SYLLABUS

Code-Course	**053221 - Fishing and Gastronomy**		
Thematic Area	Origin of culinary products	Year	Thirds
Course Type	Mandatory	Credits	3 cr. ECTS
In-class Hours	30 hours	Hours of Individual Work	45 hours

BRIEF COURSE DESCRIPTION

This course is divided in two main blocks. The first block is focused on unprocessed products, raw materials. Students will identify the main fish species of culinary interest including fish, molluscs, crustaceans and others and their origins in order to understand the characteristics related to fishing products and aquaculture. Students will also learn fish and shellfish anatomy and its implication for quality in preservation and cooking.

The second block is focused on processed products. Students will go deeper into technologies used in fish products preservation and preparation in order to understand the sensorial and hygienic quality attributes and consider preservation times for a safe use.

GENERAL SKILLS

GS8 – Build hypothesis, collect and interpret information according to the scientific method.

SPECIFIC SKILLS

SS9 – Recognize and apply the main basic operations of the industrial processes in order to guarantee the control of the processes and products intended for human consumption.

SS10 – Identify the geographical origin of the products and the influence of local factors in their distribution.

LEARNING OBJECTIVES

In this subject the student will achieve the following general training objectives:

- Analyze the quality of the fishery product and evaluate the factors that affect post-mortem biochemistry that must be taken into account for the conservation of the product.

- Differentiate the criteria appropriate to the different elaborations of fishery products and their role in the kitchen.

THEMATIC CONTENTS

1. Unprocessed products.
   1.1. Main groups of fish species of culinary interest.
   1.2. Fish anatomy.
   1.3. Quality of the fish species of culinary interest. Postmortem biochemistry.
   1.4. Extractive fishing.
   1.5. Aquaculture.
2. Processed products.
   2.1. Heat treated canned fish.
   2.2. Fish freezing.
   2.3. Fish drying and salting.
   2.4. Smoked fish.
   2.5. Surimi and derivatives.
   2.6. Caviar

LEARNING METHODOLOGY

This course combines lectures, case studies, practical activities in group and written assignments.

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.

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
Theory mark and tours (Nt) (Nt =N1+N2)		
Not processed fishery products (N1)	30 %	
Processed fishery products (N2)	40 %	
Practical students assignments (NP)	30 %	
Individual assignment (NP)		40%
Final written exam		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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