


ASIGNATURA DE COCINA ASIÁTICA BIS

1. Competences	To 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	Ninth
2. Theory hours	35
3. Practical hours	85
4. Total hours	120
5. Weekly hours	8
6. Objective	The student will elaborate a gastronomic proposal of traditional Asian cuisine considering the traditional ingredients, ways and customs, methods and culinary techniques based on the applicable regulations to diversify the gastronomic offer and empower the sector.

LEARNING UNITS	Horas		
	Theoretical	Practical	Total
I. Chinese cuisine	10	30	40
II. Japanese cuisine	8	24	32
III. Thai cuisine	6	18	24
IV. Indian Cuisine	6	18	24
Total	30	90	120


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LEARNING UNITS

1. Learning Unit	I. Chinese cuisine
2. Theoretical Hours	10
3. Practical Hours	30
4. Total	40
5. Objective	The student will prepare representative dishes of traditional Chinese cuisine for the creation of menus.


Topic	knowledge	Skills	Values
Background of Chinese cuisine	<p>Distinguish the geographical location, the gastronomic regions of China, as well as their most representative characteristics:</p> <ul style="list-style-type: none"> -Sechuan -Beijing -Canton - Shanghai <p>Identify the influence of Chinese cuisine in the East.</p> <p>Identify the menu structure in Chinese cuisine</p>		<p>Analytical Systematic Critical thinking Responsibility Discipline Organized objective Respect Honest Ethical Assertive Punctuality Self-control Self motivation</p>

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Topic	knowledge	Skills	Values
Characteristics of Chinese cuisine	<p>Identify the characteristics of traditional Chinese cuisine:</p> <ul style="list-style-type: none"> - Modes and customs - Formation and service of the Chinese menu - Most representative ingredients - Representative utensils 	Document the representative gastronomy of China.	Analytical Systematic Critical thinking Responsibility Discipline Organized Proactive objective Respect Honest Ethical Assertive Modesty Teamwork Punctuality Work under pressure Self-control Adaptation Efficient Motivation Leadership
Cooking method boil and representative dishes	<p>Recognize the classification of cooking methods.</p> <p>Explain the boil cooking method and its relationship time-temperature-food group.</p> <p>Identify the utensils of the boil method.</p> <p>Describe the representative dishes of Chinese cuisine by the boil cooking method:</p> <ul style="list-style-type: none"> - Wrapped with rice pasta and wonton - Soups and broths -Meat and sauces 	Cook representative dishes of Chinese cuisine by the boil cooking method.	Systematic Responsibility Discipline Organized Proactive Honest Ethical Assertive Modesty Teamwork Punctuality I work under pressure Self-control Efficient Motivation Leadership Neatness

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Topic	knowledge	Skills	Values
Steam cooking method and representative dishes cooking method.	<p>Explain the steam cooking method and its relationship between time-temperature-food group.</p> <p>Identify the utensils of the steam method.</p> <p>Describe the representative dishes of Chinese cuisine by the steam cooking method:</p> <ul style="list-style-type: none"> - Sweet and savory dim sum, - Fish, bivalbs and mollusks - Wrapped with rice pasta and wonton 	Cook representative dishes of Chinese cuisine using the steam	Systematic Responsibility Discipline Organized Proactive Honest Ethical Assertive Modesty Teamwork Punctuality Work under pressure Self-control Efficient Motivation Leadership Neatness

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Topic	knowledge	Skills	Values
Frying cooking method and representative dishes	<p>Explain the frying cooking method and its relationship between time-temperature-food group and type of toppings.</p> <p>Identify the utensils of the deep frying and semi-deep frying method.</p> <p>Describe the representative dishes of Chinese cuisine by the frying cooking method:</p> <ul style="list-style-type: none"> -Spring rolls - Chinese Fritters - sweet and salty won ton - Fried fish chen tu (miso and hoisin) - Products with coverage: Sweet and sour pork. 	Cook representative dishes of Chinese cuisine by the frying method of cooking.	Systematic Responsibility Discipline Organized Proactive Honest Ethical Assertive Modesty Teamwork Punctuality Work under pressure Self-control Efficient Motivation Leadership Neatness
Stir-fry cooking method and representative dishes Neatness	<p>Explain the stir-fry cooking method and its time-temperature-food group relationship.</p> <p>Identify utensils for the stir fry method.</p> <p>Describe the representative dishes of Chinese cuisine by the stir-fry cooking method:</p> <ul style="list-style-type: none"> - Chow mein - Beef fillet in Oyster sauce. - Yu-shiang Pig - General tao chicken. 	Cook representative dishes of Chinese cuisine by the stir-fry cooking method	Systematic Responsibility Discipline Organized Proactive Honest Ethical Assertive Modesty Teamwork Punctuality Work under pressure Self-control Efficient Motivation Leadership

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Topic	knowledge	Skills	Values
Roast cooking method and representative dishes	<p>Explain the roast cooking method and its relationship between time-temperature-food group.</p> <p>Identify the utensils for the roasting method.</p> <p>Describe the representative dishes of Chinese cuisine by the roast cooking method:</p> <p>- Lacquered meat and seafood</p>	Cook representative dishes of Chinese cuisine by the roasted cooking method.	Systematic Responsibility Discipline Organized Proactive Honest Ethical Assertive Modesty Teamwork Punctuality Work under pressure Self-control Efficient Motivation Leadership Neatness
Compound cooking method and representative dishes.	<p>Define compound cooking methods and their time-temperature-food group relationship.</p> <p>Describe the representative dishes of Chinese cuisine that are made with compound cooking methods.</p>	Cook representative dishes of Chinese cuisine by the compound cooking method.	Systematic Responsibility Discipline Organized Proactive Honest Ethical Assertive Modesty Teamwork Punctuality Work under pressure Self-control Efficient Motivation Leadership Neatness

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Topic	knowledge	Skills	Values
Gelating and ice cream techniques.	<p>Define gelling and ice cream techniques.</p> <p>Describe the sweet dishes representative of Chinese cuisine that are made with gelling and ice cream techniques.</p> <ul style="list-style-type: none"> - Hot and cold jellies - Sorbets and ice creams 	Prepare representative dishes of Chinese cuisine with gelling and ice cream techniques.	<p>Systematic</p> <p>Responsibility</p> <p>Discipline</p> <p>Organized</p> <p>Proactive</p> <p>Honest</p> <p>Ethical</p> <p>Assertive</p> <p>Modesty</p> <p>Teamwork</p> <p>Punctuality</p> <p>I work under pressure</p> <p>Self-control</p> <p>Efficient</p> <p>Motivation</p> <p>Leadership</p> <p>Neatness</p>

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EVALUATION PROCESS

Learning Outcome	Learning Process	Evaluation tools and instruments
<p>Starting from a traditional Chinese cuisine project, you will prepare a representative menu and integrate a portfolio of evidence that contains:</p> <p>a) Menu with description of the dishes</p> <p>b) Standardization of recipes, containing:</p> <ul style="list-style-type: none"> - Ingredients - Procedures attached to the regulations - Types of cut - Cooking methods - Cooking and serving temperatures - Photograph of the final presentation - Costs, portions, and returns - Conservation time - Nutritional contribution <p>c) Menu display</p>	<ol style="list-style-type: none"> 1. Identify the background of Chinese cuisine. 2. Identify the main regions and representative ingredients of Chinese cuisine. 3. Understand the procedures of the cooking methods of Chinese cuisine. 4. Identify the representative dishes of Chinese cuisine and their characteristics. 5. Make menus of traditional Chinese cuisine. 	<p>Project Rubric</p>

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TEACHING-LEARNING PROCESS

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

LEARNING SPACE

Classroom/virtual classroom	Languages Lab/Work shop	Company
	X	


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LEARNING UNITS

1. Learning Unit	II. Japanese cuisine
2. Theoretical Hours	8
3. Practical Hours	24
4. Total	32
5. Objective	The student will cook representative dishes of traditional Japanese cuisine for the creation of menus.


Topic	knowledge	Skills	Values
Background and characteristics of Japanese cuisine.	<p>Distinguish the geographical location of Japan.</p> <p>Identify the characteristics of traditional Japanese cuisine:</p> <ul style="list-style-type: none"> - Modes and customs - Most representative ingredients: types of rice, fish, seaweed, roots and seasonings - Conformation and services of the Japanese menu: yakimono, agemono, mushimono, shabu-shabu, konomono. <p>Identify the menu structure in Japanese cuisine.</p>	Document the representative gastronomy of Japan	Analytical Systematic Critical thinking Responsibility Discipline Organized Proactive objective I respect Honest Ethical Assertive Teamwork Punctuality Adaptation Efficient Self motivation Leadership

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Topic	knowledge	Skills	Values
Roast- Yakimono cooking method and representative dishes	<p>Explain the roast- Yakimono cooking method and its time- temperature-food group relationship.</p> <p>Describe the representative dishes of Japanese cuisine by the roast-yakimono cooking method:</p> <ul style="list-style-type: none"> - Yakimeshi - Tepanyaki - Fish, chicken, shrimp, beef or combined - Yakiniku-Spicy Roast Beef - Yakitori-Grilled chicken skewers 	Prepare representative dishes of Japanese cuisine by the roast cooking method.	<p>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</p>
Steam cooking method - Mushimono and representative dishes	<p>Explain the steam cooking method - Mushimono and its relationship between time-temperature-food group.</p> <p>Describe the representative dishes of Japanese cuisine by the steam cooking method - mushimono:</p> <ul style="list-style-type: none"> - Rice - Vegetables - Mushi No Sakana- Steamed Fish with Soy -Seafood 	Prepare representative dishes of Japanese cuisine using the steam cooking method.	<p>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</p>

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Topic	knowledge	Skills	Values
Frying cooking method and representative dishes.	<p>Explain the frying cooking method and its relationship between time-temperature-food group-type of toppings.</p> <p>Describe the representative dishes of Japanese cuisine by the frying cooking method:</p> <ul style="list-style-type: none"> -Tempura- Shrimp and vegetables -Yakimeshi - Fried rice -Ice tempura -Ebi Furai - Fried shrimp stuffed with cheese -Kara Age-Marinated and fried chicken -Ebi Shinyo- Shrimp 	Cook representative dishes of Japanese cuisine by the frying cooking method.	<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>I 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>

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Topic	knowledge	Skills	Values
Boil cooking method and representative dishes	<p>Explain the boil cooking method and its time-temperature-food group relationship.</p> <p>Describe the representative dishes of Japanese cuisine by the boil cooking method:</p> <ul style="list-style-type: none"> - Rice - Misoshiro- Soy Soup - Shabu- shabus - stew of meat and vegetables -Udon Pasta -Pasta Soba - Chawanmuchi - Egg soup - Tori Sosui - Chicken Soup - Futamini-Stuffed mushroom soup - Oyaku Domburi-Soup of parents and children - Koyaku Gohan 	Make representative dishes of Japanese cuisine by boiling cooking method.	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

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Topic	knowledge	Skills	Values
Sushis techniques, sashimis and representative dishes.	<p>Identify the technique of preparing sushi rice.</p> <p>Identify the techniques of cutting vegetables, fish, and seafood (sashimi) necessary in the preparation of sushi.</p> <p>Identify the pickle technique for the preparation of sushi.</p> <p>Identify the tamago technique.</p> <p>Identify the preparation techniques for the different forms of sushi: Sushis techniques, sashimis and representative dishes.</p> <ul style="list-style-type: none"> -Temaki - NoriMaki -Onigiri -Niguri sushi - Unari-sushi <p>Identify the preparation of sauces for sushis:</p> <ul style="list-style-type: none"> -Shoyu -Teriyaki -Ponsu -Eel 	Prepare sushis, sashimis representative of Japanese cuisine.	<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>I 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>

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EVALUATION PROCESS

Learning Outcome	Learning Process	Assessment Instruments
<p>From a traditional Japanese cuisine project, you will prepare a representative menu and integrate a portfolio of evidence that contains:</p> <p>a) Menu menu with description of the dishes</p> <p>b) Standardization of recipes, containing:</p> <ul style="list-style-type: none"> - Ingredients - Procedures attached to the regulations - Types of cut - Cooking methods - Cooking and serving temperatures - Photograph of the final presentation - Costs, portions and returns - Conservation time <p>c) Menu displays</p>	<ol style="list-style-type: none"> 1. Identify the background of Japanese cuisine. 2. Identify the main regions and representative ingredients of Japanese cuisine. 3. Understand the procedures of the cooking methods of Japanese cuisine. 4. Identify the representative dishes of Japanese cuisine and their characteristics. 5. Make menus of traditional Japanese cuisine 	<p>Projects Rubric</p>

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TEACHING-LEARNING PROCESS

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

LEARNING SPACE

Classroom/virtual classroom	Languages Lab/Work shop	Company
	X	


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COCINA ASIÁTICA BIS


LEARNING UNITS

1. Learning Unit	III. Thai Cuisine
2. Theoretical Hours	6
3. Practical Hours	18
4. Total	24
5. Objective	The student will make representative dishes of traditional Thai cuisine for the creation of menus.


Topic	knowledge	Skills	Values
Background of Thai Cuisine	<p>Distinguish the geographical Location of Thailand.</p> <p>Identify the characteristics of Thai cuisine:</p> <ul style="list-style-type: none"> -Modes and customs -Most representative ingredients - Conformation and services of the Thai menu. 	Document the representative cuisine of Thailand.	<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>Motivation</p> <p>Leadership</p>

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Topic	knowledge	Skills	Values
Boil cooking method and representative dishes salad.	Describe the representative dishes of Thai cuisine by the boil cooking method: - Coconut soup - Tom kha gai - Thai Chicken Soup with coconut milk and lemon tea - Tom yaam goong- shrimp soup - Tom kha hai - Noodles, - Yam woo sen - Rice pasta	Make representative dishes of Thai cuisine by the boil cooking method.	Systematic Responsibility Discipline Organized Proactive Honest Ethical Assertive Modesty Teamwork Punctuality Work under pressure Self-control Efficient Motivation Leadership Neatness
Deep frying cooking method and representative dishes	Describe the representative dishes of Thai cuisine by the deep frying cooking method: - Pohpia thod- rolls - Tofu - Phad Prew Wan Pla - Crispy sweet and sour fish with vegetables and pineapple.	Prepare representative dishes of Thai cuisine by the frying cooking method.	Systematic Responsibility Discipline Organized Proactive Honest Ethical Assertive Modesty Teamwork Punctuality Work under pressure Self-control Efficient Motivation Leadership Neatness

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Topic	knowledge	Skills	Values
Stir fry cooking method and representative dishes	Describe the representative dishes of Thai cuisine by the stir fry cooking method: - Kaeng ka-ri goong- spicy shrimp with yellow curry - Gai Haw Baitoey- Chicken in Bay Sauce - Panaeng nua- beef fillet.	Make representative dishes of Thai cuisine by the stir fry cooking method.	Systematic Responsibility Discipline Organized Proactive Honest Ethical Assertive Modesty Teamwork Punctuality Work under pressure Self-control Efficient Motivation Leadership Neatness

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EVALUATION PROCESS

Learning Outcome	Learning Process	Assessment Instruments
<p>From a traditional Thai cuisine project, you will prepare a representative menu and integrate a portfolio of evidence that contains:</p> <p>a) Menu with description of the dish b) Standardization of recipes, containing:</p> <ul style="list-style-type: none"> - Ingredients - Procedures attached to the regulations - Types of cut - Cooking methods - Cooking and serving temperatures - Photograph of the final presentation - Costs, portions, and returns - Conservation time <p>c) Menu display</p>	<ol style="list-style-type: none"> 1. Identify the background of Thai cuisine. 2. Identify the main regions and representative ingredients of Thai cuisine. 3. Understand the procedures of the cooking methods of Thai cuisine. 4. Identify the representative dishes of Thai cuisine and their characteristics. 5. Make menus of traditional Thai cuisine. 	<p>Projects Rubric</p>

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TEACHING-LEARNING PROCESS

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

LEARNING SPACE

Classroom/virtual classroom	Languages Lab/Work shop	Company
	X	


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LEARNING UNITS

1. Learning Unit	IV. Indian Cuisine
6. Theoretical Hours	6
7. Practical Hours	18
8. Total	24
9. Objective	The student will prepare representative dishes of the traditional cuisine of India for the conformation of menus.


Topic	knowledge	Skills	Values
Background of Indian Cuisine	<p>Distinguish the geographical Location of India.</p> <p>Identify the characteristics of Indian cuisine:</p> <ul style="list-style-type: none"> -Modes and customs -Most representative ingredients Rice, spices, vegetables and dairy products. - Conformation and services of the Indian menu. 	Document the representative cuisine of Thailand.	<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>Motivation</p> <p>Leadership</p>

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Topic	knowledge	Skills	Values
Tandori cooking method and representative dishes.	Describe the representative dishes of Indian cuisine by the tandori cooking method.	Make representative dishes of Indian cuisine by the tandori cooking method.	Systematic Responsibility Discipline Organized Proactive Honest Ethical Assertive Modesty Teamwork Punctuality Work under pressure Self-control Efficient Motivation Leadership Neatness
Combination cooking method and representative dishes	Describe the representative dishes of Indian cuisine by the combination cooking method.	Make representative dishes of Indian cuisine by the combined cooking method.	Systematic Responsibility Discipline Organized Proactive Honest Ethical Assertive Modesty Teamwork Punctuality Work under pressure Self-control Efficient Motivation Leadership Neatness

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Topic	knowledge	Skills	Values
Stew cooking method and representative dishes	Describe the representative dishes of Indian cuisine by the stew cooking method: Curry	Make representative dishes of Indian cuisine using the stew cooking method.	Analytical Systematic Critical thinking Responsibility Discipline Organized Proactive objective Respect Honest Ethical Assertive Modesty Teamwork Punctuality Work under pressure Self-control Adaptation Efficient Motivation Leadership

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EVALUATION PROCESS

Learning Outcome	Learning Process	Assessment Instruments
<p>From a traditional Indian cuisine project, you will prepare a representative menu and integrate a portfolio of evidence that contains:</p> <p>a) Menu with description of the dish b) Standardization of recipes, containing:</p> <ul style="list-style-type: none"> - Ingredients - Procedures attached to the regulations - Types of cut - Cooking methods - Cooking and serving temperatures - Photograph of the final presentation - Costs, portions, and returns - Conservation time <p>c) Menu display</p>	<ol style="list-style-type: none"> 1. Identify the background of Indian cuisine. 2. Identify the main regions and representative ingredients of Indian cuisine. 3. Understand the procedures of the cooking methods of Indian cuisine. 4. Identify the representative dishes of Indian cuisine and their characteristics. 5. Make menus of traditional Indian cuisine. 	<p>Projects Rubric</p>


Aula	Laboratorio / Taller	Empresa
	X	

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CAPABILITIES DERIVED FROM THE PROFESSIONAL COMPETENCES WHICH CONTRIBUTE TO THE SUBJECT

Capability	Performance Criteria
<p>Diagnose the gastronomic potential of the area through the determination of culinary trends, gastronomic culture, and inputs to design a gastronomic proposal.</p>	<p>Elaborate a 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 inputs - culinary methods and techniques

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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>Present 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 current <p>B) Engineering of food and beverage menus of traditional Mexican cuisine and international cuisine:</p> <ul style="list-style-type: none"> - By Course meal: 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>

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COCINA ASIÁTICA BIS

REFERENCES

Author	Year	Title	City	Country	Editorial
Iwao Komiyama	(2010)	<i>Cocina oriental</i>	Barcelona	España	Bainet media, S.A.
VV.AA.	(2012)	<i>Escuela de cocina</i>	Barcelona	España	Grijalbo
Cheepchaiissara, Oi	(2011)	<i>200 Platos tailandeses</i>	Barcelona	España	Blume
Ryoko Sekiquchi	(2013)	<i>El secreto de la cocina japonesa. Lo astringente y la comida fantasma</i>	Asturias	España	Trea
Terry Tan		<i>El libro de la auténtica cocina tailandesa</i>	Barcelona	España	Blume
Kurihara, Harumi	(2012)	<i>Harumi cada día. 60 nuevas recetas de la cocina japonesa</i>	Barcelona	España	Blume
Barber, Kimiko, Takemura, Hiroki	(2011)	<i>Sushi técnica y sabor</i>	Barcelona	España	Blume
Chihiro MasuiChihiro MasuiRichard Haughton	(2010)	<i>Pescado. Un arte de Japón</i>	Barcelona	España	Montaqud
Lin Peyong-Gabriel, García-Noblejas	(2009)	<i>Cocina china para occidentales</i>	Barcelona	España	Oceano ambar
VV.AA.	(2011)	<i>Cocina asiática paso a paso</i>	Madrid	España	Parragon
Madani, Catherine	(2012)	<i>Los arroces semillas sorprendentes</i>	Barcelona	España	Hispano Europea
Troth Wells	(2008)	<i>Postres y bebidas, asia oriente próximo</i>	Madrid	España	Intermon Oxfam
Xiao Hui, Wang	(2014)	<i>Cocina China</i>	Madrid	España	Visor enciclopedias
Japanese Culinary Academy	(2015)	<i>The Japanese Culinary Academy's Citting Techniques I and II</i>	London	UK	Kodansha Europe Head Office
Myhruold Nathan, Young, Bilet	(2010)	<i>Modernist cuisine, the art ansience</i>	Berlin	Alemania	Taschen

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Author	Year	Title	City	Country	Editorial
Heyman, Patricia	(2003)	<i>International cooking culinary journey</i>	Nueva Jersey	Estados Unidos de América	Prentice Hall
Salmand Jee, Sandra	(2016)	<i>India</i>	Copenhague	Dinamarca	H.F. Ullmann publishing GMBH
Vassallo Jody	(2019)	<i>The yogic kitchen</i>	Sidney	Australia	Harlekin
Toombs Dan	(2017)	<i>The curry guy</i>	Londres	Gran Bretaña	Quadrille Publishing Ltd
Taylor Colleen	(2015)	<i>Feasts and Fasts: A History of Food in India</i>	Londres	Gran bretaña	Reaktion books.

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