

## SYLLABUS

### 1. COURSE DESCRIPTION

<b>Degree:</b>	<b>Nutrition and Dietetics</b>
<b>Course:</b>	<b>Culinary Technology</b>
<b>Module:</b>	<b>Health Science</b>
<b>Department:</b>	<b>Molecular Biology and Biochemical Engineering</b>
<b>Academic Year:</b>	<b>2017-18</b>
<b>Term:</b>	<b>Second</b>
<b>ECTS credits:</b>	<b>6</b>
<b>Year:</b>	<b>2<sup>nd</sup> year</b>
<b>Type:</b>	<b>Compulsory</b>
<b>Language:</b>	<b>Spanish</b>

<b>Course Model:</b>	<b>C1</b>	
<b>a. Basic learning (EB):</b>		<b>50 %</b>
<b>b. Practical learning (EPD):</b>		<b>50 %</b>



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### 2. LECTURERS

<b>2.2. Coordinator</b>	
<b>Name:</b>	<b>José Manuel Monje Moreno</b>
<b>School:</b>	<b>School of Experimental Sciences</b>
<b>Department:</b>	<b>Molecular Biology and Biochemical Engineering</b>
<b>Area:</b>	<b>Nutrition and Bromatology</b>
<b>Office Hours:</b>	<b>Mondays: 9.00-12.00 and Wednesdays: 9.00-12.00</b>
<b>Office:</b>	<b>22.2.01G</b>
<b>E-mail:</b>	<b>jmmonmor@upo.es</b>
<b>Phone:</b>	<b>954 97 78 93</b>

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### 3. TOPICS

BASIC LEARNING (EB):

#### **1. INTRODUCTION. BASIC CONCEPTS AND HISTORY.**

UNIT 1. Introduction and objectives. Home kitchen vs. professional cuisine.

UNIT 2. History of cuisine. Evolution of national and international cuisine.

UNIT 3. Basic elements in cuisine. Tools, distribution, function and basic vocabulary.

#### **2. RAW MATERIALS. DIVERSITY, PRESERVATION AND PREVIOUS PREPARATIONS.**

UNIT 4. Raw materials. Food diversity. Seasonal food. Regional and exotic food.

UNIT 5. Previous preparation. Cleaning and cutting.

#### **3. CULINARY PROCESSES. TYPES OF CULINARY TRANSFORMATIONS.**

UNIT 6. Sources of heat. Physics of heat transmission.

UNIT 7. Effect of heat on food. Most frequent reactions.

UNIT 8. Dry cooking and cooking in a fatty medium.

UNIT 9. Cooking in an aqueous, mixed or special medium.

PRACTICAL LEARNING (EPD):

Session 1. Familiarization with the kitchen.

Session 2. Preparing different dishes. Tasting and evaluating.