

# Teaching guide

## IDENTIFICATION DETAILS

Degree:	Gastronomy		
Field of Knowledge:	Social and Legal Science		
Faculty/School:	Law, Business and Governance		
Course:	ETHICS		
Type:	Compulsory	ECTS credits:	6
Year:	3	Code:	1461
Teaching period:	Fifth semester		
Area:	Ethics		
Module:	Discipline		
Teaching type:	Classroom-based		
Language:	Spanish		
Total number of student study hours:	150		

## SUBJECT DESCRIPTION

----- Esta asignatura ofrece al alumno del grado una selección conceptual y una panorámica histórica sobre las raíces y fundamentos del pensamiento ético y el juicio moral, reflexionando además sobre las aproximaciones que desde diversas escuelas se han hecho a la relación entre normas, bienes y valores que marcan el existir humano y que a la postre interpelan y deben guiar el quehacer cotidiano de nuestra profesión. Concebida como un primer desmenuzamiento y coordinada con la asignatura de Deontología profesional que se imparte en cuarto curso, este programa se apoyará en el estudio de casos concretos cuyo objeto será despertar en el alumno la pregunta sobre el valor moral y las implicaciones éticas de su vida y su trabajo, descubrir y ahondar más en sus diversos aspectos proveyéndole de herramientas conceptuales y hábitos esenciales para ejercitar su pensamiento y juicio e incitándole finalmente a no quedarse en la mera reflexión teórica, sino a avanzar en el proceso de discernimiento y decisión sobre el código que habrá de orientar sus tareas y elecciones como profesional de la hostelería y la restauración en un mundo complejo y desafiante.

## **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 the skill of responsible, critical, reflective, analytical and synthetic thought.

To be able to work efficiently as a member and as the head of a team in multicultural and/or multidisciplinary environments.

To develop habits of oral and written communication in order to convey one's attitudes and feelings.

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

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

To understand the relationships between gastronomy and the social and religious dimensions of mankind.

To be able to analyse the meaning and basis of human dignity, the basic elements of mankind, the evolution of the different anthropologies over history and their practical implications on the sector.

To identify and appreciate the metaphysical and anthropological essence of ethics and to define moral experience, its specific nature and its essential characteristics.

To understand the workings of the company as an organisation that creates, makes efforts and creates value for its stakeholders, always being aware of the importance of the social and environmental dimensions of its activity.

#### **DISTRIBUTION OF WORK TIME**

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