

# SYLLABUS

Code-Course	<b>05318 – Local and Global traditional cuisine</b>		
Thematic Area	Cooking class	Year	Third
Course Type	Mandatory	Credits	6 cr. ECTS
In-class Hours	90 hours	Hours of Individual Work	60 hours

## BRIEF COURSE DESCRIPTION

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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

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

## LEARNING OBJECTIVES

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- Know and apply the most relevant techniques and elaborations of Catalan and Spanish traditional cuisine.
- Know the most representative products and elaborations of the kitchen around the world and to be able to execute them and study their influence in contemporary European cuisine.
- Know the geography of the production and the agri-food and gastronomic distribution.
- Identify and understand the main elements and manifestations of culinary culture at the national level.

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

## THEMATIC CONTENTS

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1. Cooking and cultural diversity.
2. Catalan cuisine.
3. Spanish cuisine.
4. Fusion in cutting-edge cuisines.
5. The social demand: products
6. The influence of the cooks as a reference of avant-garde cooking.

## LEARNING METHODOLOGY

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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.

The learning distribution will be 40% of student dedication related with in-class sessions both theoretical and practical. They will be related with the conceptual and contextual explanations of each of the points provided in the program, with the combination of in group or individual activities depending on the development of the subject.

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

## ASSESSMENT SYSTEM

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

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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.

**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.

Systems of Assessment	Continuous	Single
<b>Theory Part</b>		
Activities	20%	10%
<b>Cooking Part</b>		
Cooking class work evaluation	40%	–
Cooking workshop	–	20%
<b>Final Exam</b>		
Theory	20%	30%
Cooking Practice*	20%	40%

### 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.

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

## BIBLIOGRAPHY

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