

**Applied Aesthetics**

Code: 43836  
ECTS Credits: 6

Degree	Type	Year	Semester
4316227 Applied Philosophy	OB	0	1

**Contact**

Name: Gerard Vilar Roca  
Email: gerard.vilar@uab.cat

**Use of Languages**

Principal working language: spanish (spa)

**Prerequisites**

To have enough knowledge of English to read the proposed bibliography of the course.

**Objectives and Contextualisation**

This is a course on *Gustatory Aesthetics*. The general objective of the subject is to know the vocabulary and arguments of gustatory aesthetics as a recent evolution of applied aesthetics with a growing impact. The specific objectives of the subject are the following:

1. The understanding of taste, both in its non-metaphorical and metaphorical use, as a form of knowledge and communicability
2. Knowledge of the main theoretical approaches in dealing with this issue, both in terms of tradition and contemporaneity, and the conceptual systematization that can be established
3. Familiarization with the contemporary practices involved (Food Art, Edible Art, Relational Art, Research Cooking, Revolutionary Cooking, Food Tech Activism)
4. Comparison of the creative processes that imply the different understandings of taste
5. Cultivate the abilities and the abilities for the gustatory criticism in the student
6. Project configurations in aesthetics
7. Projection, where appropriate, of the knowledge of the subject to the future TFMs and to other researches and projects of the student

**Competences**

- Contribute to debates in current philosophical research making significant critical contributions, with conceptual precision and good arguments by means of public presentation.
- Identify and describe the relevant theoretical elements in contemporary ethical research, especially those associated with the question of good, justice and their political implications.
- Organize one's own time and resources to undertake research: design a plan by prioritizing objectives, schedules and commitments.
- Search for, select and manage information autonomously, both from structured sources (data bases, bibliographies, specialized journals) and from information distributed on the web.
- Solve problems in new or little-known situations within broader (or multidisciplinary) contexts related to the field of study.
- Use acquired knowledge as a basis for originality in the application of ideas, often in a research context.

**Learning Outcomes**

1. Apply the different methodologies studied.
2. Formulate a research project in the field of the influence of contemporary thought on artistic practices, with the aim of carrying the project out.
3. Organize one's own time and resources to undertake research: design a plan by prioritizing objectives, schedules and commitments.
4. Recognise, on a theoretical and practical level, the peculiarities of artistic knowledge, especially where it intersects with science, technology and literature.
5. Search for, select and manage information autonomously, both from structured sources (data bases, bibliographies, specialized journals) and from information distributed on the web.
6. Solve problems in new or little-known situations within broader (or multidisciplinary) contexts related to the field of study.
7. Use acquired knowledge as a basis for originality in the application of ideas, often in a research context.

## Content

### GUSTATORY AESTHETICS

1. Aesthetics and applied aesthetics
2. Gustatory Aesthetic: a new domain of applied aesthetics
3. A new order of the senses and the enactivist focus
4. Cognitivism: the non-metaphorical taste and the concept of aesthetics
5. Food as a symbolic form
6. Aesthetic categories
7. Artification, cooking and creativity
8. Self-reflection and narration of new practices
9. New institutions and their derivations
10. A future for aesthetic pleasure

## Methodology

The methodology is worked on four fronts:

1. Theoretical class. The program is configured according to a calendar. Each day the teacher will present a subject that students must have prepared. The session will work based on an electronic presentation with concepts and texts and will include the discussion with the students.
2. Tutorials individualized or in small groups.
3. Elaboration of personalized itineraries for the student's independent work.
4. Study outside the seminar, at home, the library and other practical activities such as visits and experiential practices.

Annotation: Within the schedule set by the centre or degree programme, 15 minutes of one class will be reserved for students to evaluate their lecturers and their courses or modules through questionnaires.

## Activities

Title	Hours	ECTS	Learning Outcomes
Type: Directed			
Tutorials	20	0.8	1, 5, 3, 2, 6, 4, 7
Type: Supervised			
Study out of classroom	5	0.2	1, 5, 3, 2, 6, 4, 7
Type: Autonomous			
Class discussion	75	3	1, 5, 3, 2, 6, 4, 7

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## Assessment

The evaluation of the module will be done taking into account two elements:

- a) The presentation of a text in class (30%)
- b) The elaboration of two brief papers on the matter taught, to be agreed with the professor before, with a minimum extension of 1500 words (35% each).

The teacher will mark a date and place for the review of the evaluation tests. There will also be a recovery date that will be agreed with the Faculty.

In the event of a student committing any irregularity that may lead to a significant variation in the grade awarded to an assessment activity, the student will be given a zero for this activity, regardless of any disciplinary process that may take place. In the event of several irregularities in assessment activities of the same subject, the student will be given a zero as the final grade for this subject.

In the event that tests or exams cannot be taken onsite, they will be adapted to an online format made available through the UAB's virtual tools (original weighting will be maintained). Homework, activities and class participation will be carried out through forums, wikis and/or discussion on Teams, etc. Lecturers will ensure that students are able to access these virtual tools, or will offer them feasible alternatives.

## Assessment Activities

Title	Weighting	Hours	ECTS	Learning Outcomes
Paper 1	35%	15	0.6	5, 2, 6, 4, 7
Paper 2	35%	15	0.6	5, 2, 6, 4, 7
Presentation	30%	20	0.8	1, 5, 3, 2, 6, 4, 7

## Bibliography

### A. Mandatory Basic Readings

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B. Secondary and reference bibliography

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### **Gustatory Aesthetics**

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TIRAVANIJA, R., *Cook Book*. London: River Books, 2010.

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<http://www.scoop.it/t/arttechfood><http://conflictkitchen.org> <http://www.hotkarot.cz/> <http://gohalfsies.com>

<http://flavourcrusader.com/blog/> <http://www.slowfood.com/> <http://www.foodcultura.org/en>

## **Software**

No special digital program is used in this course.