



Centre adscrit



UNIVERSITAT DE
BARCELONA

COURSE CONTENT

Academic year 2020/2021

Code – Course	051101 - History of Cooking and Gastronomy		
Thematic Area	History	Year	First
Course type	Basic education	Credits	6 cr. ECTS
In-class hours	60 hours	Hours of individual work	90 hours

BRIEF COURSE DESCRIPTION

The aim of this course is to make students aware of the significant role food and cooking has had in the cultural development and the process of civilization of societies. Moreover, students will discover to what extent food and cooking reflect the characteristics of every historical moment, geographic space or social context.

This course lays a particular emphasis on the evolution of cooking practices and their interrelation with the progress of material culture, the evolution of technology, the economic and social history and the history of thought, the art or the sciences, especially in western world.

Additionally, it pays special attention to the evolution of the concept of Gastronomy up to date and to its application in different areas of socio-economic and cultural activity: catering business, hospitality, tourism, literature and art among others.

GENERAL SKILLS

GS1 – Students must be able to deal with difficult situations that require new solutions.

SPECIFIC SKILLS

SS12 – Identify and execute the most significant elaborations of the world gastronomic map.

SS12 – Students must understand the importance of food as a conditioning factor of the population's state of health and quality of life.

LEARNING OBJECTIVES

Know culinary and gastronomic manifestations in reference to the historical context in which appear.

Understand culinary habits based on historical development, differences between cultures, religions and customs and adaptations to the natural environment.



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Know the factors involved in the agri-food sector, the transformation industry and the market, and be able to interpret globally the chain of food production and distribution and its impact on the environment.

ACADEMIC CONTENTS

1. Introduction: conceptual aspects. Sources and study methods.
2. Cooking in prehistory and Ancient Civilizations.
3. Food and cooking in Medieval Europe.
4. Cooking in early modern times.
5. The birth of the concept of Gastronomy: XVII and XIX centuries.
6. Cooking and gastronomy in the contemporary world: XX and XXI centuries.

LEARNING METHODOLOGY

The aim of this theoretical course is that students acquire knowledge about the evolution of cooking techniques, as well as develop skills that help them analyse and interpret them. Moreover, this analysis will be focused on the relationship between the evolution of cooking techniques and the history of material culture; the evolution of social and economic history; the history of ideas, art, and science in western world.

The course methodology consists of:

- Lectures
- Group and individual assignments
- Implementation activities
- Problems solving exercises
- Professional visits
- Practical workshops

ASSESSMENT SYSTEM



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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.

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
Individual assignments	20%	40%
Attendance, attitude, participation...	10%	-
Group assignments	30%	-
Written exam	40%	60%

To pass the subject it is mandatory to obtain a minimum score of "5" in the final individual test/s.

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.

After the reassessment, the maximum grade is 5.0 in the overall course.



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