

TEACHING PLAN

Bachelor Degree in Culinary and Gastronomic Sciences

Code-Course	054505 - Culinary innovation in Avant-Garde technologies		
Thematic Area	Cooking and Gastronomy	Year	Fourth
Course Type	Optional	Credits	6 cr. ECTS
In-class Hours	80h (20 teo-60 tea)	Hours of Individual Work	70 hours

BRIEF COURSE DESCRIPTION

The course aims to deepen into the knowledge and usage of new technologies used in the culinary field. The student will carry out culinary processes in which the application and development of new techniques and products, in accordance with current international trends, are necessary.

SPECIFIC SKILLS

SS02 - Identifying and executing the most significant elaborations of the world gastronomic map.

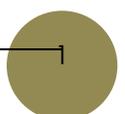
SS03 - Organizing, developing and evaluating the processes of culinary production, montage and design of dishes.

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

SS07 - Identifying and classifying the different families of processed and unprocessed food products for the culinary application.

SS08 - Using the culinary processes of production and basic processes of elaboration, transformation and conservation of foods of animal and vegetable origin.

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



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.

SS21 - Developing new processes and products, generating new opportunities in the culinary and gastronomic field.

LEARNING OBJECTIVES

- Apply concepts, techniques and technology with an innovative vision in culinary elaboration processes, identifying new markets and gastronomic offerings.

THEMATIC CONTENTS

1. Advanced culinary techniques; processing, conservation and regeneration.
2. Machinery, utensils and innovative Products
3. Practical application of new trends and culinary techniques
4. Innovation in the culinary process
5. Innovative trends in technology
6. International leading-edge in technique and technology

LEARNING METHODOLOGY

Culinary innovation in cutting-edge technology is a theoretical-practical subject that pursues the acquisition of the skills 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; on the other hand, with practical sessions, where the bases of the elaboration of ingredients are taught which the student must complement with hours of self-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:

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.

SOURCES OF BASIC INFORMATION

Bibliography:

Fundació Alicia (2014). *A Chef's Guide to Gelling, Thickening, and Emulsifying Agents*. CRC Press

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Bras, M. (2002). *Bras*. Montagud

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Achatz, G. (2008). *Alinea*. Random House USA Inc

Humm, D. (2011) *Eleven madisson Park: The cookbook*. Little, Brown and Company

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Corvito, A. (2011). *Secretos Del Helado, Los (2ª Ed.)* Vilbo Ediciones Y Publicidad

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Websites:

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

<http://nordicfoodlab.org/>

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

www.imagine.cc

www.bompasandparr.com