

Gastronomy and Enology

Code: 103779
ECTS Credits: 6

| Degree | Type | Year | Semester |
|--------------------------|------|------|----------|
| 2502904 Hotel Management | OT | 4 | 0 |

The proposed teaching and assessment methodology that appear in the guide may be subject to changes as a result of the restrictions to face-to-face class attendance imposed by the health authorities.

Contact

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Use of Languages

Principal working language: catalan (cat)
Some groups entirely in English: No
Some groups entirely in Catalan: No
Some groups entirely in Spanish: No

Other comments on languages

Language it is taught: Catalan-Spanish

Teachers

Roger Calaf Ferre

Prerequisites

There are no prerequisites

Objectives and Contextualisation

At the end of the course the student / a will / to:

1. Know the general aspects of winemaking and culinary
2. Know the link between gastronomy, wine and culture.
3. Know the main gastronomic promotion policies
4. Know the characteristics of the products on food quality schemes (DO, PDO, PGI, TSG)
5. Understand the motivations dining.
6. Identify the different types of grapes and winemaking processes.
7. The influence of climate and soil in the process of vegetative vine.
8. Manage purchases and the possible creation of a winery.
9. Know how to promote and manage the wine.

10. Have basic knowledge of pairing wine and culinary offerings.

Competences

- Analyse, summarise and evaluate information.
- Apply concepts related to the creation setting up, acquisition, maintenance and conservation of equipment in hotel and catering premises which are energy-sustainable and economically viable.
- Be able to search efficiently for the necessary information.
- Define and apply the commercial objectives, strategies and policies in hotel and catering companies.
- Demonstrate initiative and entrepreneurial spirit in the creation and management of companies, projects, activities and products in the hotel and catering sector against a background of change and complexity.
- Demonstrate knowledge of the production system, and operating procedures in the restaurant service.
- Demonstrate understanding of basic human nutrition and its repercussion on health and its application to food.
- Develop a capacity for independent learning.
- Manage and organise time.
- Manage communication techniques at all levels.
- Plan and manage activities based on quality and sustainability.
- Work in teams.

Learning Outcomes

1. Analyse, summarise and evaluate information.
2. Apply commercial policies to catering companies.
3. Apply initiative and entrepreneurial spirit in creation and improvement throughout the catering sector.
4. Apply the main elements of human nutrition under criteria of good health in the preparation and despatch of food products in catering establishments.
5. Apply theoretical and practical knowledge in the catering sector to company management.
6. Be able to search efficiently for the necessary information.
7. Develop a capacity for independent learning.
8. Identify and learn the necessary criteria for selecting the ideal equipment and installations in the catering sector from the point of view of economic and energy viability.
9. Manage and organise time.
10. Manage communication techniques at all levels.
11. Plan and manage activities based on quality and sustainability.
12. Work in teams.

Content

PART WINE:

1. The floor.
 - a. Study of the plant.
 - b. Study the different types of variety.
 - c. Vegetative cycle of the plant. Harvest.
2. The weather and the "Terroir".
 - a. Influence on the type of terrain
 - b. Influence Climate
3. Study of winemaking.

- a. The fermentation cellar and view
- b. The wine whites
- c. Rose of winemaking
- d. The wine of the Black
- e. The Sparkling wine of
- f. Special Wines
- g. the Distillates
- 4. Geography Wine.
 - a. Spain (Knowledge and study of DO)
 - b. France (Knowledge and study of the AOC)
 - c. Rest of Europe
 - d. American and New World wines (South Africa, New Zealand, Australia)
- 5. Study Winery
 - a. merchandising
 - b. Central arrangement Winery
 - c. Built on cellar and Conservatives
 - d. The Wine List

PART CUISINE

- 1. Food and introductory concepts
 - a. Gastronomy, Food, Culinary
 - b. The value of food in society
 - c. The gastronomy as motivation
- 2. Food and Culture
 - a. culinary heritage
 - b. Culture, religion and cuisine
 - c. Authenticity, tradition and local cuisine
- 3. Food and territory
 - a. Kitchen and culinary traditions in the world
 - b. Food and Globalization
- 4. Offer lúdicogastronòmica
 - a. Festivals, fairs and events

- b. Best
- c. Museums
- g. Gastrohotels
- c. workshops
- d. Visit producers
- e. restaurants
- 5. Food, quality and new consumer trends
 - a. PDO, TSG, IGP
 - b. Slowfood vs. fastfood
 - b. Vegetarian, Vegan, Raw Food, crudivegans, etc.
- 6. Food and Marketing
 - a. Cuisine with a promotion tool
 - b. Major marketing strategies
- 7. dining experience
 - a. Satisfaction and expectations
 - b. Consumer profiles (gourmets, foodies, adventurers ...)
- 8. Political-European cuisine
 - a. European Region of Catalonia Gastronomy

Methodology

The course has three dynamic running parallel:

- a) Methodology theoretical part of the course

Explanation in class of the different parts of the syllabus through lectures throughout the sixteen weeks of teaching the subject. Classes will include audiovisual support (Power Point presentations).

- b) Methodology for the practical part of the course

During the course will propose conducting various exercises related to the theoretical part of the course will begin in the classroom and if necessary must be completed outside of class hours. The practices involve the delivery of a document in digital format for evaluation.

- c) Methods of operating the Virtual Campus

The Virtual Campus platform will be used to complement information and alternative media in the classroom between students and teacher. Virtual Campus will be complementary material to the theory in digital format, links to websites, the syllabus and practices (which also must be delivered through the Virtual Campus) and qualifications.

Activities

| Title | Hours | ECTS | Learning Outcomes |
|-------------------------------|-------|------|---------------------------------------|
| Type: Directed | | | |
| Theoretical classes | 39 | 1.56 | 1, 3, 5, 2, 4, 7, 10, 9, 8, 11, 6, 12 |
| Type: Supervised | | | |
| Tutorial | 10 | 0.4 | 5, 9, 8, 11, 6, 12 |
| Type: Autonomous | | | |
| Preparation of works | 30 | 1.2 | 1, 3, 5, 2, 4, 9, 11, 12 |
| Study and reading of material | 15 | 0.6 | 1, 7, 8, 6 |

Assessment

TWO OPTIONS ASSESSMENT

A) Continue to final assessment tests:

The evaluation system is organized with weekly presentation of independent activities (practical understanding of individual texts, work group and / or individual exhibitions in the classroom, if s'escau- exercise evaluators, etc.) plus the final test of continuous evaluation of interaction and understanding of theoretical concepts and topics studied.

The lecturer will set the matter at the beginning of the year list of activities to be performed, dates and frequency of delivery, assessment, etc. the percentage of incidence on the final contents of all still being assessed, as well as for the final test of continuous evaluation.

Students who do not pass the course through continuous assessment, will be evaluated by the evaluation system only, not taking into account any of the grades

B) ONLY: Final exam (all matter).

Date and time established according to academic calendar found at Programming Officer Center (EUTDH).

C) RE-EVALUATION:

Date and time established according to academic calendar at Programming Officer Center (EUTDH).

Assessment Activities

| Title | Weighting | Hours | ECTS | Learning Outcomes |
|----------------------|-----------|-------|------|---------------------------------------|
| Classroom activities | 15% | 17 | 0.68 | 3, 5, 2, 4, 7, 9 |
| Practical Case | 15% | 17 | 0.68 | 1, 3, 5, 2, 4, 9, 8, 11, 12 |
| Presentations | 20% | 20 | 0.8 | 1, 3, 5, 2, 4, 7, 10, 8, 6, 12 |
| Theoric exam | 50% | 2 | 0.08 | 1, 3, 5, 2, 4, 7, 10, 9, 8, 11, 6, 12 |

Bibliography

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