

Code: 1809 Raw Materials**Degree:** 2nd cycle – Gastronomical Sciences**Curricular Year:** 1st**Semester Course:** 2nd**Credits:** 6 ECTS**Compulsory****Language:** Portuguese/English**Responsible:** António José Saraiva de Almeida Monteiro**Other lecturer(s):** -**Web Site:** <http://www.isa.utl.pt/home/node/4340>**1. Contact hours:****Lectures 42 Practicals 35 Others 7 Total 84****2. Objectives:**

Objective: The knowledge of raw materials in order to be able to use them correctly and appropriately to various culinary protocols.

Skills: Choose the product according to its intrinsic characteristics and its use. To assess the quality and the conservation status when buying the products.

3. Programme:

Diversity, characteristics, supply and quality standards of food raw materials: fruits, vegetables, meat, fish and fat.

Teaching method

Classes essentially theoretical/practical with a lot of photographic information. Technical visits to wholesale markets. Seminars by experts on more specific subjects such as meat, fish and fats.

4. Bibliography:**Main Bibliography**

Wills, R., W.B. McGlasson, D. Graham AND D. Joyce, An Introduction to the Physiology and Handling of Fruit, Vegetables and Ornamentals, 4th edition. 1998.

Almeida, D. 2006. Manual de Culturas Hortícolas, Volume 1. Editorial Presença

Almeida, D. 2006. Manual de Culturas Hortícolas, Volume 2. Editorial Presença

5. Assessment:

Written exam based on the resolution of problems associated with concrete situations.

6. Estimated Workload:

168	Hours
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7. Last Update:

3/1/2011
