

HOSP06151 Modern Gastronomy

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| Full Title | Modern Gastronomy | | |
| Status | Uploaded to Banner | Start Term | 2021 |
| NFQ Level | 06 | ECTS Credits | 05 |
| Module Code | HOSP06151 | Duration | Semester - (13 Weeks) |
| Grading Mode | Pass/Fail | Department | Culinary Arts |
| Module Author | Anne OLeary | | |
| Co Authors | Sadie Davoren | | |

Module Description

This module provides an introduction to modern gastronomy and gives the students an awareness of the importance of the 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. Explore the links between International cuisines, their evolution and influences on the development of contemporary Irish cuisine.
2. Investigate the importance and the positive influences which the use of local /regional food products have on the ongoing development of Irish gastronomy.
3. Identify and appreciate the main social, cultural and economic influences on the Irish food industry.
4. Explore the role of the food critic and evaluate the key aspects of the meal experience.
5. Develop an awareness of the emerging trends and challenges in the food industry.

Indicative Syllabus

- Introduction to modern gastronomy.
- The food chain and the role of the chef.
- Developments in gastronomy, slow food, healthy eating and molecular gastronomy.
- Explore artisan food producers and their products, farmers markets, organic foods and sustainability.
- The meal experience.
- Food writers, celebrity chefs and foodies.
- Trends and challenges in the food industry.

Teaching and Learning Strategy

The objectives of this module will be achieved by the application of a range of teaching and learning methods; lectures, group work, feedback, independent learning and guest speakers.

Assessment Strategy

This module will be assessed using a combination of assessments.

Repeat Assessment Strategies

The repeat assessment is a project worth 100%

| Indicative Coursework and Continuous Assessment: | | % | | |
|--|-------|---------|-------------------|-------------------|
| Form | Title | Percent | Week (Indicative) | Learning Outcomes |
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|------------|-----------------------|------|-----------------|-------|
| Assessment | Continuous Assessment | 50 % | OnGoing | 4,5 |
| Project | Project | 50 % | End of Semester | 1,2,3 |

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| Part Time Delivery Mode Average Weekly Workload: | | | 2.00 Hours | | |
| Type | Description | Location | Hours | Frequency | Weekly Avg |
| Lecture | Lecture | Flat Classroom | 2 | Weekly | 2.00 |
| Independent Learning | Independent learning | Not Specified | 5 | Weekly | 5.00 |

Required Reading Book List

(2001). *European Illustration*.

ISBN 0750652675 ISBN-13 9780750652674

This, H., (2008). *Molecular Gastronomy*. Arts and Traditions of the Table: Perspectives on Culinary History.

ISBN 0231133138 ISBN-13 9780231133135

Getz, D., (2014). *Foodies and Food Tourism*. Goodfellow Pub Limited.

ISBN 1910158003 ISBN-13 9781910158005

Online Resources

www.irishfoodwritersguide.ie

www.rai.ie

www.failteirleand.com

www.tasteofirleand.ie

www.eatright.com

www.Slowfoodmovement.ie

www.irishfoodtours.ie

www.foodtourist.com

www.worldfoodtravel.org/what-si-food-tourism/

www.irishfoodbloggers.com

www.donaldskehan.com

<https://www.wisewords.ie>

Other Resources

None

Additional Information

None

Programme Membership