

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

The purpose of the ethics course is to inform students studying in the field of gastronomy about what determines ethical behaviour when carrying out personal and professional duties, in order to acquire essential values. If morality is understood as the customs and habits of the human being from which their actions and their way of existing in the world are channelled, ethics is conceived as moral thought, as a reflection on morality. Thus, ethics can be defined as the science that deals with the morality of human acts: in other words, evaluating them independently of their usefulness or effectiveness. Thus understood, the subject has a double component, which is also reflected in the course's content and in the resources and pedagogical tools that are used: 1. The first component is the experiential element. The teacher must convince students that the course is not a mere external addition, something merely theoretical to be studied and forgotten, but something that is important to them as a person and in their professional futures. Something to be born in mind and use throughout the project that is your life. 2. The second component is the academic character. Although it is experiential, the course contains theoretical knowledge, with content ranging from defining key concepts to a journey through history examining how great authors have addressed these issues and the answers they have provided.

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.

DISTRIBUTION OF WORK TIME

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