

Teaching guide

IDENTIFICATION DETAILS

Degree:	Gastronomy		
Field of Knowledge:	Social and Legal Science		
Faculty/School:	Law, Business and Governance		
Course:	PROFESSIONAL DEONTOLOGY		
Type:	Compulsory	ECTS credits:	3
Year:	4	Code:	1471
Teaching period:	Eighth semester		
Area:	Ethics		
Module:	Discipline		
Teaching type:	Classroom-based		
Language:	Spanish		
Total number of student study hours:	75		

SUBJECT DESCRIPTION

The Professional Ethics and Deontology course trains students in the skills and conceptual tools required to understand the mechanisms of their personal and professional conduct, both with regard to themselves and to others in the field of ethical decisions. They learn about the mechanisms with which they assign value and therefore truly understand the meaning of a life oriented at genuine happiness and good, both from a personal and social perspective. The course is taught from two perspectives: both a deeply conceptual assimilation and a practical application of content to prepare students well to lead their moral life in a practical, real and thorough way from a personal and professional perspective. The course ultimately provides students with a thorough knowledge of ethical issues, moral self-control and an ability to guide their own lives and their environment from a BUSINESS perspective. Educationally, the course is designed to prompt students to reflect on the meaning of their lives and on their own personal mission. The content of the training will be **EMINENTLY PRACTICAL** and will turn the lessons learned into tools, schemes, ways and methods of living, of acting and of making decisions in their daily personal and professional lives.

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 appreciate the process of personal development, setting goals to be attained by means of an action plan.

To understand the different forms of leadership that an individual may possess and commit to the development of personal skills: temperament, character and personality.

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 assume and be familiar with the principles of performing management duties at department, project and company level in the hotel and catering sectors.

To be able to apply the theory and knowledge acquired to real situations and practical actions.

Specific skills

To understand and know how to keep up to date on the current situation in the field of gastronomy: the needs, the market and the applications of the gastronomy, hotel and culinary arts sector.

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

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.

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
30 hours	45 hours