

## SUBJECT SYLLABUS ACADEMIC OVERVIEW INTERNATIONAL SCHOOL OF ECONOMIC & ADMINISTRATIVE SCIENCES

COURSE NAME AND CODE: Science, Technology and Dietetics (962404) PROGRAM:

Bachelor of Administration & Service (BA&S)

LEVEL OF STUDY: Undergraduate Programme

GENERAL ACADEMIC INFORMATION							
LATEST UPDATE	2020-2						
ACADEMIC DEPARTMENT	Service, Quality, and Hospitality						
SUBJECT TYPE					Mandatory		
LANGUAGE					Spanish		
SEMESTER	Programme Semester						
NUMBER OF ACADEMIC	BA&S 4 2						
CREDITS							
HOURS OF ACADEMIC WORK	96	CONTACT H	OURS	80	HOURS OF INDEPENDENT/AUTONOMOUS WORK	16	
<ul> <li>LEARNING</li> <li>PREREQUISITES</li> <li>Understand the fundamental concepts, methodologies and processes related to the principles and reactions of the chemical substances used in the hospitality and tourism, medical-surgical, environmental and food industry (food chemistry) environments)</li> <li>Know the quality management systems and the local and international regulations for the handling of chemical substances as the main guideline for their selection and use.</li> </ul>							
INTERNATIONAL COMPONENT       • Vocabulary and technical language to communicate in different cultural contexts.         • Intercultural challenges.       • Research and/or projects with international and intercultural components.							



SUSTAINABLE DEVELOPMENT GOALS (SDG)	SDG: 2. Zero Hu	inger					
COURSE DETAILS							
	This subject enhances in the student the acquisition of knowledge and analytical thinking typical of service administrators for the transformation and preparation of food with a view to ensuring a nutritious diet for the diners of the food and beverage services. Therefore, it seeks to develop in students the basic knowledge related to the biochemical nature of food and the technological processes for its transformation. Likewise, it seeks to develop in students' basic culinary skills for food preparation.						
KEY WORDS:	Dietetics, Nutrition, Food and beverages, Food transformation						
	or Programme ILOS	Course illos	Туре	Content	and Learning strategy	Method	
COMPETENCES DEVELOPED	ILO02 ILO04	Know the different nutritional substances found in food and their importance for the health and care of the person	Knowledge	<ul> <li>Module: Theoretical Diet</li> <li>The food industry: raw material and obtaining food.</li> <li>Generalities and classification: Dairy, meat, cereals, fruits and vegetables.</li> <li>Means of heat transmission.</li> <li>Basic cooking methods.</li> <li>Maintenance and preservation of food.</li> <li>Nutritional content</li> <li>Digestion and absorption processes.</li> <li>Special diets.</li> <li>The Menu and costs.</li> <li>Food consumption trends from consumer knowledge.</li> </ul>	Theoretical Class	Summative Assessment	
	ILO02	Know the cooking systems	Skill	Theoretical-practical module: cooking	Theoretical	Summative	
	ILUU4	stockings and standard		Introduction to industrial and	Class	Assessment	
		recipes).		professional kitchens, knife			



			<ul> <li>handling and basic terms.</li> <li>Basic funds and review of cuts</li> <li>Soups</li> <li>Egg and dairy derivatives</li> <li>Meat (Beef, Chicken, Pork)</li> <li>Fruits and vegetables</li> <li>Grasses (Rice)</li> <li>Fish</li> <li>Seafood</li> </ul>		
ILO02 ILO04	Properly formulate the provision of a food and beverage service.	Skill	<ul> <li>Module: Theoretical Diet <ul> <li>The food industry: raw material and obtaining food.</li> <li>Generalities and classification: Dairy, meat, cereals, fruits and vegetables.</li> <li>Means of heat transmission.</li> <li>Basic cooking methods.</li> <li>Maintenance and preservation of food.</li> <li>Nutritional content</li> <li>Digestion and absorption processes.</li> <li>Special diets.</li> <li>The Menu and costs.</li> <li>Food consumption trends from consumer knowledge.</li> </ul> </li> <li>Theoretical-practical module: cooking workshops <ul> <li>Introduction to industrial and professional kitchens, knife handling and basic terms.</li> <li>Basic funds and review of cuts</li> <li>Soups</li> <li>Egg and dairy derivatives</li> </ul> </li> </ul>	Projects Based Learning	Formative Assessment



			<ul> <li>Meat (Beef, Chicken, Pork)</li> <li>Fruits and vegetables</li> <li>Grasses (Rice)</li> <li>Fish</li> <li>Seafood</li> </ul>		
BA&S ILO07 BA&S ILO08	Properly formulate the provision of a food and beverage service.	Skill	<ul> <li>Module: Theoretical Diet <ul> <li>The food industry: raw material and obtaining food.</li> <li>Generalities and classification: Dairy, meat, cereals, fruits and vegetables.</li> <li>Means of heat transmission.</li> <li>Basic cooking methods.</li> <li>Maintenance and preservation of food.</li> <li>Nutritional content</li> <li>Digestion and absorption processes.</li> <li>Special diets.</li> <li>The Menu and costs.</li> <li>Food consumption trends from consumer knowledge.</li> </ul> </li> <li>Theoretical-practical module: cooking workshops <ul> <li>Introduction to industrial and professional kitchens, knife handling and basic terms.</li> <li>Basic funds and review of cuts</li> <li>Soups</li> <li>Egg and dairy derivatives</li> <li>Meat (Beef, Chicken, Pork)</li> <li>Fruits and vegetables</li> <li>Grasses (Rice)</li> </ul> </li> </ul>	Projects Based Learning	Formative Assessment



		Fish     Seafood							
	ILOO2: Critical Thinking: Evaluate informatio	on using critical and analytical reasoning to ac	dress changing economic and business						
	situations.								
	ILO04: Ethics & Social Responsibility: Demo improvement of social conditions.	nstrate awareness of ethical issues in busine	ss environments and contribute to the						
	BA&S ILO07: Understand the needs of people and organizations as well as the tendencies of service and hospitality, which prevail in the marketplace in order to design solutions that satisfy the needs of both internal and external customers.								
	BA&S ILO08: Understand transformational lea	adership to improve organizations and human	resource development.						
	<ul> <li>Gil, A., Ruiz, M., Dolores, M. Maldonado, -</li> <li>Gil, A. (2010) Tratado de Nutrición Tomo</li> </ul>	J. Martínez, E., Planas M. (2010). Tratado de nutricio	on. Madrid: Madicca panamericana. Madrid: Mádica panamericana						
BIBLIOGRAPHY	<ul> <li>Mahan L., Kathleen L., Mahan, k., Escott-Stump, S. (2004). Krause's food, nutrition, and diet therapy. Philadelphia: Elsevier.</li> </ul>								
	LECTURAS COMPLEMENTARIAS     Armendáriz J. (2001). Procesos de cocina. Madrid: Paraninfo.								
	<ul> <li>Bases de datos: Science Direct y Proques</li> </ul>	st entre otras.							