Syllabus

Descrizione corso

Titolo insegnamento	Seminario: Cook the Mountain
Codice insegnamento	40414
Titolo aggiuntivo	
Settore Scientifico-Disciplinare	NN
Lingua	Tedesco
Corso di Studio	Corso di laurea in Scienze Enogastronomiche di Montagna
Altri Corsi di Studio (mutuati)	
Docenti	
Assistente	
Semestre	Primo semestre
Anno/i di corso	2
CFU	6
Ore didattica frontale	0
Ore di laboratorio	60
Ore di studio individuale	90
Ore di ricevimento previste	18
Sintesi contenuti	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.
Argomenti dell'insegnamento	Cook The Mountain philosophy; partnership and network management; contracts; protection of ideas and trademarks; the different projects in which NN and his team has been involved:

	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 (Atelier Moessmer Norbert Niederkofler): 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. 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. Aspects of hunting and the use of game in gastronomy; regulation, hygienic aspects; slaughtering, meat cutting, and cooking. Guided tours to a top winery, a pasta factory (Felicetti), and a guided tour of the woods in collaboration with the regional mycological association. Final challenge on the preparation of a menu using local products at Gustelier (Bolzano).
Parole chiave	Cook the Mountain philosophy; sustainable mountain gastronomy; fine-dining restaurant management; teamwork in haute cuisine; regional food supply chains; apple and apple-based gastronomy; game and hunting in gastronomy; wine; pasta; mushrooms and foraging; supplier and stakeholder relations; gastronomic innovation and sustainability; South Tyrolean quality products.
Prerequisiti	NO
Insegnamenti propedeutici	NO
Modalità di insegnamento	Classroom learning, exercises, study visits, projects; laboratories.
Obbligo di frequenza	No
Obiettivi formativi specifici e risultati di apprendimento attesi	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. Applying knowledge and understanding. 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. Making judgments 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. Communication skills 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. Learning skills The student will learn how to face challenges and solve problems related to the production of enogastronomic specialties in a star restaurant.
Obiettivi formativi specifici e risultati di apprendimento attesi (ulteriori info.)	-
Modalità di esame	The final assessment consists of an oral examination comprising a student-selected presentation topic related to the course, followed by questions covering the remaining course topics.
Criteri di valutazione	Relevant for the exam: clarity of answers, mastery of language, ability to summarize, evaluate, and establish relationships between topics; critical thinking. Successful completion of the exam will lead to 'passed exam' without a numerical grade.
Bibliografia obbligatoria	Key notes and didactic material provided by the lecturers.
Bibliografia facoltativa	Book: Norbert Niederkofler, Christine Lasta, Alex Moling, Cook the Mountain: The Nature Around You (Italian, German or English edition).
Altre informazioni	-
Obiettivi di Sviluppo Sostenibile (SDGs)	Sconfiggere la povertà, Sconfiggere la fame, Buona salute, Energia rinnovabile e accessibile, Utilizzo sostenibile della terra, Città e comunità sostenibili, Utilizzo responsabile delle risorse, Lotta contro il cambiamento climatico, Buona occupazione e crescita economica