



### MEDIO DE VERIFICACIÓN

Clave y nombre de la dependencia	UNIVERSIDAD TECNOLÓGICA DE TULUM
Programa presupuestario	E027 EDUCACIÓN SUPERIOR
Resumen narrativo	Traducción al idioma inglés de planes, programas de estudio y material didáctico
Indicador	C04A01 - Porcentaje de programas de estudios traducidos a la lengua inglesa.
Método de cálculo	$((\text{Número de alumnos de nuevo ingreso en el ciclo escolar actual} / \text{Número de alumnos de nuevo ingreso en el ciclo escolar inmediato anterior}) - 1) \times 100$
Trimestre	4to Trimestre
Unidad responsable del indicador	Despacho de la Rectoría de la Universidad Tecnológica de Tulum







Resultado: 100% de los programas de estudios están traducidos al inglés.

Se realizó la gestión para obtener los contenidos programáticos de los dos Programas de Estudios traducidos al Inglés, siendo estos el PE de TSU en Turismo área hotelería y el de TSU en Gastronomía. Los contenidos programáticos traducidos son 77 (setenta y siete) materias totales, de las cuales 40 corresponden al PE de Turismo y 37 al de Gastronomía. En ambos casos, dichas materias se dividen en 5 cuatrimestres. También se elaboraron los respectivos mapas curriculares, los cuales se muestran a continuación:

DISTRIBUTION BY SEMESTER FOR THE CAREER OF TOURISM IN THE HOTEL AREA				
1st	2nd	3rd	4th	5th
MATHEMATICS APPLIED TO TOURISM 75 HRS	STATISTICS 75 HRS			
INTRODUCTION TO INFORMATION TECHNOLOGY 60 HRS				
INTRODUCTION TO TOURISM I 60 HRS				
NATURAL AND CULTURAL HERITAGE 30 HRS	SUSTAINABILITY IN TOURISM 60 HRS	RESEARCH METHODS AND TECHNIQUES 75 HRS	RESERVATIONS 60 HRS	CONCIERGE AND PUBLIC RELATIONS 45 HRS
ADMINISTRATION 60 HRS	SERVICES FOR NATURAL AND CULTURAL TOURISM 60 HRS	TRAVEL SERVICES 75 HRS	ROOM MANAGEMENT 60 HRS	TOURISM AND SOCIOCULTURAL ENTERTAINMENT 45 HRS
	HOSPITALITY SERVICES AND FOOD AND BEVERAGES 75 HRS	HUMAN CAPITAL 60 HRS	RECEPTION 90 HRS	EVENT LOGISTICS 75 HRS
	QUALITY MANAGEMENT 75 HRS	ACCOUNTING AND FINANCIAL OPERATIONS 90 HRS	QUALITY IN HOSPITALITY SERVICES 45 HRS	CONSUMER CENTERS IN HOTELS 60 HRS
		MARKETING OF TOURISM PRODUCTS AND SERVICES 75 HRS	ONLINE SALES AND MARKETING 75 HRS	TRAINING OF HUMAN CAPITAL 75 HRS
		INTEGRATED SUBJECTS I 30 HRS		INTEGRATED SUBJECTS II 30 HRS
ENGLISH I 135 HRS	ENGLISH II 135 HRS	ENGLISH III 105 HRS	ENGLISH IV 75 HRS	ENGLISH V 75 HRS
			FRENCH I 30 HRS	FRENCH II 60 HRS
ORAL AND WRITTEN EXPRESSION I 75 HRS				ORAL AND WRITTEN EXPRESSION II 75 HRS
SOCIOCULTURAL FORMATION I 30 HRS	SOCIOCULTURAL FORMATION II 45 HRS	SOCIOCULTURAL FORMATION III 30 HRS	SOCIOCULTURAL FORMATION IV 45 HRS	
585 HRS	525 HRS	540 HRS	540 HRS	540 HRS







**DISTRIBUTION BY SEMESTER FOR THE CAREER OF GASTRONOMY**

1st	2nd	3rd	4th	5th
<b>MATHEMATICS APPLICABLE TO GASTRONOMY</b> 60 HRS	<b>STATISTICS</b> 60 HRS	<b>FOOD AND BEVERAGES COST CONTROL</b> 75 HRS		
<b>INFORMATION TECHNOLOGY</b> 60 HRS	<b>FUNDAMENTALS OF NUTRITION</b> 60 HRS			
<b>FOOD SAFETY</b> 45 HRS	<b>BEVERAGE OPERATION</b> 60 HRS	<b>VITICULTURE BASICS</b> 60 HRS	<b>FOOD AND BEVERAGES SERVICE</b> 90 HRS	<b>GASTRONOMIC SERVICES ASSESSMENT</b> 75 HRS
<b>INTRODUCTION TO GASTRONOMY</b> 75 HRS	<b>CULINARY METHODS AND TECHNIQUES</b> 120 HRS	<b>STANDARDIZATION OF DISHES</b> 120 HRS	<b>MARKETING OF RESTAURANT SERVICES</b> 60 HRS	<b>MENU DESIGN</b> 120 HRS
<b>CULINARY BASICS</b> 120 HRS	<b>STOREROOM MANAGEMENT</b> 45 HRS	<b>FOOD AND BEVERAGES MANAGEMENT I</b> 60 HRS	<b>FOOD AND BEVERAGE MANAGEMENT II</b> 60 HRS	<b>EVENT PLANNING AND LOGISTICS</b> 105 HRS
	<b>BAKERY</b> 90 HRS	<b>PASTRY</b> 105 HRS	<b>FINE PASTRY</b> 90 HRS	
			<b>SUBJECT INTEGRATION I</b> 30 HRS	<b>SUBJECT INTEGRATION II</b> 30 HRS
<b>ENGLISH I</b> 135 HRS	<b>ENGLISH II</b> 135 HRS	<b>ENGLISH III</b> 105 HRS	<b>ENGLISH IV</b> 75 HRS	<b>ENGLISH V</b> 75 HRS
			<b>FRENCH I</b> 90 HRS	<b>FRENCH II</b> 60 HRS
<b>ORAL AND WRITTEN EXPRESSION</b> 75 HRS				<b>EXPRESIÓN ORAL Y ESCRITA II</b> 75 HRS
<b>SOCIOCULTURAL FORMATION I</b> 30 HRS	<b>SOCIOCULTURAL FORMATION II</b> 45 HRS	<b>SOCIOCULTURAL FORMATION III</b> 30 HRS	<b>SOCIOCULTURAL FORMATION IV</b> 45 HRS	







## EJEMPLOS

### ASSOCIATED DEGREE IN GASTRONOMY IN PROFESSIONAL COMPETENCIES



#### CULINARY METHODS AND TECHNIQUES



1. <b>Competences</b>	To coordinate the food and beverages area through planning, <u>execution</u> and evaluation of the preparation of gastronomic products, considering the procedures, standards and regulations, in order to contribute to the profitability of the organization and to strengthen the gastronomic industry and culture.
2. <b>Four-month term</b>	Second
3. <b>Theoretical hours</b>	32
4. <b>Practical hours</b>	88
5. <b>Total hours</b>	120
6. <b>Total hours per week four-month term</b>	8
7. <b>Learning objective</b>	The student will integrate dishes of fish and seafood through cutting and cooking methods and techniques, as well as the preparation of garnishes and salads, in order to contribute to the quality of food and beverage establishments' menus.

Learning units	Hours		
	Theory	Practice	Total
I. Garnishes with a starch base and salads	8	20	28
II. Cream and specialty soups	8	28	36
III. Processing fish and seafood	16	40	56
<b>Total</b>	<b>32</b>	<b>88</b>	<b>120</b>







## CULINARY METHODS AND TECHNIQUES

### LEARNING UNITS

1. Learning unit	I. Garnishes with a starch base and salads
2. Theoretical hours	8
3. Practical hours	20
4. Total hours	28
5. Learning unit objective	The student will use cooking methods and processing techniques for garnishes and salads to strengthen their culinary abilities.

Topics	Knowledge	Skills	Values
Preparation methods and cooking types applicable to pastas, <u>grains</u> and tubers.	<p>To recognize the classification of cereals, <u>tubers</u> and pastas.</p> <p>To recognize the characteristics and types of classic garnishes.</p> <p>To describe the preparation techniques of tubers and grains.</p> <p>To identify the cooking methods and types for pasta, <u>grains</u> and tubers: sautéed, blanched, boiled, simmered, poached, pan-fried, deep-fried, grilled, broiled, roasted, baked and steamed.</p>	<p>To cook pastas, <u>rice</u> and tubers.</p> <p>To prepare classic garnishes based on tubers, pastas and grains through processing techniques and cooking methods.</p> <p>To prepare classic dishes of fresh and dry pasta based on egg and rice.</p>	<p>Punctual</p> <p>Work in team</p> <p>Responsible</p> <p>Neat</p> <p>Honest</p> <p>Proactive</p> <p>Creative</p> <p>Work under pressure</p> <p>Self-control</p> <p>Committed</p> <p>Respectful</p> <p>Service attitude</p>

Elaboró

Mtro. Juan Antonio Rodríguez Castillo  
Encargado de la Dirección Académica  
Universidad Tecnológica de Tulum

Validó

Prof. Carlos María Uc Sosa  
Encargado de Despacho de la Rectoría  
Universidad Tecnológica de Tulum



UT Tulum



UTTulum.Bis



UTTulum\_Bis

