

MODULE	CONTENT	YEAR	TERM	CREDITS	TYPE
Tourism and Leisure	Gastronomy and Oenology	Fourth	Second	6	Optional
<b>LECTURER(S)</b>			<b>Postal address, telephone n°, e-mail address</b>		
<ul style="list-style-type: none"> <li>José Javier Quesada Granados</li> </ul>			Dpto. Nutrición y Bromatología, 3ª floor, Facultad de Farmacia. Universidad de Granada Campus cartuja s/n. 18071 Granada  Correo electrónico: <a href="mailto:quesadag@ugr.es">quesadag@ugr.es</a>  Phone: +34 958 240756		
<b>DEGREE WITHIN WHICH THE SUBJECT IS TAUGHT</b>					
Degree in Tourism					
<b>PREREQUISITES and/or RECOMMENDATIONS (if necessary)</b>					
Degree themselves					
<b>BRIEF ACCOUNT OF THE SUBJECT PROGRAMME (ACCORDING TO THE DEGREE )</b>					
Basics on food, gastronomy and oenology. Factors influencing the concept of food quality. Food Groups. Features current gastronomy and oenology. National and international food cultures. National and international oenological Cultures.					
<b>GENERAL AND PARTICULAR ABILITIES</b>					
GENERAL <ul style="list-style-type: none"> <li>Capacity for analysis and synthesis.</li> <li>Capacity for organization and planning.</li> <li>Skills related to field of study.</li> <li>Ability to manage information.</li> </ul>					

Firma (1): MIGUEL MARISCAL ARCAS  
En calidad de: Secretario/a de Departamento



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- Troubleshooting.
- Decision Making
- Being able to apply theoretical knowledge to practice.
- Teamwork.
- Interpersonal relationship skills.
- Recognition of diversity and multiculturalism.
- Critical Thinking.
- Ethical compromise.
- Autonomous learning.
- Knowledge of other cultures and customs.
- Initiative and entrepreneurial spirit.
- Motivation for quality.

#### PARTICULAR

- Understanding the dynamic and evolving nature of tourism and the new leisure society.
- Convert an empirical research on an object and draw conclusions.
- Working in different sociocultural.
- Learning the characteristics of the food and wine of the societies.

#### OBJECTIVES (EXPRESSED IN TERMS OF EXPECTED RESULTS OF THE TEACHING PROGRAMME)

- Understand the basic concepts necessary for the study of gastronomy and oenology.
- Study the main characteristics influencing the quality of food.
- Know the main current streams food and wine.
- List the main characteristics of contemporary cuisine.
- Know the characteristics of Andalusian cuisine.
- To study the characteristics of the wines produced in the major wine regions worldwide.
- Know the characteristics of the wines of Andalusia.
- Develop the basic principles in sensory analysis of food.
- Know the characteristics of sensory analysis of wine.
- To study the peculiarities of different foods sensory analysis.

#### DETAILED SUBJECT SYLLABUS

THEME 1. Concept and definition of Enology and wine. History of Winemaking. The vocabulary of Enology. Bibliography.

THEME 2. The vineyard and driving systems. Characteristics of wine-grape varieties. Main wine grape varieties in the world.

THEME 3. Harvest. Types harvest. Harvest transport to the winery.

THEME 4. Alcoholic fermentation. Yeasts. Fermentation conditions. Malolactic fermentation. Lactic bacteria. Terms of malolactic fermentation.

THEME 5. Definition of red winemaking. Vintage mechanical Treatment ink. Definition of white winemaking. Vintage mechanical treatment white. Racking. Winemaking in pink.

THEME 6. Maturation and aging of wines. Qualifying wine aging.

THEME 7. Wine Appellations in Andalusia. Other wines from Andalusia.

THEME 8. Wine Appellations in Spain.

THEME 9. International Main wines.

THEME 10. Basic principles of sensory analysis. Concept and objectives. The senses. Perception thresholds. Memory and education of the senses. Sensory attributes. Sensory evaluation of color, odor and taste.



Terminology of sensory analysis. The tasting room. The sensory analysis panel. The profile sheet.  
 THEME 11. Sensory analysis in wine. Foundation. Importance in oenology. Wine sensory attributes. Specific vocabulary. Methodology. Tasting sheets.  
 THEME 12. Introduction. Basics: food and nutrition. Food and nutrient.  
 THEME 13. Nutritional needs. Characteristics of the different food groups. Food protein, lipid and hydrocarbon. Concept of balanced diet. Dietary Guidelines.  
 THEME 14. Dimensions biocultural for Food. Sociocultural functions of food.  
 THEME 15. Gastronomy: History of gastronomy. Terminology cuisine. Cuisines and cultural diversity. Behaviors food and culinary traditions.  
 THEME 16. The Mediterranean diet: The Mediterranean diet and lifestyle. Relationship to health.  
 THEME 17. Andalusian cuisine. Main contributions.  
 THEME 18. Characteristics of gastronomy in different Spanish regions. Main contributions.  
 THEME 19. International Gastronomy. Characteristics and main contributions.

## READING

- BELLO GUTIERREZ J. Ciencia y tecnología culinaria. Diaz de Santos, Madrid, 1998
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- MARRO M. Principios de viticultura. Ed. CEAC, Barcelona. 1989.
- MIJARES M<sup>a</sup> I, SÁEZ ILLOBRE JA. El vino, de la cepa a la copa. Ed. Mundi-Prensa. Madrid. 1998.
- PEYNAUD, E. El gusto del vino: el gran libro de la degustación. Ed. Mundi-Prensa. Madrid, 1987.
- RUIZ HERNANDEZ M. Vinificación en tinto. Ed. A. Madrid Vicente, Madrid. 1991.
- RUIZ HERNANDEZ M. Crianza y envejecimiento del vino tinto. Ed. A. Madrid Vicente, Madrid. 1994.

## RECOMMENDED INTERNET LINKS

<http://www.magrama.gob.es/es/alimentacion/temas/default.aspx>





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