

# Teaching guide

## IDENTIFICATION DETAILS

Degree:	Gastronomy		
Field of Knowledge:	Science		
Faculty/School:	Legal and Business Science		
Course:	INTERMEDIATE CUISINE LCB I		
Type:	Optional	ECTS credits:	6
Year:	3	Code:	1482
Teaching period:	Sixth 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 course is divided into three different blocks that build upon this third year, Intermediate Cuisine. Intermediate Cuisine is dedicated to the harnessing and mastering of the Haute Cuisine. The course is divided into three different parts, each of which involves a higher level of complexity. This area and subject will benefit from the previous one called Culinary Techniques Applications(I,II, III) and will lead the students to reach a professional level, mastering and consolidating culinary skills. Once completed the student will be able to succeed in the demanding world of the Haute Cuisine. This subject will teach students how to handle (with confidence) first class ingredients, how to cook them using specific techniques and subsequently present the plate with the high standards that are required at this level.

## GOAL

Once the student has completed the learning of the basic techniques of the previous courses, the student will have acquired the more advanced skills and subsequently the speed and the know how to prioritise and organise themselves that is essential when reaching this level of cuisine that is very demanding.  
At this point the student will have to develop an awareness of the importance of the decision, 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

## PRIOR KNOWLEDGE

It is mandatory to have completed the three previous courses of culinary Techniques I, II, III

## COURSE SYLLABUS

### Session 1

Reblochon and leek pie  
Pigeon in a salt crust  
Puff pastry, 4 turns

### Session 2

Preparation of duck ham  
Veal tournedors, sauce Bordelaise  
Tarte Tatin

### Session 3

Preparing duck foie gras au torchon  
Marinate the foie gras confit in its fat  
Preparation of chutney  
Preparation of brioche  
Preparation of goose foie gras

### Session 4

Preparation of duck ham  
Confit the duck liver in its fat  
Cooking the goose liver  
Duck foie gras au torchon  
Baking the brioche

### Session 5

Preparation of red wine vinegar  
Prepare purée of prunes in Port and cocoa  
Roast quail of the Auge Valley  
Preparation for the meringue and ice cream for Vacherin

### Session 6

Goose foie gras, purée of prunes in Port and cocoa, tea jelly and cider vinegar  
Grilled skipjack tuna, pepper and courgette millefeuille, spicy sauce  
Presentation of the Vacherin

### Session 7

Marinated meat for sausages  
Bouillabaisse rouille sauce  
Chocolate mousse

### Session 8

Presentation of the hot sausage, potato salad  
 Roast duckling with orange, heirloom carrots  
 Marinate the duck sweetbreads in gizzards in salt  
 Reserve the hearts and brine the duck tongues

Session 9

Confit the duck gizzards  
 Navarin of lamb  
 Pets de nonne, chocolate sauce

**EDUCATION ACTIVITIES**

**DEMONSTRATION AND PRACTICE(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 assessment and assessments 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 bibliography, 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
DEMONSTRATION CLASS 2h CULINARY DEMO 27h CULINARY PRACTICE 27h EXAM 4h	Individual tutorial sessions 4h Theoretical and practical learning 86h

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

To develop the professional skills involved in risk forecasting, decision making and problem solving.

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

## Specific skills

To handle resources for the search of specialist information that allow for preventive measures, dietetic guidelines and nutritional recommendations to be applied.

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 culinary creativity based on the observation and study of regional singularities and traditions, through the study of local history and geography, climatology, ethnography and local produce.

To develop and educate on sensitivity in relation to aspects regarding the appearance and presentation of dishes and end products for customers.

To understand and value the impact of gastronomy and culinary arts on society: family, local and regional communities, economic development, social development and the media.

To know and apply advanced food production and preservation processes to the culinary arts.

To know and apply detailed food assimilation and healthy nutrition processes to the culinary arts.

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.

To appreciate the link between the modern-day world and historic events and recognise the need to locate the historic framework of any event in order to understand it.

## LEARNING RESULTS

Applies the skills in cooking techniques to handle the ingredients to the finest cooking standards during the practice in the kitchen

Elaborates therefore response to the needs of the surrounding environment keeping up to date and acting accordingly to the fast pace the gastronomy industry requires as it will be shown during practice in the kitchen

Builds up the competences in all the areas within the internationally gastronomy world, due of the mastering of the english culinary vocabulary developed throughout the course

Relates and values all the aspects that have an impact in the culinary arts such as family, social media, social welfare or economical growth as shown through the research and discussion in tutorials

Applies and understands the economic value of food waste and time spent in culinary preparations, implements this skill during the practice in the kitchen

Applies the techniques learned in the course to the recipes of traditional cuisine as shown in the practice

Applies the standards in safety and hygiene in culinary arts at a professional level as required and implemented in the practice

Produces the art of plating and presenting the dish at the required level as required in the practice kitchen

Executes the flavors to the required standards as practiced in the kitchen

Relates and understands the history and the sociocultural implications that generate the changes in gastronomy. Relates the tradition as a driving factor for the future changes in the gastronomy environment as shown during the personal research of the recipes and the tutorial debate action

Elaborates menus that are balanced and healthy, giving response to the dietary requirements through the practice sessions in the kitchen practice

## 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 in the lab, culinary preparation, customer service, mise en place and event organisation. 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 assessment criteria applied will be the same as the two previous ones

## **BIBLIOGRAPHY AND OTHER RESOURCES**

### **Basic**

"Fundamentos del Arte culinario", Los Chefs de Le Cordon Bleu, Editorial Delmar, ©Le Cordon Bleu Internacional

"Guía completa de las Técnicas culinarias", Jeni Wright y Eric Treuillé, Editorial Blume, ©Le Cordon Bleu Internacional

### **Additional**

"Bouillon", Chef William Ledeuil - Edition la Martiniere

"Atelier Crenn", Chef Dominique Crenn y Karen Leibowitz - Edition la Martiniere