


ASIGNATURA DE COCINA CONTEMPORÁNEA BIS

1. Competences	Develop and manage a gastronomic concept through the diagnosis of culinary potential, menu engineering, representative Mexican and international cuisine, financial and strategic management tools and applicable regulations to strengthen the gastronomic sector and contribute to the economic development of the area.
1. Term	Tenth
2. Theory hours	20
3. Practical hours	70
4. Total hours	90
5. Weekly hours	6
6. Objective	The student will prepare an innovative gastronomic proposal considering contemporary cooking trends and techniques, diversifying the gastronomic offer and empowering the sector.

LEARNING UNITS	Horas		
	Theoretical	Practical	Total
I. Introduction to contemporary cuisine	6	0	6
II. Gastronomic trends	8	40	48
III. Signature cuisine	6	30	36
Total	20	70	90


ELABORÓ:	Comité de Directores de la Carrera de Lic. en Gastronomía	REVISÓ:	Subdirección de Programas Educativos	
APROBÓ:	C. G. U. T. y P.	FECHA DE ENTRADA EN VIGOR:	Septiembre de 2020	

COCINA CONTEMPORÁNEA BIS


LEARNING UNITS

1. Learning Unit	I. Introduction to contemporary cuisine
2. Theoretical Hours	6
3. Practical Hours	0
4. Total	6
5. Objective	The student will identify the antecedents, evolution, restaurants, and chefs of contemporary cuisine to know the current environment.

Topic	knowledge	Skills	Values
Evolution of contemporary cuisine	<p>Identify the antecedents of contemporary cuisine.</p> <p>Identify the generalities of contemporary cuisine and its current state.</p> <p>Understand the influence of the main chefs and restaurants of contemporary cuisine at an international level: Social, economic, environmental, scientific, health, technical.</p>		<p>Analytical</p> <p>Systematic</p> <p>Critical thinking</p> <p>Responsibility</p> <p>Discipline</p> <p>Organized</p> <p>objective</p> <p>Respect</p> <p>Honest</p> <p>Ethical</p> <p>Assertive</p> <p>Punctuality</p> <p>Self-control</p> <p>Self motivation</p>

ELABORÓ:	Comité de Directores de la Carrera de Lic. en Gastronomía	REVISÓ:	Subdirección de Programas Educativos	
APROBÓ:	C. G. U. T. y P.	FECHA DE ENTRADA EN VIGOR:	Septiembre de 2020	


Topic	knowledge	Skills	Values
Elements of contemporary cuisine	<p>Identify the main contributions of classical to contemporary cuisine.</p> <p>Identify the products, techniques and equipment used in contemporary cuisine.</p> <p>Recognize the concept of contemporary kitchen trend.</p>		<p>Analytical</p> <p>Systematic</p> <p>Critical thinking</p> <p>Responsibility</p> <p>Discipline</p> <p>Organized</p> <p>objective</p> <p>Respect</p> <p>Honest</p> <p>Ethical</p> <p>Assertive</p> <p>Punctuality</p> <p>Self-control</p> <p>Self motivation</p>

ELABORÓ:	Comité de Directores de la Carrera de Lic. en Gastronomía	REVISÓ:	Subdirección de Programas Educativos	
APROBÓ:	C. G. U. T. y P.	FECHA DE ENTRADA EN VIGOR:	Septiembre de 2020	

COCINA CONTEMPORÁNEA BIS

EVALUATION PROCESS

Learning Outcome	Learning Process	Evaluation tools and instruments
<p>Integrate a portfolio of evidence that contains:</p> <p>-Time line of the evolution of contemporary cuisine from nouvelle cuisine to the present, containing:</p> <ul style="list-style-type: none">• Main representatives of contemporary cuisine• Restaurants representative of contemporary cuisine.• Techniques and equipment used in contemporary cuisine.	<ol style="list-style-type: none">1. Understand the background of contemporary cuisine2. Identify chefs and restaurants that are representative of contemporary cuisine.3. Identify the products, techniques and equipment used in contemporary cuisine.	<p>Project Rubric.</p>

ELABORÓ:	Comité de Directores de la Carrera de Lic. en Gastronomía	REVISÓ:	Subdirección de Programas Educativos	
APROBÓ:	C. G. U. T. y P.	FECHA DE ENTRADA EN VIGOR:	Septiembre de 2020	


COCINA CONTEMPORÁNEA BIS

TEACHING-LEARNING PROCESS

Methods and teaching techniques	Media and teaching materials
Collaborative teams Investigation Project-based learning.	Specialized Team Computer Multimedia equipment Photographic camera Printed material Internet.

LEARNING SPACE

Classroom/virtual classroom	Languages Lab/Work shop	Company
X		


ELABORÓ:	Comité de Directores de la Carrera de Lic. en Gastronomía	REVISÓ:	Subdirección de Programas Educativos	
APROBÓ:	C. G. U. T. y P.	FECHA DE ENTRADA EN VIGOR:	Septiembre de 2020	

COCINA CONTEMPORÁNEA BIS


LEARNING UNITS

1. Learning Unit	II. Gastronomic trends
2. Theoretical Hours	8
3. Practical Hours	40
4. Total	48
5. Objective	The student will develop contemporary cuisine dishes to diversify the gastronomic offer.


Topic	knowledge	Skills	Values
Fusion cuisine	<p>Define the concept of fusion cuisine.</p> <p>Identify the elements of fusion cuisine: Characteristic Products / supplies Team Techniques</p>	Propose fusion cuisine dishes using techniques, supplies and products.	Analytical Systematic Critical thinking Responsibility Discipline Organized Proactive objective Respect Honest Ethical Assertive Teamwork Punctuality Adaptation Efficient Self motivation Leadership

ELABORÓ:	Comité de Directores de la Carrera de Lic. en Gastronomía	REVISÓ:	Subdirección de Programas Educativos	
APROBÓ:	C. G. U. T. y P.	FECHA DE ENTRADA EN VIGOR:	Septiembre de 2020	


Topic	knowledge	Skills	Values
Terroir cuisine (market cuisine)	<p>Define the concept of terroir cuisine.</p> <p>Identify the elements of the terroir kitchen: Characteristic Products / supplies Team Techniques</p>	Propose dishes from the terroir kitchen using techniques, supplies and products.	Analytical Systematic Critical thinking Responsibility Discipline Organized Proactive objective Respect Honest Ethical Assertive Teamwork Punctuality Adaptation Efficient Self motivation Leadership
Vegetarian cuisine and vegan cuisine	<p>Define the concept of vegetarian cuisine and vegan cuisine.</p> <p>Identify the elements of the kitchen of vegetarian cuisine and vegan cuisine: Characteristic Products / supplies Team Techniques</p>	Propose dishes from the kitchen of vegetarian cuisine and vegan cuisine. using techniques, inputs, and products.	Analytical Systematic Critical thinking Responsibility Discipline Organized Proactive objective Respect Honest Ethical Assertive Teamwork Punctuality Adaptation Efficient Self motivation Leadership

ELABORÓ:	Comité de Directores de la Carrera de Lic. en Gastronomía	REVISÓ:	Subdirección de Programas Educativos	
APROBÓ:	C. G. U. T. y P.	FECHA DE ENTRADA EN VIGOR:	Septiembre de 2020	

Topic	knowledge	Skills	Values
Techno-emotional cuisine	<p>Define the concept of techno-emotional cuisine</p> <p>Identify the elements of the techno-emotional kitchen:</p> <p>Characteristic Products / supplies Team Techniques</p>	Propose dishes from the emotional techno kitchen. using techniques, inputs, and products.	<p>Analytical Systematic Critical thinking Responsibility Discipline Organized Proactive objective I respect Honest Ethical Assertive Teamwork Punctuality Adaptation Efficient Self motivation Leadership</p>
Healthy cooking	<p>Define the concept of healthy.</p> <p>Identify the elements of healthy cooking:</p> <p>Characteristic Products / supplies Team Techniques</p>	Propose dishes from the healthy kitchen using techniques, supplies and products.	<p>Analytical Systematic Critical thinking Responsibility Discipline Organized Proactive objective Respect Honest Ethical Assertive Teamwork Punctuality Adaptation Efficient Self motivation Leadership</p>

ELABORÓ:	Comité de Directores de la Carrera de Lic. en Gastronomía	REVISÓ:	Subdirección de Programas Educativos	
APROBÓ:	C. G. U. T. y P.	FECHA DE ENTRADA EN VIGOR:	Septiembre de 2020	


Topic	knowledge	Skills	Values
Contemporary kitchen techniques	<p>Recognize the techniques, equipment, and supplies of: Spherifications, emulsions and gels.</p> <p>Describe the techniques, equipment and supplies used in contemporary cuisine:</p> <ul style="list-style-type: none"> • Textures (Thickener, airs, foams) • Conservation (Cured, dried, smoked and dehydrated, high vacuum) • Temperatures (nitrogen, cooking at low temperatures) 	Propose dishes using contemporary cooking techniques.	Analytical Systematic Critical thinking Responsibility Discipline Organized Proactive objective I respect Honest Ethical Assertive Modesty Teamwork Punctuality Work under pressure Self-control Adaptation Efficient Self motivation Leadership

ELABORÓ:	Comité de Directores de la Carrera de Lic. en Gastronomía	REVISÓ:	Subdirección de Programas Educativos	
APROBÓ:	C. G. U. T. y P.	FECHA DE ENTRADA EN VIGOR:	Septiembre de 2020	

COCINA CONTEMPORÁNEA BIS

EVALUATION PROCESS

Learning Outcome	Learning Process	Assessment Instruments
<p>From a project, you will integrate a contemporary cookbook that specifies:</p> <ul style="list-style-type: none">a) Trendb) Standard recipe.c) Type of kitchen to used) Technique used	<ol style="list-style-type: none">1. Understand the characteristics and trends in the construction of contemporary cuisine dishes.2. Select contemporary cooking methods and techniques.3. Prepare contemporary cuisine dishes based on contemporary cuisine trends.	<p>Projects Rubric</p>

ELABORÓ:	Comité de Directores de la Carrera de Lic. en Gastronomía	REVISÓ:	Subdirección de Programas Educativos	
APROBÓ:	C. G. U. T. y P.	FECHA DE ENTRADA EN VIGOR:	Septiembre de 2020	


COCINA CONTEMPORÁNEA BIS

TEACHING-LEARNING PROCESS

Methods and teaching techniques	Media and teaching materials
Project-based learning Collaborative teams Group discussion	Specialized equipment Computer Multimedia equipment Photographic camera Kitchen lab Hygiene and safety equipment Printed material Internet

LEARNING SPACE

Classroom/virtual classroom	Languages Lab/Work shop	Company
	X	


ELABORÓ:	Comité de Directores de la Carrera de Lic. en Gastronomía	REVISÓ:	Subdirección de Programas Educativos	
APROBÓ:	C. G. U. T. y P.	FECHA DE ENTRADA EN VIGOR:	Septiembre de 2020	

COCINA CONTEMPORÁNEA BIS


LEARNING UNITS

1. Learning Unit	III. Signature cuisine
6. Theoretical Hours	6
7. Practical Hours	30
8. Total	36
9. Objective	The student will develop creative cuisine dishes for the conformation of a gastronomic proposal.

Topic	knowledge	Skills	Values
Creative Kitchen	<p>Recognize creativity techniques in the development of ideas.</p> <p>Identify the term balance of flavors in the structuring of a contemporary cuisine dish.</p> <p>Identify the concept of the mental palate.</p>	Propose signature cuisine dishes with a balance of flavors.	<p>Analytical</p> <p>Systematic</p> <p>Critical thinking</p> <p>Responsibility</p> <p>Discipline</p> <p>Organized</p> <p>Proactive</p> <p>objective</p> <p>Respect</p> <p>Honest</p> <p>Ethical</p> <p>Assertive</p> <p>Modesty</p> <p>Teamwork</p> <p>Punctuality</p> <p>Work under pressure</p> <p>Self-control</p> <p>Adaptation</p> <p>Efficient</p> <p>Self motivation</p> <p>Leadership</p>

ELABORÓ:	Comité de Directores de la Carrera de Lic. en Gastronomía	REVISÓ:	Subdirección de Programas Educativos	
APROBÓ:	C. G. U. T. y P.	FECHA DE ENTRADA EN VIGOR:	Septiembre de 2020	


Topic	knowledge	Skills	Values
Plated in contemporary kitchen.	<p>Explain the styles of plating in contemporary kitchen:</p> <ul style="list-style-type: none"> • Symmetric • Rhythmic • Triangular • Asymmetric • Curved • Transversal. • Central • Minimalist <p>Understand the importance of colors in a dish.</p> <p>Identify the classification in color harmony:</p> <ul style="list-style-type: none"> - Monochromatic dishes. -Dishes with color contrasts. <p>Understand the concept of focal point and flow and balance in the dish.</p>	Develop contemporary kitchen assemblies.	<p>Analytical</p> <p>Systematic</p> <p>Critical thinking</p> <p>Responsibility</p> <p>Discipline</p> <p>Organized</p> <p>Proactive</p> <p>objective</p> <p>Respect</p> <p>Honest</p> <p>Ethical</p> <p>Assertive</p> <p>Teamwork</p> <p>Punctuality</p> <p>Adaptation</p> <p>Efficient</p> <p>Self motivation</p> <p>Leadership</p>

ELABORÓ:	Comité de Directores de la Carrera de Lic. en Gastronomía	REVISÓ:	Subdirección de Programas Educativos	
APROBÓ:	C. G. U. T. y P.	FECHA DE ENTRADA EN VIGOR:	Septiembre de 2020	

COCINA CONTEMPORÁNEA BIS

EVALUATION PROCESS

Learning Outcome	Learning Process	Assessment Instruments
<p>From a project, you will prepare an authorship menu integrating a catalog of evidences that contains:</p> <p>a) Creativity techniques used and their justification. b) Description of the idea and plating c) Standard recipes</p>	<ol style="list-style-type: none">1. Understand the concept of balance of flavors and mental palate.2. Understand contemporary kitchen plating styles.3. Understand the classification of color harmony.4. Understand the concept of focal point and flow and balance on the plate.5 Prepare contemporary cuisine dishes under the concept of signature cuisine.	<p>Catalogue Rubric</p>

ELABORÓ:	Comité de Directores de la Carrera de Lic. en Gastronomía	REVISÓ:	Subdirección de Programas Educativos	
APROBÓ:	C. G. U. T. y P.	FECHA DE ENTRADA EN VIGOR:	Septiembre de 2020	


COCINA CONTEMPORÁNEA BIS

TEACHING-LEARNING PROCESS

Methods and teaching techniques	Media and teaching materials
Project-based learning Collaborative teams Group discussion	Specialized equipment Computer Multimedia equipment Photographic camera Kitchen lab Hygiene and safety equipment Printed material Internet

LEARNING SPACE


Classroom/virtual classroom	Languages Lab/Work shop	Company
	X	

ELABORÓ:	Comité de Directores de la Carrera de Lic. en Gastronomía	REVISÓ:	Subdirección de Programas Educativos	
APROBÓ:	C. G. U. T. y P.	FECHA DE ENTRADA EN VIGOR:	Septiembre de 2020	


COCINA CONTEMPORÁNEA BIS

CAPABILITIES DERIVED FROM THE PROFESSIONAL COMPETENCES WHICH CONTRIBUTE TO THE SUBJECT


Capability	Performance Criteria
Diagnose the gastronomic potential of the area, through the determination of culinary trends, gastronomic culture and inputs to design a gastronomic proposal.	<p>Prepare the diagnosis of the gastronomic potential of the area and integrate a report with the following:</p> <p>A) Characteristics of the area:</p> <ul style="list-style-type: none">- geographical and climatological characteristics- characteristics of flora and fauna- demographic characteristics- socioeconomic characteristics- social influences- customs and habits <p>B) culinary trends that impact the area of influence:</p> <ul style="list-style-type: none">- Diner preferences- gastronomic currents <p>C) inventory of the gastronomic culture of the region:</p> <ul style="list-style-type: none">- traditional dishes and drinks- available supplies- culinary methods and techniques

ELABORÓ:	Comité de Directores de la Carrera de Lic. en Gastronomía	REVISÓ:	Subdirección de Programas Educativos	
APROBÓ:	C. G. U. T. y P.	FECHA DE ENTRADA EN VIGOR:	Septiembre de 2020	

Capability	Performance Criteria
<p>Design a gastronomic proposal considering the diagnosis of the gastronomic potential of the area, the types of cuisines, the engineering of food and beverage menus, as well as the applicable regulations, to satisfy market needs and promote gastronomic culture.</p>	<p>It presents a gastronomic proposal that integrates the following:</p> <p>A) General data</p> <ul style="list-style-type: none"> - Gastronomic concept: infrastructure, furniture, environments: music, decoration, theme, materials, lighting, colorimetry, major, minor and complementary equipment. - Justification of the selected gastronomic trends and trends <p>B) Engineering of food and beverage menus of traditional Mexican cuisine and international cuisine:</p> <ul style="list-style-type: none"> - By course meals: entrees, soups, main dishes, desserts. - By type of food: poultry, meat, fish and shellfish. - By techniques: fatty and non-fatty - Cocktails and wines <p>C) Standard menu recipes</p>

ELABORÓ:	Comité de Directores de la Carrera de Lic. en Gastronomía	REVISÓ:	Subdirección de Programas Educativos	
APROBÓ:	C. G. U. T. y P.	FECHA DE ENTRADA EN VIGOR:	Septiembre de 2020	


Capability	Performance Criteria
<p>Evaluate the gastronomic proposal based on menu engineering, preparation of dishes and drinks, customer service and supervision and control tools to establish corrective actions and comply with quality standards.</p>	<p>Evaluate the gastronomic proposal and integrate a report:</p> <p>A) Engineering of food and beverage menus of traditional Mexican cuisine and international cuisine:</p> <ul style="list-style-type: none"> - Presentation of the menu: concept attached to the culinary trend - Conformation of the menu - Content: dishes and drinks according to the proposed trend. - Standard recipes. <p>B) Preparation of dishes and drinks of traditional cuisine and Mexican haute cuisine, and international cuisine:</p> <p>Dishes:</p> <ul style="list-style-type: none"> - Culinary methods and techniques - Supplies: according to the organoleptic characteristics and quality standards - Presentation - Organoleptic characteristics <p>Drinks:</p> <ul style="list-style-type: none"> - Elaboration techniques - Supplies: according to the organoleptic characteristics and quality standards - Presentation - Organoleptic characteristics <p>C) Customer service:</p> <ul style="list-style-type: none"> - Quality in the service - Food and beverage service to diners - Assembly. <p>D) Checklists on the hygienic preparation of food and beverages.</p>

ELABORÓ:	Comité de Directores de la Carrera de Lic. en Gastronomía	REVISÓ:	Subdirección de Programas Educativos	
APROBÓ:	C. G. U. T. y P.	FECHA DE ENTRADA EN VIGOR:	Septiembre de 2020	

COCINA CONTEMPORÁNEA BIS

REFERENCES

Author	Year	Title	City	Country	Editorial
Carmen Fernandez	(2015)	<i>La cocina molecular y fusión</i>	Madrid	España	Selector
Mariana Kopmann	(2014)	<i>Nuevo Manual de Gastronomía molecular</i>	Buenos Aires	Argentina	Siglo XXI
Matthew y Myrvold	(2015)	<i>Modernist Cuisine Capitulo 2 Tecnicas y equipamiento</i>	Köln	Alemania	Taschen
Matthew y Myrvold	(2015)	<i>Modernist Cuisine Capitulo 4 Ingredientes</i>	Köln	Alemania	Taschen
Jaimes Briscoine	(2018)	<i>The flavor Matrix</i>	NYC	USA	Mifflin
Grant Achatz	(2013)	<i>Alinea</i>	Chicago	USA	Achatz
Marti Guixé	(2014)	<i>Transition Menu: Reviewing Creative Gastronomy</i>	Mantova	Italia	Corraini Editore

ELABORÓ:	Comité de Directores de la Carrera de Lic. en Gastronomía	REVISÓ:	Subdirección de Programas Educativos	
APROBÓ:	C. G. U. T. y P.	FECHA DE ENTRADA EN VIGOR:	Septiembre de 2020	