

Gastronomy and Enology

Code: 103779
ECTS Credits: 6

Degree	Type	Year	Semester
2502904 Hotel Management	OT	4	1

Contact

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Teaching groups languages

To check the language/s of instruction, you must click on "Methodology" section of the course guide.

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

Teaching Language: Spanish

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.

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			
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 ASSESSMENT OPTIONS

A) CONTINUE WITH FINAL ASSESSMENT TEST (AC):

The evaluation system is organized with the presentation of independent activities (practices, understanding of individual texts, group and/or individual work, classroom presentations, assessment exercises -if applicable-, etc.) more the final test of continuous assessment of interrelationship and understanding of the topics and theoretical concepts worked on.

The teacher in charge of the subject will establish at the beginning of the course the list of activities to be carried out, dates and frequency of delivery, assessments, etc. with the percentage of incidence on the final mark of all the contents subject to continuous evaluation, as well as the corresponding one for the final test of continuous evaluation.

In order to correctly follow this continuous assessment system, a minimum of 80% of the assigned activities and tasks is required in the periodicity established by the teacher before the final continuous assessment test.

Students who do not pass the subject, through the continuous assessment, will be assessed by the single assessment system, without taking into account any of the grades obtained previously.

B) UNIQUE ASSESSMENT: Final exam (all subjects).

Day and time established, according to the academic calendar, in the Center's Official Program.

Students who have not taken the assessment still have the option of taking the final exam(previous request for a single evaluation to academic management in the periods indicated by the academic-administrative calendar):

They will have to hand in the corresponding activities, tasks or work within the established periods before the date of this exam.

The delivery schedule, contents and other related information will be published on the subject's Virtual Campus.

Delivered activities 30%

Final Exam 70%

Note.- to be able to apply these percentages you will need to obtain a minimum rating of 4 out of 10 in each part.

RE-ASSESSMENT:

Only students who in the final evaluation have obtained a grade equal to or higher than 3.5 and lower than 5. The grade of this re-evaluation will not exceed 5 as a final grade.

Examination method to be defined by the teaching staff of the subject.

Day and time established, according to the academic calendar, in the Center's Official Program.

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

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Software

There isn't