



Course Information					
Code:	CUL52014	Course:	COCINA EUROPEA		
Coordination Area / Program:	FAC. HTG ARTE CULINARIO				Mode: Presencial
Credits: 04	Tipo de hora	Presencial	Virtual	H. Totales	Autonomous Learning Hours: 128
	H.Teoría	50	0	50	
	H.Práctica	28	0	28	
	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 - GASTRONOMÍA Y GESTIÓN DE RESTAURANTES - GESTIÓN E INNOVACIÓN EN GASTRONOMÍA					

Course Pre-requisites		
Code	Course - Credits	Career
FC-ACL TECCUL02	TÉCNICAS CULINARIAS II	GEST-INNOV-GASTRON - GASTR. GEST. REST.

Course Coordinators			
Surname and First Name	Email	Contact Hour	Contact Site
RAMIREZ DEL AGUILA, NATALY	nr Ramirezd@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
Mediterranean cuisine is a subject that belongs to the training area of specialized studies, of a theoretical-practical nature and contributes to the development of the competencies of Resource Management, Culinary Techniques Management, and Sensory Development of food and beverages. It includes the development of the following topics: recognition of different meats and fish; cleaning techniques; new techniques in the country of application (Spain, Italy, France and other countries), recipes, history, customs and culture, as appropriate. The creditable product of the course is a culinary presentation (preparation of a dish) where the use of the techniques taught and the good practices of food handling and food safety will be evaluated.

Competencias Profesionales y/o Generales			
Carrera/Programa	Sigla/ Denominación de la competencia	Nivel de la competencia	Aprendizajes esperados
CULINARY ART	CP1: Management of culinary techniques	N3 Develops and applies culinary techniques in the creation of alternatives for the gastronomic offer, taking into account high sanitary and nutritional standards.	- Executes culinary techniques with dexterity, knowing the appropriate professional tools for each circumstance.
HOTEL ADMINISTRATION	CP4: Resource Management	N3 Diagnoses and executes the knowledge and skills necessary for the management of hospitality and tourism operations.	- Identifies and maximizes the company's resources taking into account their nature.

MANAGEMENT AND INNOVATION IN GASTRONOMY	CP3: Sensory development of food and beverages	N3 Creates culinary concepts and processes to develop their sensory capacity, in accordance with trends, according to the required quality standards.	- Develops their sensory capacity identifying smells, flavors and textures in diverse inputs. - Executes different techniques and processes in culinary preparations.
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General Course Result	Unit Result
At the end of the course, the student makes a culinary presentation, respecting the techniques of the country of origin, recognizing the history and techniques of Spanish, Italian and French cuisine, among other European countries, correctly using good handling and food safety, reaffirming knowledge already acquired as impeccable preparation of a mise place and respect for the product, with skill and precision.	1. At the end of the unit, the student applies the techniques of Spanish cuisine through the preparation of typical dishes, complying with the cooking techniques learned, respecting the culinary tradition and good food handling practices, with dexterity.
	2. At the end of the unit, the student applies the techniques of Italian cuisine, through the preparation of typical dishes, complying with the cooking techniques learned, respecting the culinary tradition and good food handling practices, with dexterity.
	3. At the end of the unit, the student applies the techniques of French cuisine, through the preparation of typical dishes, complying with the cooking techniques learned, respecting the culinary tradition and good food handling practices, with dexterity.
	4. At the end of the unit, the student prepares dishes from the cuisine of various European countries, through the preparation of various typical dishes, complying with the cooking techniques learned, respecting the culinary tradition and good food handling practices, with dexterity.
	5. At the end of the unit, the student recognizes the importance of the World Code of Ethics for tourism, elaborates the final presentation of culinary preparations and develops their theoretical evaluation, making academic presentations with critical contributions and demonstrating their skill and knowledge in the techniques learned, with academic rigor.

Development of activities		
Unit Result 1: <i>At the end of the unit, the student applies the techniques of Spanish cuisine through the preparation of typical dishes, complying with the cooking techniques learned, respecting the culinary tradition and good food handling practices, with dexterity.</i>		
Session 1: <i>At the end of the session, the student executes the stewing techniques and the correct cooking of octopus, respecting the history and tradition of the country and complying with good food handling practices, with precision and order.</i>		Semana 1 a 1
Learning Activities	Contents	Evidence
- Recognizes and executes the octopus cooking technique, using the respective recipe. - Execute the dough and farce technique and the stew technique, using the respective recipes.	Techniques for the preparation of: - Galician style octopus. - Galician Empanada. - Fabada Asturiana.	Qualification of the dish presented in the session.
Session 2: <i>At the end of the session, the student executes the sautéing and confit techniques, respecting the history and tradition of</i>		Semana 2 a 2

<i>the country and complying with good food handling practices, with precision and order.</i>		
Learning Activities	Contents	Evidence
- Recognizes and executes the cooking technique of seafood sautéing and confit, using the respective recipes.	- Techniques for the preparation of: - Garlic Prawns. - Potato omelet. - Pan tomaquet. - Suquet de peix.	Qualification of the dish presented in the session.
Session 3: <i>At the end of the session, the student executes the paella and croquette techniques, respecting the history and tradition of the country and complying with good food handling practices, with precision and order.</i>		Semana 3 a 3
Learning Activities	Contents	Evidence
- Recognizes and executes the techniques of paella cooking, breading and deep frying, using the respective recipes.	- Techniques for the preparation of: - Valencian Paella. - Serrano ham croquettes.	Qualification of the dish presented in the session.
Unit Result 2: <i>At the end of the unit, the student applies the techniques of Italian cuisine, through the preparation of typical dishes, complying with the cooking techniques learned, respecting the culinary tradition and good food handling practices, with dexterity.</i>		
Session 4: <i>At the end of the session, the student executes the carpaccio and stew techniques, respecting the history and tradition of the country and complying with good food handling practices, with precision and order.</i>		Semana 4 a 4
Learning Activities	Contents	Evidence
- Recognizes and executes the techniques of carpaccio, soup preparation and rogout, using the respective recipes.	- Techniques for the preparation of: - Carpaccio Cipriani. - Minestrone. - Ossobuco alla milanese.	Qualification of the dish presented in the session.
Session 5: <i>At the end of the session, the student executes the classic stewing and pasta techniques, respecting the history and tradition of the country and complying with good food handling practices, with precision and order.</i>		Semana 5 a 5
Learning Activities	Contents	Evidence
- Recognizes and executes the technique of stewing and classic pastas, using the respective recipes.	- Techniques for the preparation of: - Ricotta ravioli with pomodoro sauce. - Linguini a la carbonara.	Qualification of the dish presented in the session.
Session 6: <i>At the end of the session, the student executes the sourdough and malfatti techniques, respecting the history and tradition of the country and complying with good food handling practices, with precision and order.</i>		Semana 6 a 6
Learning Activities	Contents	Evidence
- Recognizes and executes the malfatti technique and the sourdough technique, using the respective recipes.	- Preparation techniques of: - Pizza margherita. - Malfatti with pink sauce with sage.	Qualification of the dish presented in the session.
Session 7: <i>At the end of the session, the student executes the roasting and braising techniques, respecting the history and tradition of the country and complying with good food handling practices, with precision and order.</i>		Semana 7 a 7
Learning Activities	Contents	Evidence
- Recognizes and executes the melanzana alla parmiggiana technique and the roasting technique, using the respective recipes.	- Techniques for the preparation of: - Melanzana alla parmiggiana - Rosemary roasted pork loin.	Qualification of the dish presented in the session.
Unit Result 3: <i>At the end of the unit, the student applies the techniques of French cuisine, through the preparation of typical dishes, complying with the cooking techniques learned, respecting the culinary tradition and good food handling practices, with dexterity.</i>		
Session 8: <i>At the end of the session, the student executes the techniques for preparing fish and soups, respecting the history and tradition of the country and complying with good food handling practices, with precision and order.</i>		Semana 8 a 8

Learning Activities	Contents	Evidence
- Recognizes and executes the technique for cooking fish and preparing soups, through the respective recipes.	- Techniques for the preparation of: - Filet of sole bonne femme - Bouillabaise - Sauce rouille - Pea soup	Qualification of the dish presented in the session.
Session 9: <i>At the end of the session, the student executes the techniques of fish mousse and chicken cooking, respecting the history and tradition of the country and complying with good food handling practices, with precision and order.</i>		Semana 9 a 9
Learning Activities	Contents	Evidence
- Recognizes and executes the technique for the preparation of fish mousse and the technique for cooking chicken, using the respective recipes.	- Techniques for the preparation of: - Fish mousellina. - Chicken marengo style. - Potato croquettes.	Qualification of the dish presented at the session.
Unit Result 4: <i>At the end of the unit, the student prepares dishes from the cuisine of various European countries, through the preparation of various typical dishes, complying with the cooking techniques learned, respecting the culinary tradition and good food handling practices, with dexterity.</i>		
Session 10: <i>At the end of the session, the student executes the Spaetzle and stew preparation techniques, respecting the history and tradition of the corresponding country and complying with good food handling practices, with precision and order.</i>		Semana 10 a 10
Learning Activities	Contents	Evidence
- Recognizes and executes the technique to elaborate Spaetzle and the stewing technique, by means of the respective recipes.	- Techniques for the preparation of: - Spaetzle (Germany). - Goulash (Hungary).	Qualification of the dish presented at the session.
Session 11: <i>At the end of the session, the student executes the techniques for preparing pork chops, breading and cooking vegetables, respecting the history and tradition of the corresponding country and complying with good food handling practices, with precision and order.</i>		Semana 11 a 11
Learning Activities	Contents	Evidence
- Recognizes and executes the techniques for preparing pork chops, English breading and vegetable cooking, using the respective recipes.	- Techniques for the preparation of: - Fleischknödel (Austria). - Pork chops with beer sauce (Belgium). - Pojarski with vegetable planter (Russia).	Qualification of the dish presented in the session.
Session 12: <i>At the end of the session, the student executes the traditional recipes of Greek cuisine, respecting the history and tradition of the country and complying with good food handling practices, with precision and order.</i>		Semana 12 a 12
Learning Activities	Contents	Evidence
- Recognizes and executes the pita bread technique, using the respective recipe. - Recognizes and prepares typical Greek dishes, by means of the respective recipes.	- Techniques for the preparation of: - Tzatziki. - Greek style mushrooms. - Moussaka.	Qualification of the dish presented in the session.
Session 13: <i>At the end of the session, the student executes the traditional recipes of Moroccan cuisine, respecting the history and tradition of the country and complying with good food handling practices, with precision and order.</i>		Semana 13 a 13
Learning Activities	Contents	Evidence
- Recognizes and executes the techniques of tajine and cous cous, through the respective recipes.	- Techniques for the preparation of: - Chicken tajine with peach. - Vegetable cous cous.	Qualification of the dish presented in the session.
Unit Result 5: <i>At the end of the unit, the student recognizes the importance of the World Code of Ethics for tourism, elaborates the final presentation of culinary preparations and develops their theoretical evaluation, making academic presentations with critical contributions and demonstrating their skill and knowledge in the techniques learned, with academic rigor.</i>		

Session 14: <i>At the end of the session, the student presents an analytical paper on the UNWTO code of ethics, relating it to the topics covered in the course, with congruent reasoning</i>		Semana 14 a 14
Learning Activities	Contents	Evidence
- Presents the assigned work of the UNWTO code of ethics, making a critical contribution in the presentation, through a written report and presentation.	- Teacher-assigned topic related to the Code of Ethics.	Presentation of group or individual work according to the teacher's indications and the respective grade.
Session 15: <i>At the end of the session, the student performs their final exam dishes applying the techniques learned, complying with good food handling practices, with skill and order.</i>		Semana 15 a 15
Learning Activities	Contents	Evidence
- Development of individually scheduled final practical exam.	- Final practical exam according to the teacher's instructions.	Qualification of the final practical exam, applicable to the creditable product.
Session 16: <i>At the end of the session, the student develops his/her final exam demonstrating the theoretical knowledge learned throughout the course with academic rigor.</i>		Semana 16 a 16
Learning Activities	Contents	Evidence
- Develops a final theoretical exam programmed through a written document.	- Final theoretical exam.	Grading of the final theoretical exam.

Methodology
<p>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, Action-Learning, for the face-to-face modality. It is based on competency-based learning according to the proposed objectives of the course, seeking a collaborative process between students and teacher, in a participatory environment specially implemented for the culinary techniques to be used where students capture, analyze and put into practice the cases presented by the teacher.</p>

Assessment System				
<p>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.</p> <p>The averages calculated components of the item 'Permanent Evaluation' will keep your calculation with 2 decimals.</p>				
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
<p>[1] Robuchon, Joël (2007). <i>Larousse gastronomique en español</i>. Larousse Editorial.</p> <p>[2] March, Lourdes (2004). <i>La cocina mediterránea</i>. (2). Alianza editorial.</p> <p>[3] Bocuse, Paul (1977). <i>Paul Bocuses french cooking</i>. Pantheon Books.</p> <p>[4] Clark, Maxine (1997). <i>Cocina italiana</i> /. Elfos,.</p> <p>[5] Hugues, Helga K. (1999). <i>Germany's regional recipes: foods, festivals, folklore</i> /. Penfield Books,.</p>

References Supplementary
<p>[1] Organización Mundial del Turismo (2001). <i>Código Ético Mundial para el Turismo</i>. OMT: https://webunwto.s3.eu-west-1.amazonaws.com/imported_images/37826/gcetbrochureglobalcodees.pdf</p> <p>[2] American Culinary Federation (2006). <i>Culinary fundamentals</i> /. Pearson Prentice Hall,.</p> <p>[3] The Food & Beverage Insitute. (1996). <i>Fish fabrication by the profesional chef</i>. The Culinary Institute of America.</p> <p>[4] Carluccio, Antonio (2006). <i>Carluccio's : ingredientes, productos y recetas de la cocina italiana</i> /. Blume,.</p> <p>[5] The Culinary Institute of America (2011). <i>The profesional chef</i> /. (9th ed.). John Wiley & Sons,.</p>

Prepared by:	Approved by:	Validated by:
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Date: 23/08/2024	Date: 26/08/2024	Date: 01/09/2024