

Course title: Current Trends of Local (Hungarian) and International Gastronomy		Credits* 5	Course code -
Type of the course EQFS level: 5th Lecture 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 recognize the importance and role of using good quality, local and seasonal ingredients in high level gastronomy as well as for daily dining. 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 based on:</p> <ul style="list-style-type: none"> - Food markets: the best place to buy globalized? local? seasonal? or traditional ingredients - Newest trends of street food and importance in tourism, - Wine and dine: trip to a Wine region in Hungary - Nation's cuisine: presentation of the most characteristic food of participant's countries <p>Learning outcomes:</p> <p>Knowledge: Learning words and expressions in the field of gastronomy, names of vegetables and other plants; Developing and working with quality assurance and benchmarking criteria of modern gastronomy; Collecting interesting impressions in field of gastronomy and tourism</p> <p>Skills Development of critical thinking, independent observation / ability to work independently, gaining a comparative approach, strengthening reflexive attitude;</p> <p>Attitudes 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 minded for new ideas, flavors, meals and cooking methods;</p> <p>Generic Attitudes Expand the ability to be sensitive and open to recognize differences between local and globalized food products and dining traditions.</p>			

Foreign language competences

Students can function independently and with a great deal of precision on a wide variety of subjects and in almost any setting without any prior preparation.

1. Can understand a wide range of demanding, longer texts, and recognize implicit meaning.
2. Can express ideas fluently and spontaneously without much obvious searching for expressions.
3. Can use language flexibly and effectively for social, academic and professional purposes.
4. Can produce clear, well-structured, detailed text on complex subjects, showing controlled use of organizational patterns, connectors and cohesive devices.

Course content:

1. Visits in the most interesting food markets of Budapest:
2. Newest trends of street food and importance in tourism and in gastronomy,
3. Wine and dine: trip to a Wine region in Hungary
4. Nation's cuisine: presentation of the most characteristic food of participant's countries
5. Summary of the course

Teaching methods:

cooking exercises, practical visits and tasks, case studies, individual presentations/tasks, reports, comparative discussions

Requirements (exam's evaluation criteria and list of topics):

1. Participation in classroom exercises and practical visits
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

Compulsory reading (5):

<http://en.szimpla.hu/farmers-market>

<https://welovebudapest.com/en/venue/csorsz-utca-eco-market-biopiac-2/>

<https://welovebudapest.com/en/venue/downtown-market-2/>

<https://guide.michelin.com/us/chicago/news-and-views/how-to-get-michelin-stars/news>

Recommended reading (5):

https://en.wikipedia.org/wiki/Local_food

<https://konyvbar.hu/en/home/>

<https://sustainableamerica.org/blog/what-is-a-food-hub/>

https://en.wikipedia.org/wiki/Community_gardening

https://en.wikipedia.org/wiki/Vegetable_box_scheme

Course leader:

Ms Orsolya Hoffmann PhD

Lecturers:

Ms Orsolya Hoffmann PhD

horsolya@kodolanyi.hu