

Course title: Present Trends of Local (Hungarian) and International Gastronomy	Credits* 5	Course code -
Type of the course EQFS level: 5th Lecture <input type="checkbox"/> Seminar X Practice	Assessment: Examination <u>Performance-based grade</u> Approval	
Semester (according to the standard curriculum): 1-2		
Course availability (according to the standard curriculum): Fall, Spring		
Language of instruction (if not in Hungarian): English		
Prerequisites (according to the standard curriculum):		
Type of the course (compulsory, obligatory elective, free elective): compulsory		
Course schedule: http://www.kodolanyi.hu/neptun/		
<p>Course objectives: Course objectives are to discover together with the students from different countries the importance of using local ingredients in high level gastronomy as well as for daily dining and cooking. The participants of the course, based on well working examples, will get an overview about the different fields of gastronomy with focus on the interaction between tourism and gastronomy. Via practical visits and meetings with representatives of Hungarian gastronomy (chefs, food distributors, experts etc.) we are going to discover food markets, interesting places and restaurants with special character: the 7th district's ruin market and pubs, cooking course and home restaurant as well as some of the top level restaurants in Budapest.</p> <p>Learning outcomes: <i>Knowledge:</i> Learning words and expressions in the field of gastronomy, names of vegetables and other plants; Developing and working with quality assurance and benchmarking criteria;</p> <p><i>Skills</i> Development of critical thinking, independent observation / ability to work independently, gaining a comparative approach, strengthening reflexive attitude;</p> <p><i>Attitudes</i> At the end of the course students will be able to recognize and compare their home country's gastronomical trends with Hungarian and international ones; Students will be open to new ideas and flavors;</p> <p><i>Generic Attitudes</i> Expand the ability to be sensitive and open to recognize differences between local and globalized food products and dining traditions;</p> <p>Teaching methods: practical visits, case studies, individual presentations/tasks, reports</p> <p>Requirements (exam's evaluation criteria and list of topics): 1. Participation in classroom exercises and practical visits</p>		

2. Activity in interactive classroom discussions
3. Expand own vocabulary in field of gastronomy, learning the new, unknown words and expressions
3. Preparation of comparative tasks, report/presentation based on own experiences

Assessment & Grading:

Pass

Pass grade is given to the student who knows the significant parts of the course on a satisfactory level and is able to demonstrate an acceptable level of familiarity in the application of the content.

Satisfactory

Satisfactory grade is assigned to the student who knows significant portions of the subject matter of the course and is able to apply them with suitable safety.

Good

Good grade is assigned to the student who thoroughly knows the entire subject matter of the course and can safely apply its content;

Excellent:

Excellent grade is assigned to the student who thoroughly knows the entire subject matter in all of its inherent relationships and is able to independently apply his/her knowledge with absolute certainty.

Department/faculty responsible for the course: Department of Interdisciplinary International Studies

Required average students' working hours (number of credits multiplied by 30):

150 hours

Individual assignments (expected number of hours and list of activities):

30 contact hours

-preparation to presentation, once in a semester 4 hours

-processing of readings: 2 hours per week

-preparation for the revision: one hour per week

Course leader:

Ms Orsolya Hoffmann PhD

Lecturers:

Ms Orsolya Hoffmann PhD

horsolya@kodolanyi.hu