



Course Information					
Code:	CUL61020	Course:	TÉCNICAS AVANZADAS DE COCINA		
Coordination Area / Program:	FAC. HTG ARTE CULINARIO				Mode: Presencial
Credits: 04	Tipo de hora	Presencial	Virtual	H. Totales	Autonomous Learning Hours: 128
	H.Teoría	36	0	36	
	H.Práctica	56	0	56	
	H.Laboratorio	0	0	0	
Period: 2024-02	Start date and end of period: del 19/08/2024 al 08/12/2024				
Career: ARTE CULINARIO					

Course Pre-requisites		
Code	Course - Credits	Career
FC-ACL COCIEURO	COCINA EUROPEA	ARTE CULINARIO
FC-ACL COCEUR02	COCINA EUROPEA II	ARTE CULINARIO

Course Coordinators			
Surname and First Name	Email	Contact Hour	Contact Site
RAMIREZ DEL AGUILA, NATALY	nramirezd@usil.edu.pe	10:00 am a 1:00 pm – 3:00 pm a 5:00 pm	Facultad HTG

Instructors
You can check the timetables for each teacher in their INFOSIL in the Classes Development Teachers option Teachers .

Course Overview
The course is theoretical-applicative in nature, in which the student will learn new advanced cooking techniques, taking into account the high sanitary standards appropriate to each product. The student's attitude towards the difficulties encountered will be evaluated. Develops manual, sensory and gustatory skills applied to the implementation of new techniques and new presentations. The accredited product of the course is a food presentation (preparation of a dish) applying the techniques learned in the course and using safe food handling practices.

Professional and/or General Competencies			
Carrera/Programa	Acronym/Name of the competence	Competence level	Expected Learning
CULINARY ART	CP3: Culinary Creativity and Innovation	N3: Create sensory experiences for customers by using their organoleptic senses to set up new flavor trends following current and future preferences within the industry.	<ul style="list-style-type: none"> Identify innovation opportunities for gastronomic businesses. Generate proposals tailored to gastronomic businesses to surpass customer expectations in taste and experience.

CULINARY ART	CP4: Optimization in Culinary Business Production	N3: Manage and enhance the productivity of a food production area through the assessment and control of supplies to optimize the use of resources, including inputs and equipment, for greater profit margins according to business guidelines.	<ul style="list-style-type: none"> Execute improvement plans proposed or undertaken within one's own or private gastronomic projects.
MANAGEMENT AND INNOVATION IN GASTRONOMY	CP2: Development of Gastronomic Products and Services	N3: Develop gastronomic products and services in diverse sociocultural contexts, using multidisciplinary teams to optimize resources and achieve objectives.	<ul style="list-style-type: none"> Create gastronomic products while optimizing resource usage.

General Course Result	Unit Result
	1. Upon completing the unit, the student applies the sous-vide cooking technique, achieving culinary creations executed skillfully with effective teamwork.
	2. At the end of the unit, the student applies hot and cold gelification methods to achieve culinary creations executed skillfully with effective teamwork.
	3. Upon finishing the unit, the student applies direct and reverse spherification techniques to achieve culinary creations executed skillfully with effective teamwork.
	4. Upon completing the unit, the student recognizes and applies foam and air techniques to achieve culinary creations executed skillfully with effective teamwork.
	5. Upon completing the unit, the student recognizes and applies the technique of salted caramel with isomalt and combines previously learned techniques to achieve culinary creations executed skillfully with effective teamwork.
	6. Upon completing the unit, the student delivers academic presentations with critical insights and conducts the final presentation of food preparations, considering the learned techniques, with high academic rigor and professional competence.

Development of activities		
Unit Result 1: <i>Upon completing the unit, the student applies the sous-vide cooking technique, achieving culinary creations executed skillfully with effective teamwork.</i>		
Session 1: <i>By the end of the session, the student identifies classical techniques of traditional cuisine, applying them to a creative dish with speed and organization.</i>		Semana 1 a 1
Learning Activities	Contents	Evidence
Execute the recipes from the session, considering what was learned in the theoretical class about classical cuisine.	Hungarian Goulash with Porcini Mushroom Risotto.	Present the dish in class, receive feedback, and be graded on your work.
Session 2: <i>By the end of the session, the student identifies the sous-vide cooking technique for meats and seafood, applying it to a creative dish with speed and organization.</i>		Semana 2 a 2
Learning Activities	Contents	Evidence
Execute the recipes from the session, considering what was learned in the theoretical class about the sous-vide cooking technique for white meats and seafood.	Glazed pork with pickled turnips. Confit octopus with black rice.	Present the dish in class, receive feedback, and be graded on your work.

Session 3: <i>By the end of the session, the student identifies the sous-vide cooking technique for poultry and fish, applying it to a creative dish with speed and organization.</i>		Semana 3 a 3
Learning Activities	Contents	Evidence
Execute the recipes from the session, considering what was learned in the theoretical class about the sous-vide cooking technique for poultry and fish.	Duck ceviche. Confit fish with a lime aroma.	Present the dish in class, receive feedback, and be graded on your work.
Session 4: <i>Upon completing the session, the student applies the sous-vide cooking technique for meats and poultry to a creative dish, considering what was learned in earlier sessions, with originality and teamwork.</i>		Semana 4 a 4
Learning Activities	Contents	Evidence
Elaborate two culinary preparations adding creative elements and organizing teamwork.	Glazed pork with pickled turnips. Duck ceviche.	Present the dish in class, receive feedback, and be graded on your work.
Unit Result 2: <i>At the end of the unit, the student applies hot and cold gelification methods to achieve culinary creations executed skillfully with effective teamwork.</i>		
Session 5: <i>By the end of the session, the student executes the technique of hot gelatin, preparing creative dishes with originality and teamwork.</i>		Semana 5 a 5
Learning Activities	Contents	Evidence
Execute the recipes from the session, considering what was learned in the theoretical class about the hot gelatin technique.	Pesto fettuccine with stir-fried beef. BBQ ribs with parmesan spaghetti.	Present the dish in class, receive feedback, and be graded on your work.
Session 6: <i>By the end of the session, the student executes the technique of cold gelatin, preparing creative dishes with originality and teamwork.</i>		Semana 6 a 6
Learning Activities	Contents	Evidence
Execute the recipes from the session, considering what was learned in the theoretical class about the cold gelatin technique.	Mango and strawberry jelly. Saffron cannelloni filled Florentine style.	Present the dish in class, receive feedback, and be graded on your work.
Unit Result 3: <i>Upon finishing the unit, the student applies direct and reverse spherification techniques to achieve culinary creations executed skillfully with effective teamwork.</i>		
Session 7: <i>By the end of the session, the student executes the technique of direct spherification, preparing creative dishes with originality and teamwork.</i>		Semana 7 a 7
Learning Activities	Contents	Evidence
Execute the recipes from the session, considering what was learned in the theoretical class about the direct spherification technique.	Marinated duck magret with apple caviar. Pork belly with yucca and mint	Present the dish in class, receive feedback, and be graded on your work.
Session 8: <i>By the end of the session, the student executes the technique of reverse spherification, preparing creative dishes with originality and teamwork.</i>		Semana 8 a 8
Learning Activities	Contents	Evidence
Execute the recipes from the session, considering what was learned in the theoretical class about the reverse spherification technique.	Yogurt false egg yolk with zambito rice. Cherimoya bavaroise with mango spheres.	Present the dish in class, receive feedback, and be graded on your work.
Unit Result 4: <i>Upon completing the unit, the student recognizes and applies foam and air techniques to achieve culinary creations executed skillfully with effective teamwork.</i>		
Session 9: <i>By the end of the session, the student executes the foam technique with cream or gelatin using a siphon, preparing creative dishes with originality and teamwork.</i>		Semana 9 a 9
Learning Activities	Contents	Evidence

Execute the recipes from the session, considering what was learned in the theoretical class about the foam technique with cream or gelatin using a siphon.	Ossobuco with parmesan foam. Deconstructed classic Cuban mojito.	Present the dish in class, receive feedback, and be graded on your work.
Session 10: <i>By the end of the session, the student executes the air technique using lecithin or sucrose, preparing creative dishes with originality and teamwork.</i>		Semana 10 a 10
Learning Activities	Contents	Evidence
Execute the recipes from the session, considering what was learned in the theoretical class about air technique using lecithin or sucrose.	Deconstructed cheesecake with chocolate airs. Andean-flavored pork with muña air.	Present the dish in class, receive feedback, and be graded on your work.
Session 11: <i>By the end of the session, the student executes the learned techniques, preparing creative dishes with originality and teamwork.</i>		Semana 11 a 11
Learning Activities	Contents	Evidence
Execute two culinary preparations, adding creative elements and organizing teamwork.	Pesto fettuccine with stir-fried beef. Andean-flavored pork with muña air.	Present the dish in class, receive feedback, and be graded on your work.
Unit Result 5: <i>Upon completing the unit, the student recognizes and applies the technique of salted caramel with isomalt and combines previously learned techniques to achieve culinary creations executed skillfully with effective teamwork.</i>		
Session 12: <i>By the end of the session, the student executes the technique of salted caramel with isomalt, preparing creative dishes with originality and teamwork.</i>		Semana 12 a 12
Learning Activities	Contents	Evidence
Execute the recipes from the session, considering what was learned in the theoretical class about the technique of salted caramel with isomalt.	Salmon confit with Huacatay airs. Mango and goat cheese with raspberry sauce and salted caramel.	Present the dish in class, receive feedback, and be graded on your work.
Session 13: <i>By the end of the session, the student applies the techniques learned in the course, preparing original dishes with skill and effective teamwork.</i>		Semana 13 a 13
Learning Activities	Contents	Evidence
Execute the recipes from the session, considering what was learned in the theoretical class about avant-garde techniques applied to creative dishes.	"Appearances can be deceiving." Incorporating rocoto, passion fruit, and huacatay.	Present the dish in class, receive feedback, and be graded on your work.
Unit Result 6: <i>Upon completing the unit, the student delivers academic presentations with critical insights and conducts the final presentation of food preparations, considering the learned techniques, with high academic rigor and professional competence.</i>		
Session 14: <i>By the end of the session, the student presents a report on the WTO's code of ethics, analyzing its relation to the topics covered in the course.</i>		Semana 14 a 14
Learning Activities	Contents	Evidence
Presentation on a chapter from Hervé This's book and the WTO Code of Ethics, providing a critical contribution to the presentation and encouraging participation from other students through a report and presentation.	Assigned chapter from Hervé This's book, "Molecular Gastronomy: Exploring the Science of Flavor." WTO Code of Ethics.	Submission of a PowerPoint presentation on Hervé This's exposition. Submission of a critical document on the WTO Code of Ethics. Evaluation of the presentations.
Session 15: <i>Upon completion of the session, students prepare their final exam dishes, applying learned techniques with skill and effective teamwork.</i>		Semana 15 a 15
Learning Activities	Contents	Evidence
Elaborate two culinary preparations as a final practical assessment, adding creative	Execution of the following dishes with creative input: Marinated duck	Presentation of the dish in class, feedback, and grading on their work.

elements and organizing teamwork.	magret and apple caviar. Salmon confit and Huacatay airs.	
Session 16: <i>At the end of the session, the student writes an essay about the contributions of innovative techniques in current Peruvian cuisine, using reliable sources with a critical attitude and respecting copyright.</i>		Semana 16 a 16
Learning Activities	Contents	Evidence
Write an essay about the contributions of innovative techniques to contemporary Peruvian cuisine with a critical attitude and respecting copyright.	An essay of no less than one thousand words on the contributions of innovative techniques in contemporary Peruvian cuisine.	Presentation of the essay through the Canvas platform. Evaluation of your work.

Methodology
The course will be developed based on the following methodologies: The course will be developed based on the following methodologies: collaborative learning, content learning, participatory learning, and action learning, for the in-person modality. It is grounded in competency-based learning according to the course's stated objectives, seeking a collaborative process between students and the instructor in a participatory environment specifically designed for the culinary techniques to be used, where students grasp, analyze, and directly implement the cases presented by the mentor.

Assessment System				
Each of the items of the evaluation scheme and the final grade of the course are rounded to whole numbers. The final grade of the course is the weighted average of the corresponding items: permanent evaluation, partial exam and final exam.				
The averages calculated components of the item 'Permanent Evaluation' will keep your calculation with 2 decimals.				
Type Evaluation	%Weighing	Observation	Week Assessment	Rezag.
Evaluación Permanente	70%			
Promedio de Prácticas	60%			
Práctica 1			Semana 1	No
Práctica 2			Semana 2	No
Práctica 3			Semana 3	No
Práctica 4			Semana 4	No
Práctica 5			Semana 5	No
Práctica 6			Semana 6	No
Práctica 7			Semana 7	No
Práctica 8			Semana 8	No
Práctica 9			Semana 9	No
Práctica 10			Semana 10	No
Práctica 11			Semana 11	No
Práctica 12			Semana 12	No
Práctica 13			Semana 13	No
Trabajo Final	10%		Semana 14	No
Prueba Final	30%		Semana 16	No
Evaluación Final	30%	Producto acreditable.	Semana 15	No

Attendance Policy	
Total Percentage Absences Permitted	30%
Class attendance is mandatory. The student who reaches or exceeds the limit of thirty percent (30%) of absences in the course, defined by the total of effective hours, will be disqualified from taking the final evaluation, corresponding to said evaluation with a grade of zero (0).	

In hybrid classrooms, only synchronous virtual participation (via zoom) is allowed, up to a maximum of 50% of the total course.

Basic Required Reading

- [1] McGee, Harold. (2014). *La cocina y los alimentos : enciclopedia de la ciencia y la cultura de la comida* /. (8a ed.). Debate,.
- [2] Wright, Jeni (1997). *Guía completa de las técnicas culinarias : Le Cordon Bleu* /. ([reimpresión 2015]). Blume,.
- [3] Teubner, Christian (1995). *El gran libro de la cocina de las aves todas las informaciones, técnicas culinarias y recetas sobre las aves domésticas y conejos*. Everest.
- [4] Armendáriz Sanz, José Luis (2006). *Técnicas elementales de cocina*. Thomson-Paraninfo.
- [5] Morgan, James L. (2006). *Creación culinaria: introducción a los servicios de alimentación y a las cocinas del mundo* /. Editorial Acribia S.A.,.

References Supplementary

- [1] Organización Mundial del Turismo (2001). *Código Ético Mundial para el Turismo*. OMT: https://webunwto.s3.eu-west-1.amazonaws.com/imported_images/37826/gcetbrochureglobalcodees.pdf
- [2] Luna, S (2005). *Cocina molecular: Entre sartenes y laboratorios*. Reforma: <https://search.proquest.com/newspapers/cocina-molecular-entre-sartenes-y-laboratorios/docview/307565075/se-2?accountid=43847>
- [3] Paula, L.N (2015). *La cocina molecular explicada por un científico con las manos en la masa*. . El Mercurio, Santiago, Chile: <https://search.proquest.com/newspapers/la-cocina-molecular-explicada-por-un-cientifico/docview/1737144565/se-2?accountid=43847>

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