UNIVERSIDAD SAN IGNACIO DE LOYOLA

Course Information

Code:	**CUL51040**	Course:	**COCINA SOSTENIBLE**		
Coordination Area / Program:		**FAC. HTG GASTRONOMIA**			Mode: **Presencial**

Credits: **03**	Tipo de hora	Presencial	Virtual	H. Totales	Autonomous Learning Hours: **96**
	H.Teoria	34	0	34	
	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: **GESTIÓN E INNOVACIÓN EN GASTRONOMÍA**	

Course Pre-requisites

Code	Course - Credits	Career
FC-SP-GAS FUNTÉCCOII	FUNDAMENTOS Y TÉCNICAS DE COCINA II	GEST-INNOV-GASTRON
FC-ACL TECCUL02	TÉCNICAS CULINARIAS II	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

Sustainable Cuisine is a specialty subject of a theoretical-practical nature. It contributes to competition, innovation and gastronomic sustainability. It comprises three thematic units: Basic concepts and definitions, composting and use of resources in preparations. The creditable product of the subject is a proposal for sustainable cuisine, considering the topics developed in class to design a menu that is 100% useful of the ingredients based on culinary research and gastronomic innovation with creativity and good teamwork considering sustainable cooking techniques

Competencias Profesionales y/o Generales

Carrera/Programa	Sigla/ Denominación de la competencia	Nivel de la competencia	Aprendizajes esperados
Management and Innovation in Gastronomy 24-02	CP4: Gastronomic Innovation and Sustainability: N3.	CP4 - N3 - Research and Innovate food and beverage concepts, products, services, taking into account sustainable trends and employing effective communication to revalue and strengthen the gastronomic identity	• Identifies gastronomic and sustainable concepts, adapting to new trends. • Proposes innovative services, applying new trends for gastronomic businesses using effective

			and bilingual communication.

General Course Result	Unit Result
At the end of the course, the student makes a proposal for sustainable cuisine, considering the topics developed in class to design a menu that is 100% useful of the ingredients based on culinary research and gastronomic innovation with creativity and good teamwork considering sustainable cooking techniques.	1. At the end of the unit, the student builds a sustainable culinary map based on a situational diagnosis of the regions with precision and order.
	2. At the end of the unit, the student designs a culinary table around the use of resources and products, along with a digital poster to encourage their proposal
	3. At the end of the unit, the student presents a graphic decalogue (poster) on Techniques, processes and product results for sustainable cooking.
	4. At the end of the unit, the student proposes and prepares a sustainable tasting menu as part of a proposal where the topics developed in class are applied with elegance and creativity.

Development of activities
Unit Result 1: *At the end of the unit, the student builds a sustainable culinary map based on a situational diagnosis of the regions with precision and order.*

Session 1: *At the end of the session, the student builds a sustainable culinary map based on a situational diagnosis of the regions with precision and order.*	Semana 1 a 4

Learning Activities	Contents	Evidence
Design and build a situational diagnosis by the regions, and according to the review of the bases of sustainability, ecosystems and biodiversity with precision and order.	• Foundations of sustainability, ecosystems and biodiversity • The role of sustainable social gastronomy • Food systems and the product value chain from a sustainable perspective • Approach to food systems and their application in the product value chain with a sustainable vision. • Development of a preliminary situational diagnosis of places and products.	PC 1 Sustainable Culinary Map

Unit Result 2: *At the end of the unit, the student designs a culinary table around the use of resources and products, along with a digital poster to encourage their proposal*

Session 2: *At the end of the unit, the student designs a culinary table around the use of resources and products, along with a digital poster to encourage their proposal*	Semana 5 a 8

Learning Activities	Contents	Evidence
Establish the resource base for classroom application based on sustainability with precision and order.	• Foundations of a food system: Apply concepts based on sustainability and value chain • It requires a line-up between products and resources based on the 7Rs and applied to responsible and sustainable cuisine • Elements of a cradle-to-cradle production line from a culinary perspective. • Develop diagrams for maximum	PC2 Evaluate and design a table around the use of culinary resources and products, along with a digital poster to encourage their proposal.

	utilization per product along with your kitchen processes. • Differentiation between shrinkage and waste • Innovate with sustainable menu design	

Unit Result 3: *At the end of the unit, the student presents a graphic decalogue (poster) on Techniques, processes and product results for sustainable cooking.*

Session 3: *At the end of the unit, the student presents a graphic decalogue (poster) on Techniques, processes and product results for sustainable cooking.*		Semana 9 a 13
Learning Activities	**Contents**	**Evidence**
It outlines the use of culinary techniques with results of finished products related to processes in sustainable cooking with good handling and hygiene practices.	• Develops gelatinization techniques with the use of algae • It innovates with products for the dehydration of pulps and peels. • Develop fermentation techniques for beverage creation • Innovate with non-traditional products in basic reduction techniques, juices and granitas • It develops techniques for the preservation of products in vinegar, sugar, among others. • It innovates with non-traditional products in basic preservation techniques. • Develop visual diagrams for maximum utilization per product alongside your kitchen processes.	PC3 Graphic Decalogue on Techniques, processes and product results for sustainable cooking.

Unit Result 4: *At the end of the unit, the student proposes and prepares a sustainable tasting menu as part of a proposal where the topics developed in class are applied with elegance and creativity.*

Session 4: *At the end of the unit, the student proposes and prepares a sustainable tasting menu as part of a proposal where the topics developed in class are applied with elegance and creativity. Apply the code of ethics.*		Semana 14 a 16
Learning Activities	**Contents**	**Evidence**
Research sustainable culinary strategies for developing an effective and orderly menu. Apply the processes learned around the work related to sustainable cooking necessary for the evolution of a cuisine with responsibility and ethics. It presents the result of the strategies and designs studied around a sustainable cuisine menu with good handling and hygiene practices.	• Menu Engineering Strategies • Identify the processes in a tasting menu applied to sustainability. • Field Trip or Guest Professor • Contributions of a sustainable menu to the kitchen	Final Creditable Product: Proposes and prepares a sustainable tasting menu as part of a proposal where the topics developed in class are applied with elegance.

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 Active Method. Flipped classroom.
The methodologies indicated will be used for the development of the course in face-to-face mode.

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	**60%**			
Promedio de Actividades	**50%**		Semana 15	No
Promedio de Prácticas	**50%**			
Práctica 1	30%	No se elimina	Semana 4	No
Práctica 2	30%	No se elimina	Semana 8	No
Práctica 3	40%	No se elimina	Semana 13	No
Evaluación Final	**40%**		Semana 16	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] Sloan, Philip (2017). *Sustainability in the hospitality industry : principles of sustainable operations /.* (3th ed.). Routledge,. .
[2] Ekström, Karin M (2015). *Waste management and sustainable consumption : reflections on consumer waste /.* (Taylor & Francis Group). Routledge, Taylor & Francis Group, Earthscan,. .
[3] Bedoya-Perales, N. S., & Magro, G. P. D. (2021). *Quantification of Food Losses and Waste in Peru: A Mass Flow Analysis along the Food Supply Chain. Sustainability, 13(5), 2807..* .: https://doi.org/10.3390/su13052807

References Supplementary

[1] Jacobs, Sander. (2014). *Ecosystem services : global issues, local practices /.* (First edition.). Elsevier,. .
[2] Maria R. Kosseva (2009). *Processing of Food Wastes.* ScienceDirect.com: https://www.sciencedirect.com/science/article/abs/pii/S1043452609580035
[3] Bigliardi, B., Filippelli,S., Pini, B., Falch, E., Cennet Pelin Boyaci Gunduz, Hassoun, A. (2024). *Industry 4.0 and food sustainability: role of automation, digitalization, and green technologies. In Developments in Food Quality and Safety, .* Food Industry 4.0, Pages 15-33,: https://doi.org/10.1016/B978-0-443-15516-1.00002-5.
[4] Organización Mundial del Turismo (2001). *Código ético mundial para el turismo /. OMT.* .: .

Prepared by:	Approved by:	Validated by:
FERREYROS VERME, GIANNINA ANDREA /	ZUBIETA ZAMUDIO, SANDRA MERCEDES	Office of Curriculum Development
Date: 05/08/2024	Date: 15/08/2024	Date: 15/08/2024