



SUBJECT SYLLABUS

ACADEMIC OVERVIEW
INTERNATIONAL SCHOOL OF ECONOMIC & ADMINISTRATIVE SCIENCES

SUBJECT NAME AND CODE: Colombian Gastronomy Culture III (1522504)

PROGRAM: Gastronomy

Level of Study Undergraduate Program

GENERAL ACADEMIC INFORMATION

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| LATEST UPDATE | 2014-1 |
| VALID FOR | 2014-1 |
| ACADEMIC AREA | Gastronomy |
| CYCLE | Professional |
| SEMESTER | Fifth |
| SUBJECT TYPE | Mandatory |
| CREDIT POINTS | 2 |
| CLASSROOM HOURS PER WEEK | 2 |
| PRE-REQUISITES | Research & Development |
| LANGUAGE | Spanish |
| PROFESSOR'S NAME | Luisa Fernanda Acosta |

COURSE DETAILS

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| COMPETENCES DEVELOPED | <ol style="list-style-type: none">To be aware about the social responsibility and management of natural resources as social and economic phenomenon and its relation to urban and rural areasTo develop capacity for analysis, synthesis, comparison, argumentation, induction, deduction, observation, hypothesis formulation, among others, in the processes of learning and researchTo understand and be coherent regarding the close relationship between food, nutrition and economics to cultural heritage of the regionTo be able to express personal, social and professional commitment to the communitiesTo provide a humanistic and Christian conception of society and cultureTo raise and lead sustainable projects where entrepreneurial ability becomes apparent.To demonstrate appreciation and respect for the cultural diversity and the peaceful and civic coexistenceTo recognize the importance of protecting and safeguarding uses, expressions, knowledge, skills, artefacts and cultural spaces, which have a symbolic value and that communities, groups and individuals recognize as part of cultural heritage, in particular those events linked to food transformation, conservation, management and consumption. (Ministry of Culture) |
| COURSE CONTENTS | <ol style="list-style-type: none">1. Coffee Zone Physical Geography: Concept of Region Overview of the territory. "The coffee landscape" Cultural heritage2. Economic and Human Geography Physical, economic and demographic characteristics of the region3. Productive Processes Livestock and agricultural lands Mining, industry and services (tourism). Food marketing Problems4. Coffee: Planting, Production and Processing5. Political-administrative division Physical, demographic, economic, social and gastronomic culture of the departments that make up the Coffee Zones: Antioquia, Caldas, Risaralda, and Quindío6. Historical Process of the Region Fragmented country: Continuity and Change |

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| | <p>Western Colombia</p> <p>7. Quimbayas and other groups Indigenous background: Indigenous peoples to the arrival of the Spaniards and contributions to gastronomy First Foundations</p> <p>8. Colonization of Antioquia in Western Colombia First Foundations (Antioquia, Caldas, Risaralda and Quindío) in the west, east and south of the region.</p> <p>9. Sociological and anthropological grounds</p> <p>10. Ethnic and linguistic diversity in Antioquia and the coffee zone Mestizos and Whites, Gypsies or Roma. Spatial distribution of communities living in western Colombia.</p> <p>11. Aspects of the foreign presence in the Colombian culture during the nineteenth and twentieth centuries</p> <p>12. Cultural Diversity and Gastronomy Expressions of Cultural Heritage: architecture, cities, tourist sites, fairs and festivals. "The paisa culture"</p> <p>13. Culinary Knowledge Traditional cuisine of the region. "Bandeja Paisa"</p> <p>14. Origin and blend of flavours Culinary diversity (Indian, Spanish, African, Arabic, etc.)</p> <p>15. Coffee and the coffee culture</p> <ul style="list-style-type: none"> • Teacher lectures will frame the course. Additionally, weekly readings will be assigned to promote class discussion and encourage inquiry and research. Also, videos are used on various topics, with maps, guides and workshops to reinforce some fundamental issues and facilitate understanding. • Field trip to the Coffee Zone, according to the objectives and guidelines outlined in time for its preparation. The information gathered during the trip, will feed the results of the project to be built and developed throughout the course. Additionally, the teacher will provide the advice and on-going support that students require. <ul style="list-style-type: none"> • First partial exam: 30% • Second partial exam: 30% • Final exam: 40% • In addition to assessing the competencies achieved during the development of the course, students in groups should prepare and submit the final report of the field trip to the Coffee Zone |
| METHODOLOGY | |
| ASSESSMENT | |
| LINKS: | |
| WEEKLY PLAN | Provided by request |
| DETAILED CONTENT | Provided by request |