

Teaching guide

IDENTIFICATION DETAILS

Degree:	Gastronomy		
Field of Knowledge:	Social and Legal Science		
Faculty/School:	Law, Business and Governance		
Course:	SUPPLEMENTARY EDUCATIONAL ACTIVITIES I		
Type:	Optional	ECTS credits:	3
Year:	4	Code:	1485
Teaching period:	Seventh semester		
Area:	Supplementary Educational Activities:		
Module:	Discipline		
Teaching type:	Classroom-based		
Language:	Spanish		
Total number of student study hours:	75		

SUBJECT DESCRIPTION

Complementary Training Activities offers students the possibility of obtaining academic credit recognition for participation in cultural activities, sports, student representation, volunteer work and cooperative activities (Royal Decree 861/2010). This is an optional course awaiting academic recognition of all non-regulated and extracurricular university activities developed by the different UFV training organisations, carried out by students in order to complete their comprehensive training. The aim is to bring added value to the non-formal university life activity; taking advantage of the opportunity offered by the European Higher Education Area.

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

Specific skills

Complementar los conocimientos teórico-prácticos recibidos en los estudios de Grado con la participación en actividades transversales de la vida universitaria que contribuyan a la formación integral del alumno como persona acercándose a la cultura, las labores solidarias y de cooperación, de representación estudiantil y de la búsqueda del sentido de la vida planteándose las grandes preguntas.

Ampliar los conocimientos profesionales que complementen la formación académica recibida en los estudios de grado con la participación en otras actividades propias del ámbito profesional del ámbito gastronómico.

DISTRIBUTION OF WORK TIME

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