

Grado en Gastronomía / Bachelor's Degree in Gastronomy

General Configuration of the Programme:

Course type	ECTS credits
Core Courses (CO)	66
Compulsory Courses (CC)	104
Electives (EL)	46
External Practical Training / Placements (PR)	18
End-of-degree project (TFG)	6
TOTAL:	240

Credits from Core Courses. Distribution in terms of subject matter:

Area of Knowledge	Area Specified in Royal Decree 1393/2007	Linked Course	ECTS credits	Study year
Others	-	Kitchen Equipment and Machinery	6	1
Others	-	Introduction to Gastronomy	8	1
Others	-	Culinary Production Processes	8	1
Others	-	Raw Materials and Products in the Kitchen	8	1
Social Sciences and Law	Economics	Market Economy and Society	6	1
Social Sciences and Law	Business	Accounting and Financial Analysis	6	2
Social Sciences and Law	History	History and Sociology of Food	6	1
Social Sciences and Law	Psychology	Consumer Psychology	6	1
Social Sciences and Law	Communication	Introduction to Business Communications	6	1
Social Sciences and Law	Business	Introduction to Marketing	6	1

Organization of the Curriculum by Study Year

STUDY YEAR	SEMESTER	COURSE	ECTS credits	Type
1	1	History and Sociology of Food	6	CO
1	1	Introduction to Gastronomy	8	CO
1	1	Kitchen Equipment and Machinery	6	CO
1	1	Consumer Psychology	6	CO
1	2	Market Economy and Society	6	CO
1	2	Introduction to Business Communications	6	CO
1	2	Introduction to Marketing	6	CO
1	2	Raw Materials and Products in the Kitchen	8	CO
1	2	Culinary Production Processes	8	CO
2	1	Accounting and Financial Analysis	6	CO
2	1	Food Chemistry and Biochemistry	6	CC
2	1	Culinary Management Systems	6	CC
2	1	Cake and Bread-Making Techniques and Production	6	CC
2	1	Gastronomic Administration and Management	6	CC
2	2	Advanced English	5	CC
2	2	Mediterranean Gastronomy	6	CC
2	2	Applied Microbiology	3	CC
2	2	Wines and Wine Curation	6	CC
2	2	Culinary Innovation and Creativity	5	CC
2	2	Introduction to Applied Law	5	CC
3	1	Introduction to Nutrition and Dietetics	6	CC
3	1	Tourism and Hotel Management	6	CC
3	1	Cutting-Edge Techniques in Gastronomy	8	CC
3	1	Cost Control Applied to Gastronomy	6	CC
3	2	Wines and Wine Cellar Management	6	CC
3	2	Event Design and Protocol	4	CC
3	2	Business Models and ICT in Gastronomy	6	CC
3	2	Placements	18	PR
4	1	Entrepreneurship and Start-Ups in Gastronomy	4	CC
4	1	R&D in Gastronomy and the Food Industry	4	CC
4	ANNUAL	Track I / Track II	46	EL
4	2	End-of-degree project (TFG)	6	TFG
TOTAL			240	

Configuration of elective courses

TRACK I. EXECUTIVE CHEF. INNOVATION AND RESEARCH IN GASTRONOMY

STUDY YEAR	SEMESTER	COURSE	ECTS credit s	Type
4	1	Food Preparation Using Specific High Quality Products	5	EL
4	1	Process Management and Efficiency	3	EL
4	1	Haute Cuisine	5	EL
4	2	Placements I	18	EL
4	2	Placements II	6	EL
4	2	Placements III	9	EL
TOTAL			46	

TRACK II. GASTRONOMIC BUSINESS. FOOD AND BEVERAGES.

STUDY YEAR	SEMESTER	COURSE	ECTS credit s	Type
4	1	Product Identification and Purchasing	4	EL
4	1	Strategic Gastronomic Brand Management	5	EL
4	1	Food & Beverage Supply Management	4	EL
4	2	Placements I	18	EL
4	2	Placements II	6	EL
4	2	Placements III	9	EL
TOTAL			46	