

## 29216 - Culinary Technology

### Información del Plan Docente

<b>Academic Year</b>	2016/17
<b>Academic center</b>	229 - Facultad de Ciencias de la Salud y del Deporte
<b>Degree</b>	441 - Degree in Human Nutrition and Dietetics
<b>ECTS</b>	9.0
<b>Course</b>	3
<b>Period</b>	Annual
<b>Subject Type</b>	Compulsory
<b>Module</b>	---

### **1.Basic info**

#### **1.1.Recommendations to take this course**

#### **1.2.Activities and key dates for the course**

### **2.Initiation**

#### **2.1.Learning outcomes that define the subject**

#### **2.2.Introduction**

### **3.Context and competences**

#### **3.1.Goals**

#### **3.2.Context and meaning of the subject in the degree**

#### **3.3.Competences**

#### **3.4.Importance of learning outcomes**

### **4.Evaluation**

### **5.Activities and resources**

#### **5.1.General methodological presentation**

#### **5.2.Learning activities**

#### **5.3.Program**

Module I: Basic aspects

1: Culinary Technology: an introduction

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2: Quality in cooking and foodservice.

3: History of cooks and cooking

4: Equipment and facilities in foodservice.

Module II: Scientific and technological principles of cooking

5: Food chemistry in the kitchen

6: Heat and mass transfer in cooking

7: Miscellaneous culinary procedures

8: Cooking in water and steam

9: Frying

10: Roasting, grilling and baking

11: Sous vide cooking

12: Microwave cooking

13: Modernist cuisine: new tools for cooking

14: Effect of culinary techniques on nutritive value of food

Module III: Cooking techniques for different ingredients

15: Baking and pastry

16: Cooking meat and seafood

17: Cooking plant foods

**Module IV:** Culinary techniques in diet therapy

18: Cooking for diet therapy I

19: Cooking for diet therapy II

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### **5.4.Planning and scheduling**

### **5.5.Bibliography and recomended resources**