



COURSE CONTENT

Academic year 2020/2021

Code-Course	052111 - Mediterranean Cuisine and Cuisines from Around the World		
Thematic Area	Enogastronomic and culinary preparations	Year	Second
Course Type	Basic education	Credits	6 cr. ECTS
In-class Hours	90 hours	Hours of Individual Work	60 hours

BRIEF COURSE DESCRIPTION

In this course students will learn about international cooking. The cultural and geographic Mediterranean environment will be this course starting point; students will learn about other world regions in order to explore different food patterns and culinary and gastronomic cultures.

Lectures will pay special attention to the analysis of contextual aspects – geographic, anthropologic, historical, religious, economic and sociological- which will allow students to interpret the different cuisines around the world. In the practical lessons students will learn the ingredients, the terminology and the cooking techniques and processes typical of the various international cuisines seen in throughout the course.

GENERAL SKILLS

GS6 – **Meet the customers' needs and expectations.**

SPECIFIC SKILLS

SS2 – Identify and classify the different families of prepared and unprepared food products for their culinary application.

LEARNING OBJECTIVES

- 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.
- Know the geography of food and agri-food production and distribution.
- Identify and understand the main elements and manifestations of gastronomic culture at the national level.



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

THEMATIC CONTENTS

1. Introduction to international gastronomic geography.
2. Main European cuisines.
3. American cuisine: principal regions.
4. Main Asian cuisines.

LEARNING METHODOLOGY

The aim of this theoretical and practical course is to ensure students acquire the skills related to it. It provides students with a general overview of the different food cultures in the world.

This course combines lectures where students will learn the theoretical context and practical classes where the most typical technical bases and preparations are explained to students for them to perform.

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.



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Assessment systems	Continuous	Final
Theoretical practical Assessments	10 %	15%
Activities in Class	5%	-
Assessment of practical tasks	25 %	---
Final practical exam	15%	25%
Assistance, attitude and participation	5%	-
Final written exam	40%	60%

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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- Academia Internacional de Gastronomía (Ed.) (1994) Las cocinas de Europa. Barcelona, Ediciones B. (CR)
 - Acurio, G. (2015) Perú Gastronomía. Barcelona, Ed. Paidom Press. (CR)
 - Colobrans, J.; Khabbaz, S. (2008) El cocinero de Damasco. Cocina, cultura y recetas. Ed. Zendrera Zariquiey.
 - Contreras, J. (Ed.) (2005) Sabores del Mediterráneo. Barcelona : Institut Europeu de la Mediterrània. (CR)



Centre adscrit



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- Dominé, A. (1998) Un viaje culinario por Francia, Colonia, Ed. Könemann, 1998 (CR)
- Elizegi, A. (2007) Recetas del mundo un viaje gastronómico. León, Ed. Everest. (CR)
- Etcheverria, O. y Fumey, G. (2008) Atlas mundial de cocina y gastronomía: una geografía gastronómica. Adrid, Ed. Akal.
- Le Cordon Bleu (1994) La cocina francesa clásica. Barcelona, Ed. Primera Plana. (CR)
- McWilliams, M. (2011) Food Around the World: A Cultural Perspective. Prentice Hall
- March, Lourdes (2003) La cocina mediterránea / Mediterranean Cuisine. Madrid Alianza Ed. (CR)
- Medina, F.X. (1996) La Alimentación mediterránea: historia, cultura, nutrición. Barcelona, Icaria Editorial.
- Medina, F-X; Barusi, A.; Colesanti, G. (1998) El color en la alimentación mediterránea: elementos sensoriales y culturales de la nutrición. Barcelona, Institut Europeu de la Mediterrània/ Icaria Ed.
- Redzepi, R. (2011) Noma. Tiempo y espacio en la cocina nórdica (Español). Ed. Phaidon.
- VV.AA. (2011) La cuchara de plata. Ed. Phaidon.
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