

**COURSE DATA****DATA SUBJECT****Code:** 36373**Name:** International gastronomy**Cycle:** Undergraduate Studies**ECTS Credits:** 6**Academic year:** 2026-27**STUDY (S)**

Degree	Center	Acad. year	Period
1212 - Degree in Gastronomic Sciences	Facultat de Farmàcia i Ciències de l'alimentació	3	Second quarter

**SUBJECT-MATTER**

Degree	Subject-matter	Character
1212 - Degree in Gastronomic Sciences	Gastronomy	COMPULSORY

**COORDINATION**

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**SUMMARY**

International Gastronomy is a compulsory subject of the third year of the Degree in Gastronomic Sciences, which is taught at the Faculty of Pharmacy of the Universitat de València. This subject has a total of 6 ECTS credits that are taught in the second semester.

The International Gastronomy covers the different cuisines of the World encompassed in the Five Continents and starting from the base of the food groups established by the FAO, from them recipes will be designed and the variations in culinary techniques will be explained as well as their historical evolution.

**PREVIOUS KNOWLEDGE****RELATIONSHIP TO OTHER SUBJECTS OF THE SAME DEGREE**

There are no specified enrollment restrictions with other subjects of the curriculum.

**OTHER REQUIREMENTS**



There are no restrictions with other subjects of the study program.

## COMPETENCES / LEARNING OUTCOMES

### 1212 - Degree in Gastronomic Sciences

Adquirir la formación básica para formular hipótesis, recoger e interpretar la información para la resolución de problemas siguiendo el método científico y comprendiendo la importancia y las limitaciones del pensamiento científico.

Be able to distribute time appropriately for carrying out individual or group tasks.

Be able to engage in new fields of gastronomy in general through independent study.

Elaborar y manejar los escritos, informes y procedimientos de actuación más idóneos para los problemas suscitados y utilizando un lenguaje no sexista.

Have knowledge and understanding in the field of gastronomic sciences.

Identificar los ingredientes claves en la gastronomía mediterránea, conocer los procesos de elaboración y difundir sus pautas de alimentación y sus efectos beneficiosos sobre la salud.

Reconocer los ingredientes, técnicas culinarias y ser capaz de presentar platos y bebidas de las principales gastronomías europeas, asiáticas, africanas y americanas.

Ser capaz de trabajar en equipo y de organizar y planificar actividades, teniendo en cuenta, siempre, una perspectiva de género.

Students must be able to communicate information, ideas, problems and solutions to both expert and lay audiences.

Students must have acquired knowledge and understanding in a specific field of study, on the basis of general secondary education and at a level that includes mainly knowledge drawn from advanced textbooks, but also some cutting-edge knowledge in their field of study.

Students must have developed the learning skills needed to undertake further study with a high degree of autonomy.

## DESCRIPTION OF CONTENTS

### 1. Asian gastronomy

Geographical location and economic, consumption, cultural and nutritional relevance of different food groups (tubers, legumes, cereals, fruits, vegetables, fats and oils, egg products and dairy and meat products, salt, spices, nuts, beverages and other foods and gastronomic elaborations characteristic of different countries). Outstanding gastronomic companies.



## 2. American gastronomy

Geographical location and economic, consumption, cultural and nutritional relevance of different food groups (tubers, legumes, cereals, fruits, vegetables, fats and oils, egg products and dairy and meat products, salt, spices, nuts, beverages and other foods and gastronomic elaborations characteristic of different countries). Outstanding gastronomic companies.

## 3. African gastronomy

Geographical location and economic, consumption, cultural and nutritional relevance of different food groups (tubers, legumes, cereals, fruits, vegetables, fats and oils, egg products and dairy and meat products, salt, spices, nuts, beverages and other foods and gastronomic elaborations characteristic of different countries). Outstanding gastronomic companies.

## 4. European gastronomy

Geographical location and economic, consumption, cultural and nutritional relevance of different food groups (tubers, legumes, cereals, fruits, vegetables, fats and oils, egg products and dairy and meat products, salt, spices, nuts, beverages and other foods and gastronomic elaborations characteristic of different countries). Outstanding gastronomic companies.

## 5. Oceania gastronomy

Geographical location and economic, consumption, cultural and nutritional relevance of different food groups (tubers, legumes, cereals, fruits, vegetables, fats and oils, egg products and dairy and meat products, salt, spices, nuts, beverages and other foods and gastronomic elaborations characteristic of different countries). Outstanding gastronomic companies.

## WORKLOAD

### PRESENCIAL ACTIVITIES

Activity	Hours
Theory	45,00
Other activities	15,00
<b>Total hours</b>	<b>60,00</b>

### NON PRESENCIAL ACTIVITIES

Activity	Hours
Attendance at other activities	40,00
Individual or group project	0,00
Independent study and work	50,00
Preparation of lessons	0,00



Preparation for assessment activities	0,00
Resolution of case studies	0,00
<b>Total hours</b>	<b>90,00</b>

## TEACHING METHODOLOGY

The methodology of theoretical teaching will be based on the delivery of lectures along with the possible realization, presentation and defense of individual or collective reports. Classes will be taught with the help of audiovisual technical material. The student will have this material in the virtual classroom.

During the semester there will be 5 seminars (one for each continent) that will consist of the elaboration of dishes that combine ingredients of international gastronomy with the objective that the students put into practice the theoretical knowledge. During these seminars the teacher will give the keys to carry out this activity and will supervise its development, will attend the doubts in the elaboration of the recipe and will orient in the way to realize the reports that will be delivered at the end of the course.

Visits will be scheduled to centers of interest for the subject. The objective is to show how international gastronomy is applied in kitchens. At the end of the visits, a report will be delivered to the teacher.

During the activities, examples of the applications of the contents of the subject in relation to the Sustainable Development Goals (SDGs) will be indicated, and topics will be proposed for the seminars. This is intended to provide to the student knowledge, skills and motivation to understand and address these SDGs, while promoting reflection and criticism.

## EVALUATION

Written test to guarantee the knowledge and understanding of the minimum theoretical contents included in the matter (75%). The written test will include questions from the master classes, and visits.

Continuous evaluation of the performing, presentation and defense of individual and collective reports on topics proposed, explained and discussed in the classroom during lectures or visits. The level of understanding of the contents as well as the skills for their exposure, defense and discussion (10%) will be valued

Evaluation of seminar supervised works. Originality, ability to solve problems and to carry out well detailed and organized reports of the work developed (15%) will be valued.

It is necessary to acquire 5 out of 10 points in the written test to pass the subject.

Attendance at external visits is mandatory to pass the subject, these visits are not recoverable

## REFERENCES



- Bayn, C.; Bender, A. (2013). Cocinas del Mundo (Viaje y Aventura). Geoplaneta. Ed. Planeta. Barcelona
- Finch, C.F.; Cracknell, H.L. (1996) International Gastronomy. Harlow: Longman. Londres
- Letamendía, F.; Coulon, C. (2000). Cocinas del mundo: La política en la mesa (Ciencia / Economía, política y sociología). Ed. Fundamentos. Madrid
- Teubner, C.; Pérez García; J. (1995). La Cocina Profesional a tu alcance: Las mejores recetas de la gastronomía internacional (Gran Gourmet). Ed. Everest. León
- Trilla Segura, J.; Larousse Editorial (2016). Escuela De Cocinas Del Mundo. Larousse. Barcelona
- JOHN OCONNELL, EL LIBRO DE LAS ESPECIAS. Penguin Random House Grupo Editorial España, 2016,