

SYLLABUS

Code-Course	053451 - Culinary Management and Operational Management		
Thematic Area	Culinary process and management	Year	Third
Course Type	Optional	Credits	3 cr. ECTS
In-class Hours	30 hours	Hours of Individual Work	45 hours

BRIEF COURSE DESCRIPTION

This subject deals with knowledge management and, specifically, classification and terminology in gastronomy. On the other hand, it presents a new discipline: computational gastronomy, which deals with the analysis of massive data (big data) in the gastronomic field. It should be noted that in order to work with data effectively, it is necessary that they be structured in a proper way (classification) and that the terminology used is consistent. This look towards gastronomic sciences acquires special importance at a time like the current entry of gastronomy into universities and when proper culinary knowledge management becomes imperative.

BASIC SKILLS

BS4 – Students must be able to transmit information, ideas, problems and solutions to both specialized and non-specialized audiences.

GENERAL SKILLS

GS9 – Use the potential of the information and communication technologies for an efficient management of the working environment.

SPECIFIC SKILLS

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

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SS7 – Identify and classify the different families of prepared and unprepared food products for their culinary application.

SS9- Recognize the organoleptic properties of food, for its interaction and combination in the gastronomic application.

LEARNING OBJECTIVES

1. Introduction.
2. Management of culinary knowledge.
 - 2.1 Management of culinary knowledge.
 - 2.2 Culinary knowledge compilation, conceptualization and diffusion.
 - 2.3 Culinary terminology.
3. Computational gastronomy.
 - 3.1. Massive data analysis and the emergence of new disciplines.
 - 3.2. Computational gastronomy.
 - 3.3. Storage tools and culinary knowledge diffusion.
 - 3.4. Data analysis in computational gastronomy: food pairing.
 - 3.5. Cognitive computing and computational creativeness applied to gastronomy.
4. Computational gastronomy
 - 4.1 Research in computational gastronomy [→ Seminar]
 - 4.2. Computational gastronomy systems [→ Conference 3, Practice]

LEARNING METHODOLOGY

This course combines lectures, seminars, practical activities in the computers room, visits and oral presentations.

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.

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
Students assignments	40%	60%
Final written exam	55%	40%
Attendance	5 %	

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.

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