

**Code: 1804 Seminars I****Degree:** 2<sup>nd</sup> cycle – Gastronomical Sciences**Curricular Year:** 1<sup>st</sup>**Credits:** 4 ECTS**Semester Course:** 1<sup>st</sup>  
**Compulsory****Language:** Portuguese/English**Responsible:** Maria Paulina Estorinho Neves da Mata Pereira/Maria da Conceição da Silva Loureiro Dias**Other lecturer(s):** -**Web Site:** <http://www.isa.utl.pt/home/node/4335>**1. Contact hours:****Lectures 21 Lecture/Practicals 28 Others 7 Total 56****2. Objectives:**

Seminars on various topics with people connected to the university and the productive and cultural worlds, are intended to familiarize students with a range of topics that cannot be addressed in other courses and thus broaden knowledge, they have also the objective of strengthening the connection to the real world.

Another aim is the training of the ability to work individually, through search of information and study of a subject, as well as the preparation of a monograph and communication of the work.

**3. Programme:**

Seminars focusing on various aspects of food – for example: products (olive oil, mushrooms, herbs, cocoa, tea, coffee, bread ...), food safety, new technologies for storage, processing and packaging, journalism, and food and wine critic...

Preparation and presentation of seminars by students.

**Teaching method** includes:

Seminars on various topics with people connected to the university and the productive and cultural worlds.

**4. Bibliography:****Main Bibliography**

Depends on the theme of the seminars and the theme chosen by each student.

**5. Assessment:**

At the beginning of each school year, students choose a theme that will develop and submit at the end of each semester.

**6. Estimated Workload:**

112	Hours
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**7. Last Update:**

10/1/2011
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