

**BACHELOR'S DEGREE IN GASTRONOMIC SCIENCES**

University of Burgos, University of Leon, University of Valladolid

***1<sup>st</sup> Year***

Code	Course	Credits ECTS	Semester
9035	Physics applied to Food	6	Fall
9036	Chemistry applied to Food	6	Fall
9037	Principles of Biology	6	Fall
9038	Data Analysis	6	Fall
9039	Antropology and Gastronomy	6	Fall
9040	Principles of Biochemistry	6	Spring
9041	Food Biochemistry	6	Spring
9042	Food Microbiology	6	Spring
9043	Gastronomic Business Management	6	Spring
9044	Human Physiology	6	Spring

***2<sup>nd</sup> Year (to be implemented in 2025/26)***

Code	Course	Credits ECTS	Semester
9045	History of Food and Gastronomy	6	Fall
9046	Food: Composition and Properties	6	Fall
9047	Food Technology	6	Fall
9048	Psychology applied to Gastronomy	6	Fall
9049	Kitchen's Organisation Systems	6	Fall
9050	Sensory Analysis	6	Spring
9051	Nutrition and Dietetics	6	Spring
9052	Culinary Technology I	6	Spring
9053	Gastronomy and Marketing	6	Spring
9054	Spanish Gastronomy	6	Spring

***3<sup>rd</sup> Year (to be implemented in 2026/27)***

Code	Course	Credits ECTS	Semester
9055	Sommelier and Cellar Management	6	Fall
9056	Culinary Technology II	6	Fall
9057	Baker and Pastry	6	Fall
9058	International Gastronomy	6	Fall
9059	Accounting and Financial Management	6	Fall
9060	Industrial Techniques and Processes in Catering	6	Spring
9061	Gastronomic Creation	6	Spring
9062	Food Quality and Safety	6	Spring
9063	Customer Service and Attention	6	Spring
9064	Entrepreneur Ship and Business Strategies	6	Spring

***4<sup>th</sup> Year (to be implemented in 2027/28)***

Code	Course	Credits ECTS	Semester
9065	External Internships	30	Fall
9066	Final Degree Project	12	Spring

**ELECTIVE COURSES: choose 18 credits****Module: Sustainable Gastronomy (UNIVERSITY OF BURGOS)**

Code	Course	Credits ECTS	Semester
9067	Environmental Sustainability in Gastronomy	6	Spring
9068	Tools for a Sustainable Gastronomic Offer	6	Spring
9069	Heritage and Social Value of Gastronomy	6	Spring



**Module: Avant-Garde Gastronomy (UNIVERSITY OF LEON)**

Code	Course	Credits ECTS	Semester
9070	Gastronomic Design and Innovation in “Haute Cuisine”: Elaboration of Culinary Menu	6	Spring
9071	New Ingredients and Avant-garde Techniques	6	Spring
9072	Avant-garde Pastry and Confectionery	6	Spring

**Module: Healthy Gastronomy (UNIVERSITY OF VALLADOLID)**

Code	Course	Credits ECTS	Semester
9073	Ingredients and Processes for the Development of New Ready-to-eat meals	6	Spring
9074	Planning and Design of New Ready-to-eat meals	6	Spring
9075	Food Allergies and Intolerances in Catering	6	Spring

**IMPORTANT INFORMATION**

 English Friendly Courses.
 <b>Course available in English.</b>
<ul style="list-style-type: none"> <li>Fall Semester → 1º Semester</li> <li>Spring Semester → 2º Semester</li> </ul>
Elective courses require a minimum of students and could change the semester
Final Degree Dissertation and Internships may need special requirements