

MODULE DOCUMENTATION

Gastronomy

HOSP06051

Mandatory

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Full Title	Gastronomy		
Status	Uploaded to Banner	Start Term	2017
NFQ Level	06	ECTS Credits	05
Module Code	HOSP06051	Duration	Semester - (13 Weeks)
Grading Mode		Department	Culinary Arts
Module Author	Anne OLeary		

Module Description

This module provides an introduction to gastronomy and gives the students an awareness of the importance of the historical, social and contextual factors which influence eating patterns and the development of both global and Irish cuisines

Learning Outcomes

On completion of this module the learner will/should be able to:

1. Outline the breadth of the subject of Gastronomy.
2. Identify key contributors and influences in the historical and contemporary development of gastronomy.
3. Identify the links between International Cuisines, its evolution and influences on the development of contemporary cuisine.
4. Examine the origins of traditional Irish cookery and the positive influences which the use of local /regional food products have on the development of Irish Gastronomy.
5. Interpret and Evaluate the key aspects of the Meal Experience.

Indicative Syllabus

Gastronomy

Introduction to the meaning of gastronomy

Gastronomy and society

Profile key figures and events that have inspired the historical and contemporary development of gastronomy

International Cuisine

Commodities, Main dishes

Religious influences

Cultural influences

Geographical influences

Irish Cuisine

Traditional Irish dishes

Local Artisan Food Producers: products, image, economic factors

Meal Experience Concept

Tangibles and the Intangibles Aspects

Teaching and Learning Strategy

A combination of Lecture, Guest lecturer, Food Demonstrations will be employed in this module. The use of Moodle and visits to local food fairs/ food markets will form an integral part of the module. A meal experience assignment will be completed by each student

Assessment Strategy

Continuous assessment will be utilised to assess this module due to its dynamic nature. A written report will be presented to assess the meal experience element while a variety of methods such as quizzes, presentations and inclass tests will be employed to assess the remainder of the elements.

Repeat Assessment Strategies

Repeat exam

Indicative Coursework and Continuous Assessment:		100 %		
Form	Title	Percent	Week (Indicative)	Learning Outcomes
Written Report	Written report	30 %	End of Semester	5
Assessment	Class Assessment	70 %	OnGoing	1,2,3,4

Full Time Delivery Mode Average Weekly Workload:			3.00 Hours		
Type	Description	Location	Hours	Frequency	Weekly Avg
Lecture	lecture	Not Specified	3	Weekly	3.00

Recommended Reading Book List

Page, K., (2008). *The Flavor Bible: The Essential Guide to Culinary Creativity, Based on the Wisdom of America's Most Imaginative Chefs*. Little, Brown and Company.
ISBN 0316118400 ISBN-13 9780316118408

This, H., (2009). *Building a Meal: From Molecular Gastronomy to Culinary Constructivism (Arts and Traditions of the Table: Perspectives on Culinary History)*. Columbia University Press.
ISBN 0231144660 ISBN-13 9780231144667

Adria, F., (2009). *Modern Gastronomy: A to Z*. CRC Press.
ISBN 1439812454 ISBN-13 9781439812457

Kunz, G., (2001). *The Elements of Taste*. Little, Brown and Company.
ISBN 0316608742 ISBN-13 9780316608749

, G., (2002). *European Gastronomy Into The 21St Century*.
ISBN 0750652675 ISBN-13 9780750652674

Finch, F., *International Gastronomy*. Longman.
ISBN 0582293367 ISBN-13 9780582293366

Online Resources

www.hotelier.co.uk
www.restaurant.org
www.cheftalk.com
www.cater.com

Other Resources

Hotel and Catering Review
Food and wine

Cornell Hotel and Restaurant Administration Quarterly

The Restaurant Magazine

Programme Membership

GA_OFIEG_H08 201800 Bachelor of Business (Honours) in Food Innovation and Enterprise

GA_OFIEG_B07 201800 Bachelor of Business in Food Innovation and Enterprise

GA_OCPCG_C06 202000 Higher Certificate in Arts in Culinary Arts - Professional Chef Programme

GA_OCGSG_B07 202000 Bachelor of Arts in Culinary and Gastronomic Sciences

GA_OCGSG_H08 202000 Bachelor of Arts (Honours) in Culinary and Gastronomic Sciences

GA_OCGSG_C06 202000 Higher Certificate in Arts in Culinary Arts (Exit)