



**SUBJECT SYLLABUS**

**ACADEMIC OVERVIEW**

**INTERNATIONAL SCHOOL OF ECONOMIC & ADMINISTRATIVE SCIENCES**

**SUBJECT NAME AND CODE: Research & Development (1522202)**

**PROGRAM: Gastronomy**

**Level of Study Undergraduate Program**

<b>GENERAL ACADEMIC INFORMATION</b>	
<b>LATEST UPDATE</b>	2014-1
<b>VALID FOR</b>	2014-1
<b>ACADEMIC AREA</b>	Gastronomy
<b>CYCLE</b>	Basic
<b>SEMESTER</b>	Second
<b>SUBJECT TYPE</b>	Mandatory
<b>CREDIT POINTS</b>	3
<b>CLASSROOM HOURS PER WEEK</b>	2
<b>PRE-REQUISITES</b>	Introduction to Gastronomy
<b>LANGUAGE</b>	Spanish
<b>PROFESSOR'S NAME</b>	Diana Marcela Vernot V.
<b>COURSE DETAILS</b>	
<b>COMPETENCES DEVELOPED</b>	<ol style="list-style-type: none"> <li>1. Understanding what it is and how a qualitative research project is done thus developing skills of analysis, synthesis, comparison, reasoning, induction, deduction, observation and hypothesis formulation of qualitative graduation. Similarly, self-generating social responsibility and resource management.</li> <li>2. Identifying problems at gastronomy level in the region to study and designing action plans to be implemented.</li> <li>3. Understanding the history as well as the social, cultural and economic processes that have influenced the culinary processes in a given region, strengthening national identity, civic consciousness, the virtue of patriotism and respect for others.</li> </ol>
<b>COURSE CONTENTS</b>	<ol style="list-style-type: none"> <li>1. Qualitative research.</li> <li>2. Sustainable development, food security, food sovereignty.</li> <li>3. Regional &amp; Global feeding.</li> <li>4. Likes and dislikes towards food.</li> <li>5. Cundi-Boyasence Highland Plains overview: climate, environmental and social issues, economics, culture.</li> <li>6. Pre-Columbian Muisca group history &amp; food.</li> <li>7. The arrival of the Spaniards and their food products – changes in diets, culture, society &amp; economy.</li> <li>8. Independence Period: the arrival of Englishmen &amp; Frenchmen, their products &amp; industries; the free exchange agreement.</li> <li>9. Food in the twentieth century in the Cundi-Boyasence Highland Plains: industries, restaurants, cafes, great shops, GM.</li> </ol>
<b>METHODOLOGY</b>	<p>The course will be conducted according to the following general work:</p> <ul style="list-style-type: none"> <li>• Individual &amp; teamwork.</li> <li>• Workshops.</li> <li>• Group presentations.</li> <li>• Pop Quiz.</li> <li>• Visiting a community to develop a research paper.</li> <li>• Basic and supplementary readings.</li> </ul>
<b>ASSESSMENT</b>	<p>First Term (30%): Workshops 12% &amp; Partial Exam 18%</p> <p>Second Term (30%): Pop Quiz 10%, Research Advance 10%, &amp; Partial Exam 10%</p> <p>Third Term (40%): Final Presentation 15%, Final Research Report 15%, &amp; Presentations and Class Participation 10%</p>
<b>LINKS:</b>	

<b>WEEKLY PLAN</b>	Provided by request
<b>DETAILED CONTENT</b>	Provided by request