



SUBJECT SYLLABUS

ACADEMIC OVERVIEW
INTERNATIONAL SCHOOL OF ECONOMIC & ADMINISTRATIVE SCIENCES

SUBJECT NAME AND CODE: Tea & its Culture (TE)
PROGRAM: Gastronomy
Level of Study Undergraduate Program

GENERAL ACADEMIC INFORMATION	
LATEST UPDATE	2015-1
VALID FOR	Valid
ACADEMIC AREA	Food science & food
CYCLE	Professional
SEMESTER	Fifth – Seventh - Eighth
SUBJECT TYPE	Elective
CREDIT POINTS	2
CLASSROOM HOURS PER WEEK	2
PRE-REQUISITES	None
LANGUAGE	Spanish
TEACHER'S NAME	Gustavo Rodríguez Castillo
COURSE DETAILS	
COMPETENCES DEVELOPED	<p>Cultural and communicative skills:</p> <ul style="list-style-type: none">• Ability to understand personal and cultural differences, by creating joint knowledge & mutual respect.• Deepen into alternative knowledge in order to understand diverse cultural behaviors which aim to achieve peace and harmony with others. <p>Cognitive Skills:</p> <ul style="list-style-type: none">• Students are focused on constant research as one of the cornerstones to basic knowledge of tea and its influence in different cultures.• Introduce different types of tea and mixtures, ceremonies, preparation and uses of tea in the world.• Determine the ingredients, spices, herbs, fruits and utensils involved in the tea world, which transform it into something more than a drink, into an experience.• Create gustatory criterion from the tasting technique, flavor notes and sensory terms reflected in reference papers and applied in practical lessons.
COURSE CONTENTS	<ul style="list-style-type: none">- Types, cultivation, plant parts, and general tea production- Theoretical and practical development of:<ul style="list-style-type: none">• White tea• Green tea focused on china and morocco• Green tea focused on japan• Oolong• Black tea (except in India)• Masala chai (emphasis on Indian black tea)• Dark teas• Mixtures of tea- Practical implementation of sensory tasting- Practical implementation of tasting technique focused on tea- Theoretical and practical development of sensory analysis on water types- Practical implementation of pairing with tea- Theoretical and practical development of infusions (herbs, flowers and fruits)- Practical implementation of tea mixology and tea gastronomy
METHODOLOGY	Lecture & Workshop
ASSESSMENT	First Term 30%: classwork Second Term 30%: theoretical partial exam 15% plus presentations 15% Third Term 40%: records 20% plus final project 20%
LINKS:	

WEEKLY PLAN	Provided by request
DETAILED CONTENT	Provided by request