


ASIGNATURA DE BEBIDAS DESTILADAS MEXICANAS 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	Seventh
2. Theory hours	20
3. Practical hours	25
4. Total hours	45
5. Weekly hours	3
6. Objective	The student will propose a pairing between food and traditional Mexican distillates, through tasting and technical sheets, to diversify the gastronomic offer and contribute to the profitability of food and beverage establishments.


LEARNING UNITS	Horas		
	Theoretical	Practical	Total
I. Traditional Mexican distilled spirits	10	10	20
II. Tastings and pairings	10	15	25
Total	20	25	45

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LEARNING UNITS

1. Learning Unit	I. Traditional Mexican distilled spirits
2. Theoretical Hours	10
3. Practical Hours	10
4. Total	20
5. Objective	The student will distinguish the traditional Mexican distillates, their raw material, production process and their classification.


Topic	knowledge	Skills	Values
Mezcal Overview	<p>Identify the most important historical data of mezcal</p> <p>Identify the parts of the agave.</p> <p>Identify the main mezcal agaves.</p> <p>Identify the States with Designation of Origin Mezcal.</p> <p>Identify the different distillation processes for mezcal:</p> <ul style="list-style-type: none"> - Ancestral - Traditional - Industrial <p>Identify the classification of mezcal:</p> <ul style="list-style-type: none"> - young - rested - old - doomed <p>matured in glass</p> <p>Identify the relationship between mezcal and culture.</p> <p>Describe the importance of mezcal as an economic factor in food and beverage establishments.</p>	<p>Prepare technical sheets of the mezcal agaves.</p> <p>Prepare descriptive sheets of the States with Denomination of Origin Mezcal.</p> <p>Prepare the technical sheets for the classification of mezcal</p>	<p>Responsibility</p> <p>Neatness</p> <p>Honesty</p> <p>Self-control</p> <p>Commitment</p> <p>Respect</p> <p>Service attitude</p> <p>Analytical</p>

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Topic	knowledge	Skills	Values
Tequila Overview	<p>Identify the most important historical data of tequila.</p> <p>Identify the raw material for tequila.</p> <p>Identify the States with Designation of Origin Tequila.</p> <p>Identify the different distillation processes for tequila: - Traditional - Industrial</p> <p>Identify the classification of tequila: - young - rested - old - extra aged</p> <p>Identify the relationship between tequila and culture.</p> <p>Describe the importance of tequila as an economic factor in food and beverage establishments.</p>	<p>Prepare technical sheets of the Tequila agaves.</p> <p>Prepare descriptive sheets of the States with Denomination of Origin Tequila.</p> <p>Prepare the technical sheets for the classification of Tequila</p>	<p>Punctuality</p> <p>Teamwork</p> <p>Responsibility</p> <p>Neatness</p> <p>Honesty</p> <p>Proactivity</p> <p>Creativity</p> <p>Work under pressure</p> <p>Self-control</p> <p>Commitment</p> <p>Respect</p> <p>Service attitude</p> <p>Analytical</p> <p>Systematic</p>

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Bacanora overview	<p>Identify the most important historical data of the bacanora.</p> <p>Recognize the parts of the agave.</p> <p>Identify the raw material for the bacanora.</p> <p>Identify the Municipalities with Denomination of Origin Bacanora.</p> <p>Identify the different distillation processes for bacanora: - Traditional - Industrial</p> <p>Identify the classification of the bacanora: - young - rested - old</p> <p>Identify the relationship between bacanora and culture.</p> <p>Describe the importance of bacanora as an economic factor in food and beverage establishments.</p>	<p>Prepare technical sheets of the agaves used for the bacanora.</p> <p>Prepare descriptive files of the Municipalities with Denomination of Origin Bacanora.</p> <p>Prepare the technical sheets for the bacanora classification.</p>	<p>Punctuality</p> <p>Teamwork</p> <p>Responsibility</p> <p>Neatness</p> <p>Honesty</p> <p>Proactivity</p> <p>Creativity</p> <p>Work under pressure</p> <p>Self-control</p> <p>Commitment</p> <p>Respect</p> <p>Service attitude</p> <p>Analytical</p> <p>Systematic</p>

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Raicilla Overview	<p>Identify the most important historical data of the raicilla.</p> <p>Recognize the parts of the agave.</p> <p>Identify the raw material for the root.</p> <p>Identify the Raicilla producing Municipalities.</p> <p>Identify the different distillation processes for rootlets.</p> <p>Identify the relationship between raicilla and culture.</p> <p>Describe the importance of raicilla as an economic factor in food and beverage establishments.</p>	<p>Prepare technical sheets of the agaves used for the raicilla.</p> <p>Prepare descriptive files of the Raicilla producing Municipalities.</p>	<p>Punctuality</p> <p>Teamwork</p> <p>Responsibility</p> <p>Neatness</p> <p>Honesty</p> <p>Proactivity</p> <p>Creativity</p> <p>Work under pressure</p> <p>Self-control</p> <p>Commitment</p> <p>Respect</p> <p>Service attitude</p> <p>Analytical</p> <p>Systematic</p>

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Topic	knowledge	Skills	Values
Sotol overview	<p>Identify the most important historical data of the sotol.</p> <p>Identify the raw material for the sotol.</p> <p>Identify the States with Denomination of Origin Sotol.</p> <p>Identify the different distillation processes for sotol</p> <p>Identify the relationship between sotol and culture.</p> <p>Describe the importance of sotol as an economic factor in food and beverage establishments.</p>	<p>Prepare technical sheets of the raw material to make the sotol.</p> <p>Prepare descriptive files of the States with Denomination of Origin Sotol.</p>	<p>Punctuality</p> <p>Teamwork</p> <p>Responsibility</p> <p>Neatness</p> <p>Honesty</p> <p>Proactivity</p> <p>Creativity</p> <p>Work under pressure</p> <p>Self-control</p> <p>Commitment</p> <p>Respect</p> <p>Service attitude</p> <p>Analytical</p> <p>Systematic</p>

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Topic	knowledge	Skills	Values
Overview of the Charanda	<p>Identify the most important historical data of the charanda.</p> <p>Identify the raw material for the charanda.</p> <p>Identify the Municipalities with Denomination of Origin Charanda.</p> <p>Identify the different distillation processes for the charanda</p> <p>Identify the classification of the charanda: - White - rested - old</p> <p>Identify the relationship between charanda and culture.</p> <p>Describe the importance of the charanda as an economic factor in food and beverage establishments.</p>	<p>Prepare technical sheets of the raw material to make the charanda.</p> <p>Prepare descriptive files of the Municipalities with Denomination of Origin Charanda.</p> <p>Prepare the technical sheets of the charanda classification.</p>	<p>Punctuality</p> <p>Teamwork</p> <p>Responsibility</p> <p>Neatness</p> <p>Honesty</p> <p>Proactivity</p> <p>Creativity</p> <p>Work under pressure</p> <p>Self-control</p> <p>Commitment</p> <p>Respect</p> <p>Service attitude</p> <p>Analytical</p> <p>Systematic</p>

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Topic	knowledge	Skills	Values
Pox overview	<p>Identify the most important historical data of the pox.</p> <p>Identify the raw material for the pox.</p> <p>Identify the municipalities that produce pox.</p> <p>Identify the different distillation processes for pox</p> <p>Identify the relationship between pox and culture.</p> <p>Describe the importance of pox as an economic factor in food and beverage establishments.</p>	<p>Prepare technical sheets of the raw material to make the pox.</p> <p>Prepare descriptive files of the Municipalities that produce pox.</p>	<p>Punctuality</p> <p>Teamwork</p> <p>Responsibility</p> <p>Neatness</p> <p>Honesty</p> <p>Proactivity</p> <p>Creativity</p> <p>Work under pressure</p> <p>Self-control</p> <p>Commitment</p> <p>Respect</p> <p>Service attitude</p> <p>Analytical</p> <p>Systematic</p>


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Topic	knowledge	Skills	Values
Comiteco Overview	<p>Identify the most important historical data of the comiteco.</p> <p>Identify the raw material for the comiteco.</p> <p>Identify the Municipalities that produce comiteco.</p> <p>Identify the different distillation processes for the comiteco</p> <p>Identify the relationship between comiteco and culture.</p> <p>Describe the importance of the comiteco as an economic factor in food and beverage establishments.</p>	<p>Prepare technical sheets of the raw material to make the comiteco.</p> <p>Prepare descriptive files of the Comiteco producing Municipalities.</p>	<p>Punctuality</p> <p>Teamwork</p> <p>Responsibility</p> <p>Neatness</p> <p>Honesty</p> <p>Proactivity</p> <p>Creativity</p> <p>Work under pressure</p> <p>Self-control</p> <p>Commitment</p> <p>Respect</p> <p>Service attitude</p> <p>Analytical</p> <p>Systematic</p>

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EVALUATION PROCESS

Learning result	Learning sequence	Evaluation tools and instruments
<p>Based on an investigation, they will prepare a descriptive report that contains:</p> <p>A) Technical sheets of the agaves used for: mezcal, tequila, raicilla, bacanora and comiteco.</p> <p>B) Technical sheets of the raw material for: sotol</p> <p>C) Technical sheets of the raw material for: Charanda</p> <p>D) Technical data sheets of the raw material for: pox</p> <p>E) Technical sheets of the types of traditional Mexican distillates.</p> <p>D) Importance of traditional Mexican distillates as an economic factor in food and beverage establishments.</p>	<ol style="list-style-type: none"> 1. Identify the historical data, concepts and terms related to traditional Mexican distillates. 2. Analyze the parts of the raw material for traditional Mexican distillates. 3. Understand the distillation processes used for traditional Mexican distillates. 4. Identify the different States that produce traditional Mexican distillates. 	<p>Test Checklist</p>

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TEACHING-LEARNING PROCESS

Methods and teaching techniques	Media and teaching materials
Investigation Collaborative teams Group discussion	Computer Multimedia equipment Internet Manuals Printed

LEARNING SPACE

Classroom/virtual classroom	Languages Lab/Work shop	Company
	X	


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LEARNING UNITS

1. Learning Unit	II. Tastings and pairings
2. Theoretical Hours	10
3. Practical Hours	15
4. Total	25
5. Objective	The student will determine the organoleptic characteristics of traditional Mexican distillates and their pairing with food, to complement the gastronomic services.

Topic	knowledge	Skills	Values
Distillate tasting	<p>Identify the concept of distillate tasting.</p> <p>Identify the stages and characteristics of distillate tasting:</p> <ul style="list-style-type: none"> - visual phase - olfactory phase - gustatory phase. <p>Identify the technical sheet of the distillate tasting.</p> <p>Describe the sensory analysis of traditional Mexican distillates.</p>	Determine the organoleptic characteristics of traditional Mexican distillates through tasting.	Punctuality Teamwork Responsibility Neatness Honesty Proactivity Creativity Work under pressure Self-control Commitment Respect Service attitude Analytical Systematic

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Topic	knowledge	Skills	Values
Service and pairing with traditional Mexican spirits	<p>Describe the service of different traditional Mexican distillates and their characteristics:</p> <ul style="list-style-type: none"> - Team - Temperatures - Glass service <p>Recognize the concept of pairing.</p> <p>Recognize the types of pairing by contrast and pairings by accompaniment.</p>	<p>Develop the distillate service protocol.</p> <p>Propose a pairing between foods and traditional Mexican distillates.</p>	<p>Punctuality Teamwork Responsibility Neatness Honesty Proactivity Creativity Work under pressure Self-control Commitment Respect Service attitude Analytical Systematic</p>

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EVALUATION PROCESS

Learning Outcome	Learning Process	Assessment Instruments
<p>Based on a practical exercise in tasting and serving traditional Mexican distillates, you will prepare a report that includes:</p> <p>a) Tasting sheets:</p> <p>Name Condition Region Appellation of origin Raw material Production house Elaboration process</p> <p>Description of</p> <ul style="list-style-type: none"> - visual phase - olfactory phase - gustatory phase <p>Pairing suggestion and its justification.</p> <p>b) Video of the distillate service.</p>	<ol style="list-style-type: none"> 1. Understand the concept and phases of distillate tasting. 2. Analyze the organoleptic characteristics of the different traditional Mexican distillates. 3. Understand the distillate service. 4. Understand the concept of pairing. 	<p>Checklist Practical exercises</p>

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TEACHING-LEARNING PROCESS

Methods and teaching techniques	Media and teaching materials
Practical exercises Collaborative team Research tasks	Multimedia equipment Internet Computer Bar equipment Printed sheets

LEARNING SPACE


Classroom/virtual classroom	Languages Lab/Work shop	Company
	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>Prepare the diagnosis of a 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 trends <p>B) Engineering of food and beverage menus of traditional Mexican cuisine and international cuisine:</p> <ul style="list-style-type: none"> - By times: 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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Capability	Performance Criteria
<p>Develop innovative gastronomic proposals of traditional and international Mexican cuisine through the culinary methods and techniques of traditional Mexican cuisine, representative international cuisine, service protocols, plate assembly techniques, mixology techniques and considering the safety and hygiene regulations for contribute to the achievement of the established goals.</p>	<p>Present a gastronomic proposal of traditional Mexican and representative international cuisine that integrates the following:</p> <p>*) Present the dishes and drinks of traditional Mexican cuisine:</p> <p>a) Dishes:</p> <ul style="list-style-type: none"> - Culinary methods and techniques - Supplies - Traditional presentation - Organoleptic characteristics <p>b) Drinks:</p> <ul style="list-style-type: none"> - Elaboration techniques - Supplies - Traditional presentation - Organoleptic characteristics <p>c) Service in the dining room: quality of service, food and beverage service to diners and assembly.</p> <p>*) Present the dishes and drinks of Mexican haute cuisine:</p> <p>a) Innovative dishes:</p> <ul style="list-style-type: none"> - Culinary trend - Culinary methods and techniques - Supplies - Presentation: BUFF, color, textures, flavor, geometric shapes and temperature. <p>b) Drinks:</p> <ul style="list-style-type: none"> - Trend - Elaboration techniques - Taste - Supplies - Presentation: color, textures, garniture, and density. <p>c) Service in the dining room: quality of service, beverage service, wine service, food service to diners and assembly.</p>

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Capability	Performance Criteria
	<p>*) Present the dishes and drinks representative of international cuisine:</p> <p>a) Cymbals:</p> <ul style="list-style-type: none"> - Culinary methods and techniques - Supplies - Traditional presentation - Organoleptic characteristics <p>b) Drinks:</p> <ul style="list-style-type: none"> - Elaboration techniques - Supplies - Traditional presentation - Organoleptic characteristics <p>c) Service in the dining room: quality of service, wine service, food service to diners and assembly.</p> <p>*) Safety and hygiene regulations checklist</p>

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Capability	Performance Criteria
<p>Evaluate the gastronomic proposal based on menu engineering, preparation of dishes and beverages, 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 - Inputs: according to the organoleptic characteristics and quality standards - Presentation - Organoleptic characteristics <p>Drinks:</p> <ul style="list-style-type: none"> - Elaboration techniques - Inputs: 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>

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REFERENCES

Author	Year	Title	City	Country	Editorial
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Janzen, Emma	(2017)	Mezcal: The history, craft & cocktails of the world's ultimate artisanal spirit	California	USA	Voyageur Press
Bowen, Sarah	(2015)	Divided spirits: Tequila, Mezcal, and the politics of production	California	USA	University of California Press
Bullock, Tom	(2017)	The Mezcal Experience: A field guide to the world's best mezcals and agave sprits	London	United Kingdom	Jacqui Small
Gortari, Yuri de; Escamilla, Edmundo; Urquiza, Ignacio	(2009)	Mezcal, our essence	Cd. De México	México	Ambar diseño
Navarro, Alberto	(2016)	Larousse del Tequila	Cd. De México	México	Larousse Ediciones
Varios; Fundación Grupo México	(2012)	Agave: Corazón de la herencia mexicana	Cd. De México	México	Eulogia Compañía editorial

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