

Teaching guide

IDENTIFICATION DETAILS

Degree:	Gastronomy		
Field of Knowledge:	Social and Legal Science		
Faculty/School:	Law, Business and Governance		
Course:	RELIGIONS AND GASTRONOMY		
Type:	Compulsory	ECTS credits:	3
Year:	4	Code:	1470
Teaching period:	Eighth semester		
Area:	Ethics		
Module:	Discipline		
Teaching type:	Classroom-based		
Language:	Spanish		
Total number of student study hours:	75		

SUBJECT DESCRIPTION

In this course, food and all things culinary will be linked to the origin of the culture. It will describe the journey from raw to cooked food in different cultures, religions, forms and customs, examining the different anthropological theories for understanding the intrinsic relationship that exists between fire, food, the human community and its `sacred expressions¿ in the context of the theory of sacrifice. It ponders the religious question in relation to the meaning of existence. This is done in two stages: first, we analyse the path followed by human beings in search an answer to this question (planning, philosophies, religions), and secondly, the credibility ¿ possibility, legitimacy, rationale ¿ of the Christian response to this search: the arrival of Jesus Christ, its intention and its reality. In particular, it examines the intrinsic relationship between the gastronomy, food and cuisine of different cultures and religions, and its anthropotheological translation.

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 analyse and summarise the main ideas and contents of all types of texts, discover their theories and the issues they pose and critically judge their form and contents in terms of both the texts and the underlying rhetoric.

To consider the activities related to the profession from an international viewpoint and develop attitudes of interest, respect and dialogue with other nationalities, cultures and religions in search of the truth.

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.

DISTRIBUTION OF WORK TIME

CLASSROOM-BASED ACTIVITY	INDEPENDENT STUDY/OUT-OF-CLASSROOM ACTIVITY
30 hours	45 hours