



Centre adscrit



UNIVERSITAT DE
BARCELONA

COURSE CONTENT

Academic year 2020/2021

Code-Course	064422- Gastronomy		
Year	4º	Credits	3 cr ECTS
In-class hours	30 hours	Hours of individual work	45 hours
Thematic Area	Gastronomy	Course Type	Optional Subject

BRIEF COURSE DESCRIPTION

Gastronomy is a key component of the Catering business and of paramount importance in the Hospitality industry. This subject aims at providing students with the necessary basic knowledge to understand the complexity of Gastronomy and its expression in the different cuisines worldwide. In addition, the subject provides the essential knowledge that explains the advent of commercial catering and its evolution up to the present. This knowledge will enable students to identify, understand and analyze the variables intervening in the elaboration of a gastronomic offer so that it can be coherently designed, taking into consideration specific criteria such as cultural factors, the potential of food products or the newest gastronomic and culinary trends.

GENERAL SKILLS

GS06- Be customer-oriented.

SPECIFIC SKILLS

SS06- Analyze and evaluate tourism potential when designing products, services, and projects.

LEARNING METHODOLOGY

The learning methodologies planned for this subject contemplate different activities that contribute to develop the skills related to this course. Some of the learning activities that will be developed are the following:

- Lectures
- Case studies



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- Discussions
- Practical exercises
- Problem-based learning

ASSESSMENT SYSTEM

The assessment system measures the student's achievement of learning outcomes regarding the subject's competences and contents.

Students may choose continuous assessment or single assessment:

Continuous Assessment: the teaching-learning process is assessed by a continuous monitoring of the work done by the students throughout the course and a final individual examination. Students must attend classes in order to be assessed by continuous assessment.

Single Assessment: for those students who cannot come to class regularly, they can choose to be assessed by single assessment. The teaching-learning process is assessed by means of the assessment of all activities and in-person individual examination at the end of the course.