



SUBJECT SYLLABUS

ACADEMIC OVERVIEW

INTERNATIONAL SCHOOL OF ECONOMIC & ADMINISTRATIVE SCIENCES

SUBJECT NAME AND CODE: Colombian Gastronomy Culture I (1522303)

PROGRAM: Gastronomy

Level of Study Undergraduate Program

GENERAL ACADEMIC INFORMATION	
LATEST UPDATE	2014-1
VALID FOR	Valid
ACADEMIC AREA	Culinary Arts
CYCLE	Basic
SEMESTER	Third
SUBJECT TYPE	Mandatory
CREDIT POINTS	2
CLASSROOM HOURS PER WEEK	3
PRE-REQUISITES	Research & Development
LANGUAGE	Spanish
PROFESSOR'S NAME	María Rocio Waked
COURSE DETAILS	
COMPETENCES DEVELOPED	By the end of the course, the student will be able to: <ol style="list-style-type: none"> 1. Understand the history of food at local and regional level and its integration into the global systems of cultural exchanges. 2. Have critical awareness of the relationship between historical events to present and past processes, as well as the differences in historiographical perspectives in various periods and contexts. 3. Manifest in the activity, skills and abilities to identify and appropriately use sources of bibliographic information, document, and oral testimony in the area of research in national and international contexts. 4. Understand and properly use verbal and nonverbal language in a clear, accurate, relevant and elegant way, according to the different meanings and intentions of communication, through a logical discourse, argued and truthful, open to dialogue and scientific discussion. 5. Value and respect cultural diversity: the student will be able to communicate knowledge to non-experts on it, understand different cultures and identify what all these entangle for the company when designing design action settings.
COURSE CONTENTS	<ol style="list-style-type: none"> 1. Santander State gastronomy as social and cultural product 2. Relationships between space and food 3. Colonization and its impact on the Santander gastronomy 4. Meat, cassava and soups 5. Sweets and brown sugar loaf (panela) 6. Identity construction through food 7. Fusions and fashions 8. Food sovereignty
METHODOLOGY	<ul style="list-style-type: none"> • Lecture, workshop and seminar
ASSESSMENT	<ul style="list-style-type: none"> • In the first two terms (60%) there will be a semester project grade, class participation grade, quizzes, and practice assessment of the training kitchen practice. • In the last term (40%) there will be a final semester project grade, defence of the project grade, and final presentation of preparations grade.
LINKS:	
WEEKLY PLAN	Provided by request

DETAILED CONTENT

Provided by request