

Course Unit	Enogastronomy		Field of study	Hospitality and Catering	
Bachelor in	Hospitality Management		School	School of Hospitality and Wellbeing	
Academic Year	2023/2024	Year of study	1	Level	1-1
Type	Semestral	Semester	2	Code	9076-806-1201-00-23
Workload (hours)	162	Contact hours	T -	TP 30	PL 30
			TC -	S -	E -
			OT -	O -	

T - Lectures; TP - Lectures and problem-solving; PL - Problem-solving, project or laboratory; TC - Fieldwork; S - Seminar; E - Placement; OT - Tutorial; O - Other

Name(s) of lecturer(s) Antonio Luis Gomes Goncalves

Learning outcomes and competences

At the end of the course unit the learner is expected to be able to:

1. Describe the relevance of regional, national and international gastronomy and oenology
2. Master concepts of gastronomy and oenology
3. Describe and apply the techniques of gastronomy and wine association
4. Operationalise and plan the different tasks involved in the preparation of menus and gastronomic events
5. Organising and managing a wine list
6. Present an articulated vision of gastronomy and wine, in the kitchen and on the table, and its importance in the tourism, hospitality and catering contexts

Prerequisites

Before the course unit the learner is expected to be able to:
Not applicable.

Course contents

Gastronomy, Wine and Tourism. Gastronomy: a brief historical note. Classification and technique of culinary preparations. Classification and technique of pastry confections. Menu preparation. Brief history of vineyards and wine. Classification of wine products. Service of wines. Wine tasting. Food and wine matching.

Course contents (extended version)

1. Gastronomy, Wine and Tourism
2. Gastronomy: a brief historical note
 - Origin of gastronomic terms
 - Glossary of culinary terms
 - Characterisation of the Portuguese gastronomic heritage and its current characteristics
3. Classification and technique of culinary preparations
4. Classification and technique of pastry confections
5. Menu preparation
6. Brief history of vineyards and wine
 - 6.1 Vitiviniculture
 - Oenology
 - Terroir and winemaking techniques
7. Classification of wine products
 - Common wines
 - Special wines
 - Portuguese wines and wine regions
 - Foreign wines and wine regions
8. Service of wines
9. Wine tasting
10. Food and Wine matching

Recommended reading

1. Jackson, R. S. (2014). Wine Science: Principles and Applications. Academic Press.
2. Maputo, P., & Schifani, G. (Eds.). (2018). Wine and Food Handbook: Ideologies, Marketing, Experiences. Springer.
3. Robinson, J., Harding, J., & Vouillamoz, J. (2013). Wine Grapes: A Complete Guide to 1,368 Vine Varieties, Including Their Origins and Flavours. Penguin UK.
4. Spawton, T. (2019). Managing Wine Quality: Oenology and Wine Quality. Woodhead Publishing.
5. Tristão, R. (2019). Saber Beber Vinho. Primebooks

Teaching and learning methods

Combination of theoretical-practical classes and laboratory practice. Theoretical-practical classes are essentially based on the presentation of the syllabus and encourage student participation. Practical laboratory classes take place at the Hotel Premium and Escola Profissional de Chaves.

Assessment methods

1. Alternative 1 - (Regular, Student Worker) (Final)
 - Practical Work - 25%
 - Intermediate Written Test - 75%
2. Alternative 2 - (Student Worker) (Final)
 - Final Written Exam - 100%
3. Alternative 3 - (Regular, Student Worker) (Supplementary, Special)
 - Final Written Exam - 100%

Language of instruction

1. Portuguese
2. Portuguese, with additional English support for foreign students.

Electronic validation

Antonio Luis Gomes Goncalves	Alcina Maria Almeida Rodrigues Nunes	Maria José Gonçalves Alves
21-05-2024	21-05-2024	12-06-2024