

<b>Course</b>	SPAIN AND ITS GASTRONOMY
<b>Program</b>	JANUARY PROGRAM
<b>Credits ECTS</b>	3 USA
<b>Class hours</b>	45
<b>Tutorials</b>	By appointment
<b>Requirements</b>	Intermediate Spanish level
<b>Language</b>	Spanish
<b>Type of teaching</b>	Online and in person

### **COURSE PRESENTATION**

Among the signs of identity that define the culture of a people is its gastronomy, and Spain is a good example of this. The passage of Rome through the peninsula, the almost eight centuries of the Andalusian legacy and the contribution of products brought from the New World have made Spanish cuisine one of the richest and most varied in the world. It is interesting to note that there are many foods such as olive oil practically present in most Spanish recipes, however, due to the historical links of each region, we have recipes that are only produced or elaborated in certain geographical areas. Thus, the spicy dishes of the south owe their flavors to the Muslim influence, while stews and roasts are more typical of the north and center of the peninsula. The student of this course will know most of the products necessary in the preparation of the most international culinary dishes of Spanish food, so this course is preferably developed in the following professional areas:

- Management of catering companies.
- Design and development of innovative businesses.
- Advice and consultancy in the field of catering.
- Research in the food sector.

## COURSE DESCRIPTION

This course is designed as a cultural and gastronomic journey through Spain in order to learn about the special importance of gastronomy in Spanish culture and society. It is intended that, through gastronomy, students learn not only about the culinary culture of the country, but also about the socio-cultural and historical aspects that have contributed to the formation of the Spanish people. In this way, the culinary diversity of each region will be studied, elaborated thanks to the contribution of products, spices, plants and animals imported by the different peoples that inhabited it in the past. In this way, a gastronomic map of Spain will be constructed. Namely, the northern area where sauces accompany almost all dishes. Catalonia, famous for its stews; the Levant, a region well known for its rice dishes and *paellas*; Andalusia, an area of fried foods and dishes made with fruits and vegetables brought from the East, such as saffron and cinnamon. The course is divided into two parts. A theoretical part whose explanations will be followed online and in person, and a practical part related to activities outside the classroom. Visit to the San Miguel Market in Madrid, trip to the wineries of La Rioja and preparation of a traditional Spanish menu.

## COMPETENCES

### General Competencies (GC):

**GC1:** Show a positive attitude towards teamwork.

**GC2:** Develop a critical capacity of texts and audio-visual material, analyzing the historical-cultural content.

**GC3:** Motivation and positive attitudes: Show an active participation in class activities and exercises as well as in activities outside the classroom.

**GC4:** Show autonomy and personal initiative: students will learn to undertake and develop both individually and in groups, presentations or articles.

**GC5:** Show tolerant and respectful behavior towards the opinions of other classmates.

**GC6:** Relate effectively with all participants of the activities both inside and outside the classroom.

**GC7:** Make written and oral presentations, using different technical means.

### Specific competences (SC):

**SC1:** Know historical, cultural and social aspects of Spain.

**SC2:** Understand and explain general concepts about the influence of historical events through gastronomic culture.

**SC3:** Apply the knowledge acquired in class in a real context through activities outside the classroom.

**SC4:** Acquire a deeper knowledge of gastronomy as a reflection of the cultural identity of a country.

**SC5:** Knowing the gastronomic diversity in Spain.

**SC6:** Appreciating the importance of gastronomy in Spanish culture.

**SC7:** Learning concepts related to Spanish gastronomy.

## TEACHING-LEARNING METHODOLOGY

The methodology of the course is based on the development of the aforementioned competencies, for which different methodological strategies will be used:

Theoretical classes, both online and face-to-face, which will offer explanations on the different concepts, ideas and theories related to the history and culture of Spain through gastronomy. The student, in addition to listening and analyzing the information presented by the teacher, will actively participate in the classroom, in the discussion forums of the online platform, and in the activities scheduled outside the classroom. There will also be an oral presentation to give the student the opportunity to compare some

aspect of Spanish gastronomy with that of the U.S., or to analyze a particular regional culinary characteristic along with the historical-cultural context in which those dishes were produced. The course will have a partial exam and a final exam on the theoretical part and the aspects and information learned in the activities outside the classroom. In addition, there will be cultural visits to the San Miguel Market to understand the "culture" of tapas in Spain as one of the signs of national identity. The visit to La Rioja aims to see one of the most internationally recognized regions for its wines. Visits to wineries include a wine tasting to distinguish the nuances between a young wine, a reserva and a gran reserva. The third activity of this course consists of preparing a menu with the most international dishes of Spanish cuisine in a restaurant kitchen. These include a paella, a Spanish omelet and other options.

### **CLASS PREPARATION**

For the best performance of the course, the student must be prepared in class, having done the assigned readings and/or the exercises that the teacher designates as course assignments. The work at home is very important since it will allow the student to anticipate the class. It will basically involve reading articles or topics from the textbook and doing the comprehension exercises. This task is key to follow the rhythm of the class, since it will facilitate the comprehension of what has been learned. With this way of working, it is intended that the student comes to class familiar with certain vocabulary related to concepts of Spanish identity, civilization and culture.

### **EVALUATION SYSTEM**

The course will be evaluated using different systems, so that all students can develop their abilities. The student's continuous work will be a criterion in the evaluation system. Consequently, the global evaluation will be based on the students' participation in the theoretical and practical sessions; papers and written tests; the preparation of presentations and oral expositions and participation in the activities outside the classroom. The percentage of the grade assigned to each of the course sections will be as follows:

#### **Participation:**

The grade for this section will be awarded based on:

- High participation: the student is always prepared for the classes, actively participates with comments or relevant questions that indicate his/her interest, that he/she has studied and prepared.
- Low participation: the student is not active in class, is absent or talks to other students and is not prepared because he/she has not studied. Does not ask questions or make relevant comments. Does not show interest.

The total percentage of this section is 10%.

#### **Completion of homework and readings:**

Students will have to perform daily readings or assignments for each topic. The total percentage of this section is 10%.

#### **Work and activities outside the classroom:**

The teacher will present an introduction prior to the activities outside the classroom and will hand out questionnaires or questions to be done during or after the visit. The activities will serve to reflect on the theoretical contents and their application in the practical activities outside the classroom.

The total percentage of this section is 20%.

### **Oral Presentation:**

The objective of this section will be that the student is able to present orally, using technical and audio-visual means, some aspect related to Spanish history or culture through gastronomy. The grade obtained will be based on the following aspects:

- *Content and development:*

Well-structured presentation including an introduction to the main topic. Development of ideas in a coherent way to end with a logical conclusion according to the research that has been carried out. It is advisable to include the following sections:

1. Introduction.
2. Historical and cultural context.
3. Characteristics and relationship with the content of the theory.
4. Personal opinion.

- *Specific language:*

The student should present his/her work using the vocabulary, concepts and ideas that have been developed throughout the course.

- *Body language:*

The student must show control over the content of the topic and the attention of the class. For this purpose, eye contact, intonation and body language are important. The student should display an effective attitude to maintain the attention of the class.

- *Audiovisual Media:*

Use of audiovisual media to make your oral presentation. The use of Power Point, photos, etc. is recommended. It is also very important that the student does not read directly the information to be presented. The total percentage of this section is 20%.

**Midterm exam:** It will take place in the middle of the course (see date in the section of the program of the classes. The syllabus will include everything seen to date. The exam will consist of answering several essay and multiple-choice questions.

The total percentage of this section is 20%.

**Final exam:** It will take place at the end of the course (see date in the program of the class section) and will include all the topics studied from the partial exam until the end of the course. The exam will consist of answering several essay and multiple-choice questions.

The total percentage of this section is 20%.

**Plagiarism.** Research papers must expose students' own ideas. The work of other writers or experts used to support students' ideas must be properly cited. Inappropriate use of someone else's text or work is considered plagiarism. Plagiarism is a violation of academic standards and may result in failure of the paper or even the subject for which the paper was written. In extreme cases it may result in expulsion from the program. Guidelines for writing the paper properly should be provided by the professor.

## GRADE BALANCE

The class grade scale will be as follows:

PARTICIPATION	10%
ASSIGNMENTS AND TASKS	10%
FIELD TRIPS AND ACTIVITIES	20%
ORAL PRESENTATION	20%
MIDTERM EXAM	20%
FINAL EXAM	20%

## STUDENTS WITH SPECIAL NEEDS

Students with special needs can contact Antonio Fernández: [antonio.fernandezm@uah.es](mailto:antonio.fernandezm@uah.es) Instituto Franklin-UAH has the necessary measures in place to help those students who demonstrate, by means of a medical certificate, that they have special needs.

## USE OF TECHNOLOGY IN THE CLASSROOM

Technology in the classroom is essential today. However, if used inappropriately, it can be detrimental to student learning. For example, checking email, chatting with other users, surfing the web for purposes other than class content, etc... Misuse of these tools can also distract other classmates, so only taking notes on the computer is allowed. For any other use, permission must be requested from the teacher.

## ASSISTANCE

Class attendance is MANDATORY. If the student is absent more than the allowed limit (1 absence), his/her final grade will be reduced by 10 points for each absence that has not been excused by a doctor's note or by his/her Program Director/Tutor. It will be the student's responsibility to individually prepare the material taught in class on the days he/she is absent.

## USE OF THE VIRTUAL CLASSROOM

In this course there will be a virtual part and a face-to-face part. The virtual classes will be done through the Blackboard platform. The student will be able to access the readings or other materials on this platform. The professor will determine when the synchronous classes, meetings and discussion forums will take place. Attendance in both the virtual and face-to-face parts of the course is also compulsory.

### TENTATIVE SCHEDULE OF CLASSES

	SUBJECT OF STUDY	
	What is Spanish gastronomy? Regional characteristics	
	Curiosities about Spain and its gastronomy: regional diversity of Spain	
	Curiosities about Spain and its gastronomy: Spain's festivals and typical dishes	
	Pre-Roman food Food during Roman rule.	
	Food during the Arab rule. Food during the medieval pre-Columbian period.	
	The exchange between two worlds. Food in the 18th, 19th & 20th centuries.	
	Spanish gastronomy in the 21st century: traditional cuisine and Mediterranean diet.	
	Inheritance of other cultures in the food of the Iberian Peninsula. Regional gastronomy: tradition versus innovation in the Paradores of Spain	

#### BIBLIOGRAPHY

Baguena, Nuria, "Nuevos sabores, el descubrimiento de América"

<http://www.afuegolento.com/noticias/174/firmas/nbaguena/6338/>> Miércoles, 28 de Enero de 2009

"La alimentación española antes y después del descubrimiento de América"

<http://genealogiaegusquiza.blogspot.com.es/2011/08/la-alimentacion-espanola-antes-y.html>> Martes, 2 de agosto de 2011

"Productos del Nuevo Mundo. <http://www.campodemarte.com/productos-del-nuevo-mundo.html>>

"Historia de la gastronomía de España"

[http://es.wikipedia.org/wiki/Historia\\_de\\_la\\_gastronom%C3%ADa\\_de\\_Espa%C3%B1a](http://es.wikipedia.org/wiki/Historia_de_la_gastronom%C3%ADa_de_Espa%C3%B1a)>

"Historia de la conservación de los alimentos"

<http://www.entrepucheros.com/entrega-1%C2%AA-historia-de-la-conservacion-de-los-alimentos/>>

"Descubrimiento de América y nuevos alimentos"

[http://www.menjasa.es/blog\\_esp/2010/06/25/descubrimiento-de-america-y-nuevos-alimentos-i/](http://www.menjasa.es/blog_esp/2010/06/25/descubrimiento-de-america-y-nuevos-alimentos-i/)>

Glosario Gastronómico

[http://www.arecetas.com/glosario\\_gastronomico/index.html](http://www.arecetas.com/glosario_gastronomico/index.html)>

Diccionario de cocina

<http://tengolareceta.com/diccionario-de-cocina-glosario-gastronomico-terminos-culinariosy-tecnicismos-de-cocina/13>>

"La cocina española en la historia del arte"

<http://historiagastronomia.blogia.com/temas/01-historia-arte.php>>

"Escritos Académicos"

Real Academia de la Gastronomía Española

<http://www.realacademiadegastronomia.com/home.php>>

Glosario de términos culinarios:

<http://miscelaneaculinaria.blogspot.com.es/2012/05/glosario-de-terminos-culinarios-en.html>>

"Diccionario de Cocina, Glosario Gastronómico, Términos Culinarios y Tecnicismos de Cocina"

<http://tengolareceta.com/diccionario-de-cocina-glosario-gastronomico-terminos-culinariosy-tecnicismos-de-cocina/13>>

### **WE SPEAK ONLY IN SPANISH**

In the class we will only speak in Spanish. The use of English in the class would prevent the total immersion of the student in the Spanish learning process. In addition, it is important to emphasize that in order to understand and enjoy the class we ask you to make an additional effort to adapt terminology with the sole purpose of familiarizing yourself with the characteristic languages of the subject. For a better understanding of the class we recommend a high level of Spanish.

**Note:** The programmed activities may be altered as the institutions to be visited reserve the right to change dates or times according to their agenda or possible administrative eventualities.

**This program is subject to change. The final class program will be delivered on the first day of the course.**