

## MODEL ITINERARY FOR EXTINCTION OF DEGREE

### Culinary and Gastronomic Sciences (TG1084)

The following extinction schedule appears in the verified Report of the Degree in Culinary and Gastronomic Sciences (TG1129):

COURSE	2024-25	2025-2026	2026-2027	2027-2028	2028-2029
FIRST	IN EXTINCTION	EXTINCTION	EXTINCT		
SECOND	IN EXTINCTION	IN EXTINCTION	EXTINCT		
THIRD	TEACHING	IN EXTINCTION	IN EXTINCTION	EXTINCT	
ROOM	TEACHING	TEACHING	IN EXTINCTION	IN EXTINCTION	EXTINCT

### DEGREE SUBJECTS

COMPULSORY Subjects					2024-25	2025-2026	2026-2027	2027-2028	2028-2029
Cours e	Code	Subject	Credits	GUY					
1	364880	History of Cooking and Gastronomy	6	FB	Without teaching	Without teaching	Extinct		
1	364882	Food Chemistry	6	FB	Without teaching	Without teaching	Extinct		
1	364883	Principles of Physiology and Biochemistry	6	FB	Without teaching	Without teaching	Extinct		
1	364905	Applied Economics and Sustainability	3	O.B.	Without teaching	Without teaching	Extinct		
1	364892	Kitchen Production Systems and Processes	6	O.B.	Without teaching	Without teaching	Extinct		
1	364885	Tourism, Gastronomy and Communication	6	FB	Without teaching	Without teaching	Extinct		
1	364881	Anthropology and Psychology of Food and Gastronomy	6	FB	Without teaching	Without teaching	Extinct		



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COMPULSORY Subjects					2024-25	2025-2026	2026-2027	2027-2028	2028-2029
Cours e	Code	Subject	Credits	GUY					
1	364886	Fundamentals of Economic and Financial Management	6	FB	Without teaching	Without teaching	Extinct		
1	364891	Culinary Techniques and Preparations	6	O.B.	Without teaching	Without teaching	Extinct		
1	364901	Principles of Nutrition and Dietetics	3	O.B.	Without teaching	Without teaching	Extinct		
1	364907	Physical and Physicochemical Bases of Culinary Products and Processes	6	O.B.	Without teaching	Without teaching	Extinct		
2	364910	Applied Technical English	9	O.B.	Without teaching	Without teaching	Extinct		
2	364931	Products of Animal Origin: Processed and unprocessed	6	FB	Without teaching	Without teaching	Extinct		
2	364884	Marketing and Merchandising	6	FB	Without teaching	Without teaching	Extinct		
2	364893	Sweet Cuisine: Techniques and Formulas	6	O.B.	Without teaching	Without teaching	Extinct		
2	364898	Agrosystems of the World	3	O.B.	Without teaching	Without teaching	Extinct		
2	364900	Food Safety and Legislation	3	O.B.	Without teaching	Without teaching	Extinct		
2	364879	Art and Cooking	6	FB	Without teaching	Without teaching	Extinct		
2	364932	Products of Plant Origin: Processed and unprocessed	6	FB	Without teaching	Without teaching	Extinct		
2	364897	Genetic Evolution and Improvement of Culinary Product Crops	3	O.B.	Without teaching	Without teaching	Extinct		
2	364887	Mediterranean Cuisine and World Cuisines	6	O.B.	Without teaching	Without teaching	Extinct		
2	364911	Initiation Practices	6	O.B.	Without teaching	Without teaching	Extinct		



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COMPULSORY Subjects					2024-25	2025-2026	2026-2027	2027-2028	2028-2029
Cours e	Code	Subject	Credits	GUY					
3	364903	Management and Development of People and Teams	3	O.B.	Teaching	Without teaching	Without teaching	Extinct	
3	364904	Business and Environmental Legal Framework	3	O.B.	Teaching	Without teaching	Without teaching	Extinct	
3	364906	Culinary Experimentation	6	O.B.	Teaching	Without teaching	Without teaching	Extinct	
3	364933	Traditional Cuisine from the Local to the Global	6	O.B.	Teaching	Without teaching	Without teaching	Extinct	
3	364889	Planning and Design of Culinary Spaces	3	O.B.	Teaching	Without teaching	Without teaching	Extinct	
3	364890	Preparation and Tasting of Drinks	6	O.B.	Teaching	Without teaching	Without teaching	Extinct	
3	364899	Food and Health	3	O.B.	Teaching	Without teaching	Without teaching	Extinct	
3	364895	Fishing and Gastronomy	3	O.B.	Teaching	Without teaching	Without teaching	Extinct	
3	364896	Certified Production and Quality Marks	3	O.B.	Teaching	Without teaching	Without teaching	Extinct	
4	364888	Creative Process and Contemporary Culinary Technology	6	O.B.	Teaching	Teaching	Without teaching	Without teaching	Extinct
4	364894	Sensory analysis	6	O.B.	Teaching	Teaching	Without teaching	Without teaching	Extinct
4	364902	Business Strategy and Entrepreneurship	6	O.B.	Teaching	Teaching	Without teaching	Without teaching	Extinct
4	364908	Innovation and Development of Gastronomic Products	6	O.B.	Teaching	Teaching	Without teaching	Without teaching	Extinct
4	364909	Culinary and Gastronomic Research	6	O.B.	Teaching	Teaching	Without teaching	Without teaching	Extinct



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Cours e	Code	Subject	Credits	GUY					
4	364912	Final Degree Project	12	TFG	Teaching	Teaching	Extinction with teaching	Extinction with teaching	Extinct

Optative subjects					2024-25	2025-2026	2026-2027	2027-2028	2028-2029
Cours e	Code	Subject	Credits	GUY					
	364913	Culinary Innovation in Cutting-Edge Technology	6	OPT	Teaching	Teaching	Without teaching	Without teaching	Extinct
	364914	Culinary Preparations in Commercial Restoration	6	OPT	Teaching	Without teaching	Without teaching	Extinct	
	364915	Culinary Production Management: Planning and Execution	6	OPT	Teaching	Teaching	Without teaching	Without teaching	Extinct
	364916	Cooking and Gastronomy in Virtual Key	6	OPT	Extinct	Extinct	Extinct	Extinct	
	364917	Optimization of Production Circuits	6	OPT	Teaching	Without teaching	Without teaching	Extinct	
	364918	Restoration Service Processes	3	OPT	Teaching	Without teaching	Without teaching	Extinct	
	364919	Culinary Knowledge Management	3	OPT	Teaching	Without teaching	Without teaching	Extinct	
	364920	Improvement Practice in Cooking and Gastronomy	6	OPT	Extinct	Extinct	Extinct	Extinct	
	364921	Initiation Practice in Cooking and Gastronomy	6	OPT	Extinct	Extinct	Extinct	Extinct	
	364922	Improvement Practice in Culinary Management and Innovation in the Food Industry and Communities	6	OPT	Teaching	Teaching	Without teaching	Without teaching	Extinct

Optative subjects					2024-25	2025-2026	2026-2027	2027-2028	2028-2029
Cours e	Code	Subject	Credits	GUY					
	364923	Improvement Practice in Haute Cuisine and Gastronomic Innovation	6	OPT	Teaching	Teaching	Without teaching	Without teaching	Extinct
	364924	Initiation Practice in Haute Cuisine and Gastronomic Innovation	6	OPT	Teaching	Without teaching	Without teaching	Extinct	
	364925	Initiation Practice in Culinary Management and Innovation in the Food Industry and Communities	6	OPT	Teaching	Without teaching	Without teaching	Extinct	
	364926	Great Culinary Productions	6	OPT	Teaching	Teaching	Without teaching	Without teaching	Extinct
	364927	Culinary Preparations in the Food Industry and Communities	6	OPT	Teaching	Without teaching	Without teaching	Extinct	
	364928	Advanced Technological Innovation	6	OPT	Teaching	Teaching	Without teaching	Without teaching	Extinct
	364929	Culinary Organization and Operations Management	6	OPT	Teaching	Without teaching	Without teaching	Extinct	
	364930	Logistics and Supply Chain	3	OPT	Teaching	Without teaching	Without teaching	Extinct	