

Code-Course	052111 - Mediterranean Cuisine and Cuisines from Around the World		
Thematic Area	Enogastronomic and culinary preparations	Year	Second
Course Type	Basic education	Credits	6 cr. ECTS
In-class Hours	90 hours	Hours of Individual Work	60 hours

BRIEF COURSE DESCRIPTION

In this course students will learn about international cooking. The cultural and geographic Mediterranean environment will be this course starting point; students will learn about other world regions in order to explore different food patterns and culinary and gastronomic cultures.

Lectures will pay special attention to the analysis of contextual aspects – geographic, anthropologic, historical, religious, economic and sociological- which will allow students to interpret the different cuisines around the world. In the practical lessons students will learn the ingredients, the terminology and the cooking techniques and processes typical of the various international cuisines seen in throughout the course.

GENERAL SKILLS

GS6 – Meet the customers' needs and expectations.

SPECIFIC SKILLS

SS7 – Identify and classify the different families of prepared and unprepared food products for their culinary application.

LEARNING OBJECTIVES

1. Introduction to international gastronomic geography.
2. Mediterranean cuisines. Cultural context, products and cooking techniques.
3. Main European cuisines.
4. Sub-Saharan African cuisines. Main products and preparations.
5. Latin-American cuisines.
6. North American cuisines. The influence of migratory movements.

Entitats promotores:



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Amb la col·laboració:



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7. Main Asian cuisines.

LEARNING METHODOLOGY

The aim of this theoretical and practical course is to ensure students acquire the skills related to it. It provides students with a general overview of the different food cultures in the world.

This course combines lectures where students will learn the theoretical context and practical classes where the most typical technical bases and preparations are explained to students for them to perform.

ASSESSMENT SYSTEM

The assessment system assesses the student's achievement of learning outcomes regarding the subject's own competences.

Students may choose between continuous assessments throughout the year or a final examination at the end of the course.

Continuous assessment: the teaching-learning process is assessed by a continuous monitoring of the work done by the students throughout the course. Students must attend to a minimum of 80% of the classes in order to be assessed by continuous assessment.

Final examination: it assesses the students' learning outcomes by means of a final exam at the end of the course. Students who cannot come to class regularly due to justified reasons will be assessed at the end of the course.

Assessment systems	Continuous	Final
Student assignments	20 %	15%
Assessment of practical tasks	30 %	---
Final practical exam	20%	45 %
Final written exam	30%	40%

Course unit reassessment

Students who didn't achieve the learning objectives can resit assessment to demonstrate the acquisition of skills and knowledge associated with the course.

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