

Teaching guide

IDENTIFICATION DETAILS

Degree:	Gastronomy		
Field of Knowledge:	Social and Legal Science		
Faculty/School:	Law, Business and Governance		
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:	Spanish		
Total number of student study hours:	150		

SUBJECT DESCRIPTION

This subject is the last of the three that develop what is the core and foundation of the Culinary Arts. These three sections of Culinary Techniques I II and III are dedicated to the basic skills that underpin Haute Cuisine. This subject will teach the basic culinary skills that will allow the student to choose the right ingredients as a first-class professional. This subject will also teach students how to handle ingredients, hygiene standards, the best way to cook and how present the final elaboration according to the required standards.

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

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.

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.

DISTRIBUTION OF WORK TIME

CLASSROOM-BASED ACTIVITY	INDEPENDENT STUDY/OUT-OF-CLASSROOM ACTIVITY
60 hours	90 hours