

## Syllabus

### Course description

<b>Course Title</b>	Seminar Cook The Mountain
<b>Course code</b>	40414
<b>Scientific sector</b>	AGR/15
<b>Degree</b>	Enogastronomy in Mountain Areas
<b>Semester</b>	I
<b>Year</b>	II
<b>Academic year</b>	2024/25
<b>Credits</b>	6
<b>Modular</b>	No

<b>Total lecturing hours</b>	60
<b>Total exercise hours</b>	20 (included in the 60 hours)
<b>Attendance</b>	Strongly recommended
<b>Prerequisites</b>	NO
<b>Course page</b>	<a href="https://www.unibz.it/courses/40414">Course Offering / Free University of Bozen-Bolzano (unibz.it)</a>

<b>Specific educational objectives</b>	<p><b>Aims</b></p> <p>The course is divided into 2 parts. In the first part (taught by Norbert Niederkofler) it aims to provide theoretical and practical concepts and skills on how a team of a star chef should collaborate to develop the activity of a high level restaurant and related projects. During the second part, professional experts will give an overview on different food commodities, such as apples and apple-based gastronomy, and on aspects related to hunting and the use of game in gastronomy, wine, pasta, mushrooms and other commodities related to gastronomy.</p> <p><b>Educational objectives:</b></p> <p>The student will be able to understand the challenges and the management of the activity of a star chef and his/her team for a successful high level restaurant. The topics covered are from the delivery of the raw materials to the preparations, the mise en place, customer reception and service, relationships with suppliers, customers and private and public stakeholders. In the second part of the course, students will address the supply chain of apple production and processing and apple-based gastronomy with experts from Consortium of South Tyrolean Fruit Growers Cooperatives (Marlene) and aspects of hunting and the use of game in gastronomy with experts from the Alto Adige Hunters' Association (Associazione Cacciatori Alto Adige), a top winery (Kettmeir), a pasta factory (Felicetti), the regional mycological association.</p>
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<b>Lecturer</b>	Norbert Niederkofler (high qualification professional expert) and professional experts in collaboration with Emanuele Boselli
<b>Scientific sector of the lecturer</b>	n/a
<b>Teaching language</b>	German (some seminars could be offered in Italian or English)
<b>Office hours</b>	Before and after the lectures or upon appointment
<b>List of topics covered</b>	<p>Cook The Mountain philosophy; partnership and network management; contracts; protection of ideas and trademarks; the CARE's project, the Horto project: ethics and sustainability concepts in enogastronomy; communication strategies and press office; graphic sector and importance of social media; agenda and commitments of a star chef; visit to local mountain farms; foraging according to the season, collection of natural products according to their seasonal availability. Routine activity of a star restaurant: dining room and kitchen. Choice of raw materials, gastronomic preparations, mise en place, customer reception and service, relationships with suppliers, customers and private and public stakeholders.</p> <p>Supply chain of apple production and processing and apple-based gastronomy: visit to an apple growing farm; tasting of several apple varieties and discussion on how to pair apples with gastronomic specialties.</p> <p>Aspects of hunting and the use of game in gastronomy; regulation, hygienic aspects; slaughtering and meat cutting and cooking. Guided tours to a top winery (Kettmeir), a pasta factory (Felicetti) and a guided tour of the wood in collaboration with the regional mycological association.</p>
<b>Teaching format</b>	Classroom learning, exercises, study visits, projects; laboratories.

<b>Learning outcomes</b>	<p><b>Knowledge and understanding</b> The student will gain knowledge about the development of projects related to the managing the activities of a star restaurant (in a team) and related activities; to apple-based gastronomy; to the role of hunting and game in gastronomy, wine, pasta, mushrooms and other commodities related to gastronomy.</p> <p><b>Applying knowledge and understanding</b> The student will develop the capability of applying the theoretical knowledge of the course to practical problems related to high quality enogastronomy, as well as the capability of evaluating the potentiality of innovative technologies.</p> <p><b>Making judgments</b></p>
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	<p>The student will be able to make judgements in the main aspects related to the management of a star restaurant, as well as to identify the information needed to introduce sustainable innovations.</p> <p><b>Communication skills</b>          The student will be able to clearly and exhaustively communicate notions, ideas, problems, and technical solutions to interlocutors, either professional or not, representative of the various and specific competencies related to high quality enogastronomy using conventional and digital media.</p> <p><b>Learning skills</b>          The student will learn how to face challenges and solve problems related to the production of enogastronomic specialties in a star restaurant.</p>
<b>Assessment</b>	The final assessment is an oral exam on the topics covered during the course.
<b>Assessment language</b>	Italian
<b>Evaluation criteria and criteria for awarding marks</b>	<p>Relevant for the exam: clarity of answers, mastery of language, ability to summarize, evaluate, and establish relationships between topics; critical thinking.</p> <p>Successful completion of the exam will lead to 'passed exam' without a numerical grade .</p>
<b>Required readings</b>	Teaching material discussed during the lectures
<b>Supplementary readings</b>	Book: Norbert Niederkofler, Christine Lasta, Alex Moling, Cook the Mountain: The Nature Around You (Italian, German or English edition)