

## 29216 - Culinary Technology

### Información del Plan Docente

<b>Academic Year</b>	2018/19
<b>Subject</b>	29216 - Culinary Technology
<b>Faculty / School</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>Year</b>	3
<b>Semester</b>	Annual
<b>Subject Type</b>	Compulsory
<b>Module</b>	---

### **1.General information**

#### **1.1.Aims of the course**

#### **1.2.Context and importance of this course in the degree**

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

### **2.Learning goals**

#### **2.1.Competences**

#### **2.2.Learning goals**

#### **2.3.Importance of learning goals**

### **3.Assessment (1st and 2nd call)**

#### **3.1.Assessment tasks (description of tasks, marking system and assessment criteria)**

### **4.Methodology, learning tasks, syllabus and resources**

#### **4.1.Methodological overview**

The methodology followed in this course is oriented towards achievement of the learning objectives.

Several teaching and learning tasks are implemented as theory sessions, seminars, cooking sessions, an assignment, and also autonomous work.

Students are expected to participate actively in the class throughout the year.

#### **4.2.Learning tasks**

## 29216 - Culinary Technology

This course includes 9 ECTS organized according to:

- Theory sessions (4,5 ECTS): 45 hours
- Seminars (1 ECTS): 10 hours
- Cooking an laboratory sessions (3,5 ECTS): 35 hours
- Assignments as autonomous and/or group assignment

Teaching materials will be available for the students via Moodle.

### 4.3.Syllabus

Module I: Basic aspects

1: Culinary Technology: an introduction

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

## 29216 - Culinary Technology

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

### 4.4. Course planning and calendar

For further details concerning timetable, classroom and further information regarding this course please refer to "Facultad de las Ciencias de la Salud y del Deporte" web site. <https://fccsyd.unizar.es/>

More information will be provided via Moodle.

### 4.5. Bibliography and recommended resources