



<b>Code - Course</b>	<b>540013 – Food and Territory: Gastronomic Tourism</b>				
<b>Type</b>	Elective			<b>Credits</b>	6 ECTS
<b>Thematic Area</b>	Cultural Tourism				
<b>Professor in charge of the course</b>					
<b>In-class</b>	42 hours	<b>Teacher-led</b>	58 hours	<b>Individual</b>	50 hours

### BRIEF COURSE DESCRIPTION

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Brief course description.

### LEARNING OUTCOMES

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The learning process designed for this course allows students to achieve the following Subject Related Learning Outcomes:

M06C3- Examine tourism as a global phenomenon encompassing different types of scenarios and territories.

M06S7- Analyze the key elements for the development of enogastronomic tourism in a territory.

Likewise, these contribute to the achievement of the following Degree Learning Outcomes: *TC01, TC03, TC04, TC05, TH01, TH02, TH03, TH04, TH06, TH08, TS01, TS02, TS03, TS06*. They are all available for consultation [in this link](#).

### ACADEMIC CONTENTS

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1. Unit 1
  - 1.1. Part 1
  - 1.2. Part 2

### LEARNING METHODOLOGY

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The learning methodologies related to this course include a wide window of different actions to set off its learning outcomes, which mean a development of different kinds of capacities referred to the learning of processes and attitudes applicability in the organization's environment based on the following activities:

- Activity 1
- Activity 2



## ASSESSMENT SYSTEM

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The assessment system measures the student's achievement of learning outcomes regarding the subject's learning outcomes 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 a minimum of 80% of the 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.

To qualify for this form of assessment, students must apply within the first 15 days of the start of the course through the assessment section of Virtual Campus.

The assessment activities planning will be public for the students from the start:

Activities	Type	Continuous	Single	Week deadline <sup>1</sup>
Sample Activity 1	Group	40%	-	2 <sup>nd</sup> week
Sample Activity 2	Individual	20%	40%	4 <sup>th</sup> week
Final Exam	Individual	40%	60%	Exam Week
<b>Total</b>		<b>100%</b>	<b>100%</b>	

To pass the course, it is mandatory to have obtained a minimum final grade of "5", as long as the student has completed the individual exam/s or work/s established in the course. This exam/s or final work/s must be graded with a minimum of "4" in order to be able to calculate the average of all the assessment activities carried out during the course.

### **Revision and Reassessment of the Course**

The student has the right to revise all the evidence 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 subject reassessment, it will be necessary to have obtained a final grade of the subject

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<sup>1</sup> The week deadline is an estimation which may be subject to changes that may prompt modifications to the planning or context of the syllabus.



between "4-4.9", and to have attended the individual final exam/s or final work/s of the course.

The reassessment process will only involve the modification of the final grade in case that the new assessment activity is passed and, in any case, the maximum grade will be "5". This grade will be averaged with the other grades of the assessment activities carried out by the student during the corresponding academic period, considering the percentages established in each subject, setting the final grade for the course.

### REFERENCES

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Source 1 (2023)

Source 2 (2023)