

Teaching guide

IDENTIFICATION DETAILS

Degree:	Gastronomy		
Field of Knowledge:	Science		
Faculty/School:	Legal and Business Science		
Course:	CULINARY TECHNIQUES AND APPLICATIONS III		
Type:	Compulsory	ECTS credits:	6
Year:	2	Code:	1456
Teaching period:	Fourth semester		
Area:	Culinary Arts		
Module:	Discipline		
Teaching type:	Classroom-based		
Language:	English		
Total number of student study hours:	150		

Teaching staff	E-mail
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SUBJECT DESCRIPTION

This subject is the last one of the three that builds up the core of the culinary techniques. This three sections Culinary Techniques I, II, III are devoted to learning the basic skills that are the foundation of the Haute Cuisine. This subject will teach basic cooking skills that will allow the student to choose the right ingredients with the criteria of a first class professional. The subject will teach as well how to handle the ingredients, standards of hygiene, the right and best way to cook them and how to present the final preparations according to the required standards.

Culinary Techniques III embraces one theory induction and 9 double sessions. One demonstration followed by a practice according to Le Cordon Bleu methodology. Specific theoretical sessions in hygiene standards, safety in

the kitchen and the properties of the basic food groups(meat, poultry, offal) and the optimal cooking points for them, will be given in this third block. The emphasis in this third block will be to understand and apply the best optimal techniques to this food group: meat, poultry and offal. To finish of every plate according to the best of the standards in flavor and presentation

To summarize and set what is the purpose for this subject: achieve a more solid base in skills and gain a confident vision for the next step which is the intermediate level.

At this point the student will have to develop an awareness of the importance of the decision making skill that will be needed, regarding the information offered. Any area of the business or industry that is going to be entered and conquered will have also an impact on the welfare and the benefit of the wider community. The goal would be to make the most in both areas: economical and ethical. There will be an added value to these areas that will therefore have a positive result and produce sustainable growth for the business and the wider community.

GOAL

The student will learn the skills that will allow him to develop the right learning process and the right progression in techniques and the obvious culinary implementation. These techniques are the ones of the high culinary level that the degree requires

The student will develop at this point awareness of the importance of the decision making that will be needed.

Any aspect of the business or industry that is going to be undertaken will have an impact on the welfare and the benefit of the community. Striving to make the most in both areas: economical and ethical. There will be an added value that will have a positive result and produce sustainable growth for the business and the community.

The student will learn technical knowledge in English that will allow him to work in an international culinary environment.

PRIOR KNOWLEDGE

It is mandatory to have completed the two previous courses of: Culinary Applications and Techniques I, Culinary Applications and Techniques II

COURSE SYLLABUS

Session 21 Meat I
Session 22 Meat II
Session 23 Meat III
Session 24 Meat IV
Session 25 Meat V
Session 26 Poultry I
Session 27 Poultry II
Session 28 Offal I
Session 29 Offal II

Session 21 MEAT I

Brine the beef shank
"Blanquette" of veal "à l'ancienne"
Veal tartare
Beef Carpaccio preparation

Session 22 MEAT II

Marinate the meat of the beef bourguignon
Entrecôte with shallots, fondant potatoes
Carpaccio presentation
Poach the veal shank in broth

Session 23 MEAT III

"Rotissage" of white veal shanks with shallots in cocotte luttée
Cooking and presentation of the beef bourguignon, glazed shaped carrots

Session 24 MEAT IV

Iberian pork cheeks, and lentil stew
Iberian pork (presa) with green pepper sauce, French style peas

Session 25 MEAT V

Pork ribs charcutiere, potato mousseline
Roasted Iberico pork "fillet mignon", potatoes Ana, morel mushroom sauce

Session 26 POULLTRY I

Roast Bresse chicken with its juice, "boulangier" potato
Roast "poussin", chicken gravy, "cocotte" potatoes

Session 27 POULTRY II

Ballotine of poultry, supreme sauce
Duck "poelé", glazed turnips

Session 28 OFFAL I

Start cooking the tripe "a la mode de Caen"
Blanche and press the sweetbreads
Sautéed veal kidneys, mustard sauce, potatoes dauphine

Session 29 OFFAL II

Presentation of the tripe
Braised veal sweetbreads, gratin "dauphinoise"
Sautéed veal liver "Lyonnaise"

EDUCATION ACTIVITIES

DEMONSTRATION AND PRACTICE (LE CORDON BLEU METHODOLOGY). This teaching method for the mastering of the culinary arts is based in four stages: demonstration by an instructor chef, taste by the students from the dish presented by the chef, individual cooking of the recipe following the same steps that they have seen at the demonstration under the chef supervision and the final taste and the evaluation by the chef instructor

TUTORIAL ACTION SYSTEM: It includes interviews, team discussions, self assesment and assesments followed by a tutorial session. This tutorial sessions are always lead by the chef instructor and the academic director.

RESEARCH: research from different sources and bibliograpy, analytical investigation and a summary stating the conclusions drawn from the data

INDEPENDENT WORK: The student will lead the way either independently or not (maybe along teachers, classmates, tutors or mentors). The students will decide the goals to achieve, the tools needed to achieve them and will evaluate the results. The teacher will be guiding and helping in this independent way of acquiring knowledge. This last will be a very important one for the student to develop the skills needed for future research in the academic or professional life.

DISTRIBUTION OF WORK TIME

CLASSROOM-BASED ACTIVITY	INDEPENDENT STUDY/OUT-OF-CLASSROOM ACTIVITY
60 hours	90 hours
THEORY CLASS 2h CULINARY DEMONSTRATION 27h PRACTICAL CLASS 27h EVALUATION 4h	Theoretical and practical learning 86h Individual tutorial sessions 4h

SKILLS

Basic Skills

Students must have demonstrated knowledge and understanding in an area of study that is founded on general secondary education. Moreover, the area of study is typically at a level that includes certain aspects implying knowledge at the forefront of its field of study, albeit supported by advanced textbooks

Students must be able to apply their knowledge to their work or vocation in a professional manner and possess skills that can typically be demonstrated by coming up with and sustaining arguments and solving problems within their field of study

Students must have the ability to gather and interpret relevant data (usually within their field of study) in order to make judgments that include reflections on pertinent social, scientific or ethical issues

Students must be able to convey information, ideas, problems and solutions to both an expert and non-expert audience

Students must have developed the learning skills needed to undertake further study with a high degree of independence

General Skills

To adopt a personal and institutional ethical commitment in the workplace.

To develop professional skills such as humility in the workplace, consistency in practice, tidiness and discipline, objective self-criticism and the spirit of achievement.

To be able to apply the theory and knowledge acquired to real situations and practical actions.

To adopt an attitude of intellectual eagerness, scientific interest and the search for knowledge and truth in all professional and personal undertakings.

Specific skills

To understand the inter-relation and interaction of physicochemical and biological phenomena occurring during the food production, preparation, preservation, consumption and assimilation process

To know and apply food service, hygiene and quality standards in the professional culinary arts, catering and hotel environment.

To acquire the established knowledge of the basic arts and techniques used in the area of the subject matter and in the handling of the corresponding professional utensils, instruments and equipment.

To know the products of animal and vegetable origin used in professional cuisine, with special emphasis on their preparation, handling and preservation, from reception to final processing

To develop the ability and skill of valuing times and costs; the economy of expenses, the use of products and the design of hotel menus and services using financial criteria.

To master the international terminology of gastronomy in all of its areas: culinary techniques, recipes, products, chemical elements, biological and biochemical phenomena and processes, technologies, regulations, designations of origin, processes and dissemination to the media.

LEARNING RESULTS

Apply and put in place the hygiene and safety standards required at the work environment in this case the kitchen

Articulate and transfer of critical information such as recipes, techniques or organization in the work place. All this in an international work environment using the English language as the one for communicating reinforced and shown during demonstration lessons

Identify the groups of food and classify the ingredients correctly so it will be possible to relate those to the chemical and physical processes that will occur while they will be handled as will be assessed during practice sessions

Make the best use of time. Implementing techniques of time management. Learn that time constriction is a tool for increasing the efficiency in the work environment as a must shown during practice sessions

Implement the techniques for cutting, portioning and cooking meat, poultry and offal
Cook the dishes that have been designed to implement the techniques shown in the demonstration sessions
Apply the techniques for the correct use of professional equipment and tools in the kitchen during practice sessions

Prepare the dishes that have been assigned in the program for the different meat, poultry and offal taking special care of presentation and flavor shown during practice sessions

Progress of individual work in the kitchen within the standards of good organization with the rigor, discipline and responsibility that a professional kitchen requires implemented during practice sessions

LEARNING APPRAISAL SYSTEM

Students of first enrollment

Written exam, test or short answers 15%

Daily assessment 40%

Assistance and class participation 5%

Practice assessment: practice, culinary preparation, mise en place 40%

To succeed and pass the subject the student will need to get more than a 5 for both; theory and practice

For the student has lost the right to get the on-going evaluation because of the number of absences (this number of absences should never be more than 20%) only the theory and practice grade will be taken into account for the final grade. In order to pass the subject the student will need to get more than five, for both theory and practice

Academic exemption or dispensation

The students that for a justified reason (health problems or any other important matter) and always with the agreement and the approval of the academic director cannot attend the programmed scheduled lessons will be marked just with the written theory exam and the practical one.

In this case the written exam will count 25% and the practice assessment exam a 75%

Students of second or subsequent enrollments

The students of second or subsequent enrollments will have the two options mentioned before, it is mandatory to communicate the professor at the beginning of the semester

The student will not be able to pass the subject with just one assessment

Extraordinary examinations

In this case the assesment criteria applied will be the same as the two previous ones

BIBLIOGRAPHY AND OTHER RESOURCES

Basic

"Kitchen misteries", Hervé This.Jody Gladding (2007)

"Guide to the fine art of French cuisine", August Escoffier. Ed Random House (1975)

"The Cordon Bleu Cook Book", Dione Lucas. Edit Cassell, ©Le Cordon Bleu Internacional(1999)

Additional

Tradition in evolution. The art and science in pastry". Leonardo Di Carlo(2014)