

SUBJECT SYLLABUS

ACADEMIC OVERVIEW

INTERNATIONAL SCHOOL OF ECONOMIC & ADMINISTRATIVE SCIENCES

SUBJECT NAME AND CODE: Intermediate Cuisine (1522302)

PROGRAM: Gastronomy

Level of Study: Undergraduate Program

GENERAL ACADEMIC INFORMATION

LATEST UPDATE	2013
VALID FOR	Valid
ACADEMIC AREA	Gastronomy
CYCLE	Basic
SEMESTER	Third
SUBJECT TYPE	Mandatory
CREDIT POINTS	3
CLASSROOM HOURS PER WEEK	4
PRE-REQUISITES	Basic Cuisine
LANGUAGE	English

COURSE DETAILS

COMPETENCES DEVELOPED	<ol style="list-style-type: none"> 1. Entrepreneurship, resource management, creativity and individual initiative, teamwork, problem solving, planning and systematization of work, and social responsibility. 2. Students will be able to communicate their knowledge to non-experts, understand different cultures and identify the implications it entails for the company to design action scenarios, and use art techniques for conflict resolution. 3. Value and respect for multicultural diversity. Undertake activities and projects aimed at achieving the common good, coexistence and peace. Commitment to socio-cultural environment. 4. Personal willingness for mental openness, flexibility to change, learning, performing, proactive and innovative capabilities. Spirit and commitment to service. 5. Entrepreneurship, resource management, creativity and individual initiative, teamwork, problem solving, planning and systematization of work, and social responsibility.
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	6. Students will be able to understand and properly use language, verbal--oral and written--as well as nonverbal, in a clear, accurate, relevant and stylish way, according to the different meanings and intentions using a logical, supported and truthful discourse, open to dialogue and scientific discussion.
COURSE CONTENTS	<ol style="list-style-type: none"> 1. Gastronomy history; kitchen professional terminology 2. Vegetables 3. Spices: classification, preservation methods and uses. 4. Spices' varieties 5. Eggs 6. Edible Fungi: wild mushrooms and truffles 7. Basic pasta 8. Beef 9. Pork, lamb & chicken. 10. Fish 11. Seashells
METHODOLOGY	Lecture - Workshop
ASSESSMENT	<p>Theoretical test on gastronomy history</p> <p>Practical test on classical cuisine techniques and preparations</p> <p>Theoretical test on vegetables</p> <p>Practical test on classical cuisine techniques and preparations with vegetables</p> <p>Theoretical test on spices</p> <p>Practical test on vegetables and spices</p> <p>Theoretical test on gastronomy history, vegetables and spices</p> <p>Theoretical test on eggs</p> <p>Practical test on edible fungi</p> <p>Theoretical test on seeds</p> <p>Theoretical test on pasta</p> <p>Practical test on eggs, seeds & pasta</p> <p>Theoretical test on eggs, seeds & pasta</p> <p>Theoretical test on beef</p> <p>Theoretical test on pork, lamb & chicken</p> <p>Theoretical test on fish</p> <p>Theoretical test on seashells</p> <p>Practical test on every topic</p> <p>Theoretical test on every topic</p>
LINKS:	
WEEKLY PLAN	Provided by request
DETAILED CONTENT	Provided by request

