



COURSE DATA

DATA SUBJECT

Code: 36393

Name: Showcooking

Cycle: Undergraduate Studies

ECTS Credits: 4.5

Academic year: 2026-27

STUDY (S)

Degree	Center	Acad. year	Period
1212 - Degree in Gastronomic Sciences	Facultat de Farmàcia i Ciències de l'alimentació	4	First quarter

SUBJECT-MATTER

Degree	Subject-matter	Character
1212 - Degree in Gastronomic Sciences	Showcooking	ELECTIVES

COORDINATION

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SUMMARY

This course offers knowledge and skills related to opportunities existing professionals in the application of art to gastronomy scenarios.

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 enrollment restrictions with other subjects in the curriculum.

COMPETENCES / LEARNING OUTCOMES

1212 - Degree in Gastronomic Sciences



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.

Resolver tareas o realizar trabajos en el tiempo asignado para ello manteniendo la calidad del resultado.

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 apply their knowledge to their work or vocation in a professional manner and have acquired the competences required for the preparation and defence of arguments and for problem solving in their field of study.

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

DESCRIPTION OF CONTENTS

1. Art and Society

1.1 What is Art? Bases and Principles

1.2 Art and Society. About Utility

1.3 Economics of Art, Creativity and Showcooking. Territories of Opportunity

2. Fine Arts and Gastronomy

2.1 Gastronomy in the History of Art

2.2 Gastronomy and Visual Arts: Painting, Photography, Cinema

2.3 Gastronomy and Performing Arts: Theater, Music.

2.4 Showcooking Workshops

3. Gastronomy and Applied Arts

3.1 The place. Urbanism, Architecture, Heritage and Facilities

3.2 Arts in Kitchen and Living Room

3.3 Literature and Design in Gastronomic Communication

3.4 Showcooking Workshops



4. Professional Trends in Art and Gastronomy

- 4.1 Experiences, Gastronomic Events and Showcooking
- 4.2 Music and Nightlife
- 4.3 Audiovisual Communication, Gastronomic Criticism and Foodies

WORKLOAD

PRESENCIAL ACTIVITIES

Activity	Hours
Theory	15,00
Other activities	30,00
Total hours	45,00

NON PRESENCIAL ACTIVITIES

Activity	Hours
Attendance at other activities	0,00
Individual or group project	0,00
Independent study and work	0,00
Preparation of lessons	0,00
Preparation for assessment activities	0,00
Resolution of case studies	0,00
Total hours	0,00

TEACHING METHODOLOGY

The development of the subject will be structured as follows: Theoretical classes. The teacher provides the student with a global vision of the topic, through the information necessary to understand the contents of the subject. For class follow-up the student is recommended to review in advance the material that the teacher leaves in the virtual classroom. The subject is very specific and there is almost no specialized literature, so attendance at class is required. There is a plan of continuous evaluation activities aimed at the implementation of applied arts and showcooking through written and real exercises using individual and group workshops

EVALUATION

The acquisition of knowledge will be evaluated through a final exam that will represent 70% of the qualification. Continuous assessment will take into account theoretical class attendance and participation in practices and workshops and the delivery of the corresponding individual exercises or in groups.

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REFERENCES



- AAVV (2018): Monocle. Drinking & Dining Directory. Food and Entertainment Annual.
- Bourdain, Anthony (2018): Confesiones de un chef. RBA
- Cotrufo, Tiziana; Ureña, Jesús (2018): El cerebro y las emociones. Sentir, pensar, decidir. EMSE ADAPP
- Danto, Arthur C. (2016): Qué es el arte. Paidós
- Dickie, John (2014): Delizia. La historia épica de la comida italiana. Debate
- Dierssen, Mara (2018): El cerebro artístico. La creatividad desde la neurociencia. EMSE EDAPP
- Fernández-Armesto, Felipe (2004): Historia de la Comida. Alimentos, cocina y civilización. Tusquets
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- Luna, Juan J. (2011): El Bodegón Español en el Prado. Museo Nacional del Prado.
- McGee, Harold (2010): La buena cocina. Random House Círculo de Lectores
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- Nácher, José; Simó, Paula (2016): El hábitat valenciano como atractivo turístico. En Boira, J.V. (Coord.): Turismo y ciudad. Reflexiones en torno a Valencia. PUV. Valencia.
- Rausell, Pau (Coord.) (2018): Anàlisi de locupació i prospectiva de les necessitats formatives als sectors culturals i creatius a la Comunitat Valenciana. SERVEF, GVA
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