
- Tapas. Juli Capella. Acción Cultural Española. Editorial Planeta. Barcelona 2013.
- Foodjects: Design & the New Cuisine in Spain. Martín Azúa. Ed. Ministerio de Asuntos Exteriores y de Cooperación. Barcelona, 2010.
- Food Designing. Martí Guixé. Edited by Beppe FInessi.
- **Other resources:**
- Donald A, Norman. El diseño emocional. Ediciones Paidós Ibérica. Barcelona. 2005.
- Niki Segnit. La enciclopèdia de los sabores. Penguin Random House Grupo Editorial. Barcelona. 2011.