

## BACHELOR'S DEGREE IN GASTRONOMIC SCIENCES (UNIVERSIDAD DE BURGOS, UNIVERSIDAD DE LEÓN, UNIVERSIDAD DE VALLADOLID)

### 1<sup>st</sup> YEAR

Code	Subject	Credits	Type*	Semester
9035	Physics applied to food	6	Basic (FA)	1
9036	Chemistry applied to food	6	Basic (Q)	1
9037	Principles of biology	6	Basic (BG)	1
9038	Data analysis	6	Basic (ME)	1
9039	Antropology and gastronomy	6	Basic (CS)	1
9040	Principles of biochemistry	6	Basic (BB)	2
9041	Food biochemistry	6	Basic (BB)	2
9042	Food microbiology	6	Basic (BG)	2
9043	Gastronomic business management	6	Basic (CE)	2
9044	Human physiology	6	Basic (CB)	2

### 2<sup>nd</sup> YEAR

Code	Subject	Credits	Type*	Semester
9045	History of food and gastronomy	6	Compulsory	1
9046	Food: composition and properties	6	Compulsory	1
9047	Food technology	6	Compulsory	1
9048	Psycology applied to gastronomy	6	Compulsory	1
9049	Kitchen`s organisation systems	6	Compulsory	1
9050	Sensory analysis	6	Compulsory	2
9051	Nutrition and dietetics	6	Compulsory	2
9052	Culinary technology I	6	Compulsory	2
9053	Gastronomy and marketing	6	Compulsory	2
9054	Spanish gastronomy	6	Compulsory	2

### 3<sup>rd</sup> YEAR

Code	Subject	Credits	Type*	Semester
9055	Sommelier and cellar management	6	Compulsory	1
9056	Culinary technology II	6	Compulsory	1
9057	Bakery and pastry	6	Compulsory	1
9058	International gastronomy	6	Compulsory	1
9059	Accounting and Financial management	6	Compulsory	1
9060	Industrial techniques and processes in catering	6	Compulsory	2
9061	Gastronomic creation	6	Compulsory	2
9062	Food quality and safety	6	Compulsory	2
9063	Customer service and attention	6	Compulsory	2
9064	Entrepreneurship and business strategies	6	Compulsory	2

**4<sup>th</sup> YEAR**

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Code	Subject	Credits	Type*	Semester
9065	External internships	30	Compulsory	1
9066	Final degree project	12	Final Thesis	2
<b>OPTIONAL (Choose all the subjects of one of the modules, 18 credits)</b>				
<b>Module: Sustainable Gastronomy (University of Burgos)</b>				
9067	Environmental sustainability in gastronomy	6	Optional	2
9068	Tools for a sustainable gastronomic offer	6	Optional	2
9069	Heritage and social value of gastronomy	6	Optional	2
<b>Module: Avant-garde Gastronomy (University of León)</b>				
9070	Gastronomic design and innovation in “haute cuisine”: elaboration of a culinary menu	6	Optional	2
9071	New ingredients and avant-garde techniques	6	Optional	2
9072	Avant-garde pastry and confectionery	6	Optional	2
<b>Module: Healthy Gastronomy (University of Valladolid)</b>				
9073	Ingredients and processes for the development of new ready-to-eat.	6	Optional	2
9074	Planning and design of new ready-to-eat meals	6	Optional	2
9075	Food allergies and intolerances in catering	6	Optional	2

