



Centre adscrit



UNIVERSITAT DE
BARCELONA

COURSE CONTENT

Academic year 2020/2021

Code-Course	054229 - Creative Process and Contemporary Culinary Technology		
Thematic Area	Culinary and enogastronomic elaborations	Year	Fourth
Course Type	Mandatory	Credits	6 cr. ECTS
In-class Hours	60 hours	Hours of Individual Work	90 hours

BRIEF COURSE DESCRIPTION

The subject analyzes the methods of creativity applied in contemporary cooking and the usage of technology and ingredients to translate the culinary concept. Different creative lines will be studied and implemented based on the example of the leading cooks in contemporary cuisine. In the development of the different creative lines, attention will be paid to the changing needs of current demand.

BASIC SKILLS

BS2 - Students can apply their knowledge to their work or vocation in a professional way and have skills typically demonstrated through the production and defense of arguments, and the solving of problems within their area of study.

GENERAL SKILLS

GS6 - Meeting the needs and expectations of clients.

SPECIFIC SKILLS

SS03 - Organizing, developing and evaluating the processes of culinary production, arrangement and design of dishes

SS05 - Applying avant-garde culinary techniques adding value and new concepts to the design of the gastronomic offer

SS09 - Recognizing the organoleptic properties of food, for their interaction and combination in the gastronomic application

SS11 - Interpreting and applying food safety regulations in culinary areas

SS13 - Interpreting and applying in the culinary techniques the composition, the nutritional value and the functional properties of the different food groups, as well as in the attention of groups with special needs.

LEARNING OBJECTIVES



Know and apply cutting-edge techniques and **technology to create a creative and author's** gastronomic offer to give an answer to the sector demand.

Know the creative process applying new technologies, techniques and products, to design cutting-edge culinary concepts with an innovative trend.

THEMATIC CONTENTS

1. Creativity
2. Contemporary culinary technology
3. Practical application of vanguard products and techniques.

LEARNING METHODOLOGY

Creative Process and Contemporary Culinary Technology is a theoretical-practical subject that pursues the acquisition of the competencies described in the program and provides students with an overview of the sector. The learning methodology combines theoretical sessions, which give the student the necessary tools to perform practical exercises and achieve the results presented; besides practical sessions, where the bases of the elaboration of ingredients are taught and which the student must complement with hours of autonomous work.

ASSESSMENT SYSTEM

The assessment is the process of evaluation of the degree of assimilation of the learning by the student in relation to the competences of this subject.

In this sense, the student may choose to be assessed continuously during the course or through a single assessment at the end of the established period.

Continuous Assessment: this consists of the evaluation of the teaching-learning process from the continuous monitoring during the course of work carried out by the student and the learning incorporated.

Final Assessment: this consists of the evaluation of this process at the end of the established period, for all students who, for justified reasons, cannot attend classes regularly. This assessment is made based on the evidence that this subject has designed for these purposes.

Assessment systems	Continuous	Final
Follow-up and evolution of practical sessions	15%	---
Work done by the student	20%	20%



Final theoretical exam	40%	40%
Final practical exam	25%	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:

- 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.
- 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.

SOURCES OF BASIC INFORMATION

BIBLIOGRAPHY:

- Achatz, G. (2008). Alinea. Ten Speed Press
- Adrià, F (1997). Los Secretos de El Bulli. Ediciones Altaya, Barcelona.
- Adria, F. (2005). El Bulli 2003-2004. RBA
- Adrià, F. y Adrià, A. (2010) Cómo funciona el Bulli: las Ideas, los Métodos y la Creatividad de Ferran Adrià. Ed Phaidon, Barcelona.
- Aduriz, A. (2003). Bacalao. Montagud Editores, Barcelona.
- Aduriz, A. (2016). Mugaritz. Ed Phaidon, Barcelona.
- Aduriz, A.L; Larrea J.L, (2011). Innovación abierta y alta cocina: aprender a innovar con Mugaritz, Ed. Piramide, Madrid.
- Arzak, JM. (2006). Arzak Bocados. Ed. Baintet.
- Barriga,X.(2012). Panadería artesana, tecnología y producción. Montagud Editores, Barcelona.
- BDN Solutions (2016). Modificando la textura de los alimentos. Manual de uso de los hidrocoloides. Ed. [ViveLibro](#), Madrid.
- Bras, M. (2002). Bras. Montagud Editores, Barcelona.
- Corvito, A. (2011). Los Secretos del Helado. Vilbo Ediciones, Sant Cugat del Vallés.
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- Fundació Alicia (2014). A Chef's Guide to Gelling, Thickening, and Emulsifying Agents. CRC Press.
- Humm, D. (2011) Eleven Madison Park: The Cookbook. Little, Brown and Company Editors.
- Keller, T. (2008). Under Pressure: Cooking Sous Vide. Ed. National Audubon Society.
- McGee, H. (2007). La cocina y los alimentos. Enciclopedia de la ciencia y la cultura de la comida. Ed. Mondadori, Barcelona.
- Myhrvold, N; Young, C; Bilet, M. (2011). Modernist Cuisine. Volúmenes 2, 3 y 4. Editorial Taschen, Colonia.
- Nilson, M. (2012). Faviken. Ed Phaidon, Barcelona.
- Puglisi, Ch. (2014). Relæ: A Book of Ideas. Ed. Ten Speed Press.
- Puigvert, J. (2013). Evolution. Vilbo Ediciones, Sant Cugat del Vallés.
- Roca J.; Roca J.; Roca J. (2015). El Celler de Can Roca. El Libro. Ed. Libbooks.
- Roca, J. (2016). Anarkia. Montagud Editores, Barcelona
- Roca, J.; Brugués S. (2014). La Cocina Al Vacío. Sous-Vide Cuisine. Montagud Editores, Barcelona.
- Rodríguez, JM. (2014). Sweetology. Montagud Editores, Barcelona.

WEB RESOURCES:

<http://www.lukihuber.com/manual-thinking/>

<http://nordicfoodlab.org/>

<https://foodlab-eu.com/>