

CATALAN CUISINE: A MEDITERRANEAN TREASURE	
CODE COURSE: 4124016-Creativity, Innovation, and new techniques	COURSE CONTENT: Innovation
	2.5 ECTS
COURSE DESCRIPTION	
<p>This course includes an exploration of the process of designing, creating, and plating a dish or even a new food concept idea, utilizing a prototype and testing projects, and introducing new product proposals. This course will give the student the capability of responding to future challenges of the culinary world.</p> <p>The student will learn different cooking proposals from avant-garde Catalan chefs. Also, the student will learn new techniques and new products, from a famous supplier of new culinary products for modern cuisine, tasting and learning its uses.</p> <p>Also, the student will learn <i>the zero-waste concept</i> as a new and innovative way of managing a restaurant, proving the system allows you to manage a modern and gastronomic restaurant following the <i>zero-waste</i> rules.</p> <p>The student will be involved in current innovative projects of the school, like the use of a 3D-Printer as a solution for dysphagia, a very common and demanding societal issue, as a way of giving back to the community project as well.</p>	
COURSE OBJECTIVES	
<ul style="list-style-type: none"> • Learn the new trends in the Catalan culinary scenario. • Acquire the skills to understand, create, and be able to define new concepts. 	
ACADEMIC CONTENT	
<ul style="list-style-type: none"> • Zero waste concept • Design creation challenge: empathize, define, ideate, prototype, and test • The capstone Project: new product proposal and service • Modern Food plating trends and presentation styles • New cooking technology (3D printer-Dysphagia project) 	

METHODOLOGY

Theoretical basis and practical hands-on learning experiences to solve professional and personal challenges, encouraging self-reflection and conversations about Catalan gastronomy.

To understand our cultural background, our learning tools and strategies will be focused on real-life demands that involve the student's contact with the people who are launching these requests (other students, external collaborators, companies, local producers, chefs, etc...). Using different techniques and methodologies, all participants will create elaborations, ranging from traditional to modern, in order to experience authentic Catalan everyday cuisine.

The program will follow many common and interdisciplinary experiences, such as lectures, show cooking, producer visits, workshops, problem-solving learning, and activities that involve adaptability to changes or promote content creation through collaborative learning and personal background.

ASSESSMENT SYSTEM

The competence and training evaluation focuses on the student's process of learning, how they perform, and their doing.

The quality of their process will be assessed day in and day out, including their attendance, creativity, communication skills, adaptability, and respect.

Their learning progress, in the face of their own mistakes, will also be assessed, as well as their attitudes toward their classmates and teachers, toward possible challenges, and how they confront and resolve them.

Self-assessment is a very important part. Every student has a logbook to write down all their processes to gain knowledge. In this logbook, the students can also express all their feelings, sensations, achievements, concerns, etc. It is a good way to be aware of all the emotional trajectories.

In the program's final week, students will complete a final project challenge to evaluate everything they have learned.

EVALUATION CRITERIA

Technical skills: 70 %

They respond to the development of day-to-day activities, whether technical implementation or experiential. In addition to the internships in the company and the capstone project.

General competencies: 30 %

They respond to the skills, knowledge, capacities, or aptitudes of the students that allow them to develop specific activities (Communication, Digitization, Creativity, Teamwork, Responsibility, and emotional intelligence).