

Teaching guide

IDENTIFICATION DETAILS

Degree:	Gastronomy		
Field of Knowledge:	Social and Legal Science		
Faculty/School:	Law, Business and Governance		
Course:	PHYSICAL CHEMISTRY FOR GASTRONOMY		
Type:	Basic Training	ECTS credits:	6
Year:	1	Code:	1407
Teaching period:	Second semester		
Area:	Biochemistry		
Module:	Basic training		
Teaching type:	Classroom-based		
Language:	Spanish		
Total number of student study hours:	150		

SUBJECT DESCRIPTION

La asignatura proporciona formación encaminada a comprender las bases científicas de los procesos y cambios físico-químicos que experimentan los alimentos durante su acondicionamiento y procesado culinario, con el objetivo de profundizar en las reacciones que se producen en las diferentes matrices alimentarias para poder aplicar el procedimiento culinario más apropiado a cada elaboración, en función de la finalidad del producto elaborado.

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 recognise the importance of the social and environment elements of one's professional and business activity and of the need for a professional code of ethics.

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 have knowledge of the different proximate nutrients and other components present in food, their impact on its quality and sensorial attributes and their impact on the health of the individual, within an eating pattern.

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.

DISTRIBUTION OF WORK TIME

CLASSROOM-BASED ACTIVITY	INDEPENDENT STUDY/OUT-OF-CLASSROOM ACTIVITY

60 hours	90 hours
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