



Centre adscrit



UNIVERSITAT DE
BARCELONA

SYLLABUS

Master of Tourism innovation Management

Code - Course	540011 – Knowledge and transformation of the gastronomic product		
Course year	1	Credits	6 ECST
Thematic Area	Product, Feeding and Nutrition	Course type	Optional
In-class hours	42 hours	Hours of individual work	54 hores

BRIEF COURSE DESCRIPTION

Gastronomy implies a complex construction based on human beings' fundamental need for food, their interaction with the landscape and the exploitation of available commodities, transforming them efficiently and endowing them with cultural content.

The main objective of the course is to provide students with the necessary knowledge about the elements and processes on which gastronomy is based: foods, techniques and elaboration processes. In order to achieve this, students will delve into the characteristics of agro-food products, thus being able to assess foods from the organoleptic point of view, analyze their links with the land, their social and cultural importance and their culinary applications. Besides, students will learn about processes, techniques and technologies related to food processing that will allow for the right interpretation of the historical evolution of cuisine and the current trends in gastronomy.

GENERAL SKILLS

GS2 - Teamwork

SPECIFIC SKILLS

SS9 – Identify and develop innovative culinary applications.

SS12 – Transform and add value to ideas and knowledge for the customer generating sustainable results for tourism organizations and society.

ACADEMIC CONTENT

1. Geography, landscapes and food production. New production models: traditional product, quality product, culinary product.



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2. Food transformation processes and their evolution.
3. Study of food products: typologies and main features. Production methods. Cultural tradition and applications.
4. Instruments of food knowledge and sensorial evaluation. Organoleptic tasting.
5. Food quality labels

LEARNING METHODOLOGY

The learning strategies include an array of different actions to ensure the acquisition of competencies set for this course.

Given the course contents and objectives, theoretical explanatory lectures will be included to enable students to do exercises which have been devised to comprehend the knowledge, techniques and processes that constitute gastronomy. The course will have a sound practical and demonstrative component, with the inclusion of tasting sessions, practical workshops or field trips to specific organizations as well as the participation of professionals who will share their expertise and experiences with the students.

ASSESSMENT SYSTEM

The evaluation process determines the degree of a student's achieved learning with regards to the competencies of the course in hand.

Students are able to request to be evaluated via a system of continuous assessment along the academic year or a single assessment at the end of the established period of time.

Continuous Assessment consists of the evaluation of the teaching-learning process based on the continuous monitoring of the student's performance through the acquired comprehension, coursework and exams. Attending a minimum of 80% of the classes is required to follow this system.

Single Assessment consists in the evaluation of the student's learning administered at the end of the established period of time. This system of evaluation is available for all students that provide appropriate proof of their inability to regularly attend class. This assessment is determined based on the learning evidences proven through this evaluation.



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Evaluation systems	Continuous	Single
Activity 1 (individual)	30 %	40 %
Activity 2 (group)	30 %	---
Activity 3 (individual)	40%	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.

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