



Course Information			
Code:	CUL51039	Course:	GASTRONOMÍA LÍQUIDA
Coordination Area / Program:	FAC. HTG GASTRONOMIA		Mode: Presencial
Credits: 03	Theory Hours: 34 Practice Hours: 28 Laboratory Hours: 0		Autonomous Learning Hours: 96
Period: 2023-02	Start date and end of period: del 14/08/2023 al 11/12/2023		
Career: ADMINISTRACIÓN HOTELERA - ARTE CULINARIO - GESTIÓN E INNOVACIÓN EN GASTRONOMÍA			

Course Pre-requisites		
Code	Course - Credits	Career
	> 100 Créditos.	ADMINISTRACIÓN HOTELERA - ARTE CULINARIO - GESTIÓN E INNOVACIÓN EN GASTRONOMÍA
FC-GAS OPERA-B2	OPERACIONES Y SERVICIO DE ALIMENTOS Y BEBIDAS	GEST-INNOV-GASTRON - ADM. HOTELERA
FC- P-GAS ANSEALIYBE	ANÁLISIS SENSORIAL DE LOS ALIMENTOS Y BEBIDAS	GEST-INNOV-GASTRON

Course Coordinators			
Surname and First Name	Email	Contact Hour	Contact Site
FERREYROS VERME, GIANNINA ANDREA	gferreyros@usil.edu.pe	9:00am - 5:00pm	Facultad HTG

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

Course Overview
Liquid Gastronomy is a specialty subject, of a theoretical-practical nature, and contributes to professional competence in the sensory development of food and beverages. It comprises three thematic units: Introduction to liquid gastronomy, service, tasting and pairing; soft drinks of the world; alcoholic beverages in the world. The accreditable product of the subject is the report and support of a liquid gastronomic proposal.

Professional and/or General Competences

Career/Program	Acronym / Name of the Competition	Competition level	Expected learning
Gastronomía y Gestión de Restaurantes	CP3:Sensory development of food and beverages	CP3:Sensory development of food and beverages N2 Applies different processes with food and beverages, to develop their sensory capacity, in accordance with the required quality standards.	<ul style="list-style-type: none"> Develops their sensory capacity by identifying smells, flavors and textures in different foods.

Course Results	
Overall Course Result	# Especific Results

Wine samples will be analyzed using the technique of wine tasting, identifying its characteristics to evaluate and determine their quality, storage capacity, and value.	1.1.	Explains the different process involved in the production of each type of wine and drink recognized by the OIV.
	1.2.	Practice the art of tasting in order to develop their capacity for organoleptic analysis.
	1.3.	Locates in the map the most important wine apellation of origen.
	1.4.	Undertands the differences between the most world famous apellations of origen.

Development of activities					
Week	(hrs)	Type	Learning Activities	Contents	Evidence
Unit N° 1: Introduction to Non-Alcoholic Beverages					
Specific Outcome: 1.1; 1.2; 1.3					
1	4	AP	- Analizar - Understands the categorization and different kind of beverages.	Introduction to non-alcoholic and alcoholic beverages, fermented and distilled.	Technical sheets of fermented, non-alcoholic and alcoholic beverages, searched for and selected by the student. Concept map prepared by the student on the categorization of beverages.
2	4	AP	- Analizar - Understand the quality factors of the terroir concept that applies to different drinks. Describes the categorization of the waters available on the market.	Non-Alcoholic Beverages: History, origin and classification of Natural Mineral Water.	Comparative chart of the ingredients and composition of the different brands of water. Summary of a watermark, evidencing that it is capable of doing searches and understands basic terms such as what is a font, composition, elements, etc. Mineral Natural Water Tasting.
3	4	AP	- Analizar - Learn about the processes involved in making tea. Describes the types of tea according to their different systems of origin and classification.	Non-alcoholic beverages: History, origin and classification of Tea	Summary of 2 tea manufacturers and development of 2 tea-based beverages. Tea tasting
4	4	AP	- Analizar - Learn about the processes involved in making coffee bean. Describes the types of coffee according to their different systems of origin and classification.	Non-alcoholic beverages: History, origin and classification of Coffee beans.	Summary of 2 coffee bean manufacturers and development of 2 coffee-based beverages. Coffee tasting
: 1, 2, 3, 4, 6, 7, 8, 10, 11, 13					
Unit N° 2: Introduction to Alcoholic Beverages – Fermented					
Specific Outcome: 1.2; 1.3; 1.4					
5	4	AP	- Analizar - Learn about the processes involved in wine making. Describes the types of wine according to their	Alcoholic Beverages: History, origin and classification of Wine. Wine Geography of the most	Technical Tasting Sheets developed by the students, evidencing the new knowledge of tasting.

			different systems of origin and classification.	important white wines in the world.	Summary of 2 white wine cellars, history, vineyards and wines. Selection of 5 labels and the organization of the information in a wine list model. White Wine Tasting
6	4	AP	- Analizar - Learn about the processes involved in the production of rosé wine.	Alcoholic beverages: the color of Wine. Wine Geography of the most important rosé wines in the world.	Technical Tasting Sheets developed by the students, evidencing the new knowledge of tasting. Summary of 2 rosé wineries. Selection of 5 rosé wine labels and the organization of the information in a wine list model. Rosé wine tasting.
7	4	AP	- Analizar - Learn about the processes involved in the production of red wine.	Alcoholic beverages: the structure of wine. Wine Geography of the most important red wines in the world.	Technical Tasting Sheets developed by the students, evidencing the new knowledge of tasting. Overview of 2 red wine cellars. Selection of 5 red wine labels, and the organization of the information in a wine list model. Red wine tasting. Fermented drink made by the student.
8	4	AP	- Analizar - Learn about the processes involved in the production of sparkling wine.	Alcoholic beverages: double fermentation. Wine Geography of the most important sparkling wines in the world.	Technical Tasting Sheets developed by the students, evidencing the new knowledge of tasting. Summary of 2 sparkling wine cellars. Selection of 5 sparkling wine labels, and the organization of the information in a wine list model. Sparkling wine tasting.
9	4	AP	- Analizar - Learn about the processes involved in the production of sweet wine and its categories.	Alcoholic beverages: chaptalization, appassimento and other processes. Wine Geography of the most important sweet wines in the world.	Technical Tasting Sheets developed by the students, evidencing the new knowledge of tasting. Summary of 2 sparkling wine cellars. Selection of 5 sweet wine labels, and the organization of the information in a wine

					list model. Sweet wine tasting.
10	4	AP	- Analizar - Learn about the processes involved in the production of Fortified Wine and its categories.	Alcoholic beverages: aging processes. Wine Geography of the most important Fortified wines in the world.	Technical Tasting Sheets developed by the students, evidencing the new knowledge of tasting. Summary of 2 fortified wine cellars. Selection of 5 generous wine labels and the organization of the information in a wine list model. Generous wine tasting: Jerez and Port.
11	4	AP	- Reconocer - Know the processes involved in the elaboration of Cider and its categories.	Alcoholic beverages: history, processes and classification of Cider.	Cider tasting. Cider made by the student.
12	4	AP	- Analizar - Learn about the processes involved in the production of Beer and its categories.	Alcoholic beverages: history, processes and classification of Beer.	Summary of two beer producers, one Peruvian and one international. Beer tasting.

: 1, 2, 3, 4, 6, 7, 8, 11, 13, 14,

Unit N° 3: Introduction to Alcoholic Beverages: Distilled Spirits

Specific Outcome: 1.1; 1.3; 1.4

13	4	AP	- Analizar - Learn about the processes involved in the elaboration of grape spirits.	Distilled beverages: Pisco, Brandy, Cognac, Grappa	Tasting of Pisco vs Cognac Activity linked to the code of ethics.
14	4	AP	- Analizar - Learn about the processes involved in the elaboration of grain spirits.	Distilled beverages: whisky, whiskey, gin, vodka, etc.	Whisky & Whiskey Tasting Presentation of macerate prepared by the student.
15	4	AP	- Analizar - According to assigned beverage	Final project	Final project liquor designed and made by the student: label design, drink and technical sheet.
16	2	AP	Final Exam	Final Exam	

1, 2, 3, 4, 6, 7, 8, 9, 10, 12, 13, 14

Methodology

The course will be developed based on the following methodologies: Aprendizaje colaborativo , Aprendizaje de contenidos , Aprendizaje participativo , The course is based on collaborative, content, participatory and competency-based learning, according to the objectives set for each session. It seeks to achieve content learning through a collaborative process between the students of the course and the teacher.

The indicated methodologies will be used for the development of the course is distance (synchronous).

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.
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Continuous Assessment	80%			
Final Project	30%	Creditable product.	Semana 15	No
Homework	20%		Semana 15	No
Quizzes	50%			
Quiz 1		The lowest grade wont be considered	Semana 5	No
Quiz 2		The lowest grade wont be considered	Semana 11	No
Quiz 3		The lowest grade wont be considered	Semana 14	No
Evaluación Final	20%		Semana	No

Attendance Policy	
Total Percentage Absences Permitted	30%
Class attendance is mandatory. The attendance record is an informative element that the student can see on the institutional platform. Absences are not excused.	

Basic Required Reading
<p>[1] Miguel Ángel Fernández Díaz (2016). <i>Servicio especializado de vinos: MF1110_3</i>. IC Editorial. https://ebookcentral.proquest.com/lib/bibliosil-ebooks/detail.action?</p> <p>[2] Caro Feely (2015). <i>Wine : The Essential Guide to Tasting, History, Culture and More</i> . (1ra.). Summersdale. https://ebookcentral.proquest.com/lib/bibliosil-ebooks/detail.action?</p> <p>[3] Rafael Romero Marín and Antonio Caro Sánchez-Lafuente. (2018). <i>Bebidas</i>. . (2da. Ed.). IC Editorial.. https://ebookcentral.proquest.com/lib/bibliosil-ebooks/detail.action?</p>

References Supplementary
<p>[1] Williams, D. (2013). <i>Wine Appreciation: 500 wines for 100 occasions</i>.. Universe.</p> <p>[2] Montoro, J. (2010). <i>Enciclopedia del vino</i>.. Editora El Comercio.</p> <p>[3] Sánchez; J. (2012). <i>El vino y sus maridajes</i>.. Trillas.</p> <p>[4] McCarthy, E., Ewing-Mulligan, M., Fernández, I. & Rincón, M. (2012). <i>Vino para dummies</i>. Editorial Planeta Mexicana.</p> <p>[5] Keevil, S. (2009). <i>Wines of the World</i>.. DK Publishing.</p> <p>[6] Oliva de Paz, A. (2011). <i>Sumillería: el vino y su servicio</i>.. Síntesis.</p> <p>[7] Organización Mundial del Turismo. (2001). <i>Código Ético Mundial para el Turismo</i>.. OMT. https://usil.edu.pe/sites/default/files/codigo-etico-mundial-para-el_turismo.pdf</p> <p>[8] Baeza, C. (2011). <i>Vino: guía práctica</i>.. LIBSA.</p> <p>[9] Johnson, H. (2009). <i>El Vino atlas mundial</i>. Blume.</p> <p>[10] Jackson, R. (2009). <i>Análisis sensorial de vinos: manual para profesionales</i>.. Acribia.</p> <p>[11] Montoro, J. (2010). <i>Enciclopedia del vino: destilados y licores</i>.. Editora El Comercio.</p>

Approved by:	Validated by:
FERREYROS VERME, GIANNINA ANDREA	Office of Curriculum Development
Date: 09/08/2023	Date: 10/08/2023