

| UNIDADES DE ORGANIZACIÓN CURRICULAR | 1 PAO | 2 PAO | | | | | | | | | | | | | | | | |
|--|--|--|-----|-----|----|----|----|-----|--|--|-----|----|----|----|----|----|-----|-----|
| UNIDAD DE FORMACIÓN DISCIPLINAR AVANZADA | INNOVACIÓN GASTRONÓMICA | REPOSTERIA CREATIVA | | | | | | | | | | | | | | | | |
| | <table border="1"> <thead> <tr> <th>ACD</th> <th>AP</th> <th>AA</th> <th>T</th> </tr> </thead> <tbody> <tr> <td>64</td> <td>48</td> <td>32</td> <td>144</td> </tr> </tbody> </table> | ACD | AP | AA | T | 64 | 48 | 32 | 144 | <table border="1"> <thead> <tr> <th>ACD</th> <th>AP</th> <th>AA</th> <th>T</th> </tr> </thead> <tbody> <tr> <td>64</td> <td>48</td> <td>32</td> <td>144</td> </tr> </tbody> </table> | ACD | AP | AA | T | 64 | 48 | 32 | 144 |
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| | 64 | 48 | 32 | 144 | | | | | | | | | | | | | | |
| | ACD | AP | AA | T | | | | | | | | | | | | | | |
| 64 | 48 | 32 | 144 | | | | | | | | | | | | | | | |
| MANEJO DE PRODUCTOS Y BUENAS PRÁCTICAS DE MANUFACTURA | GESTION FINANCIERA DE ALIMENTOS | | | | | | | | | | | | | | | | | |
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| ACD | AP | AA | T | | | | | | | | | | | | | | | |
| 64 | 48 | 32 | 144 | | | | | | | | | | | | | | | |
| DESARROLLO DE TÉCNICAS CULINARIAS EN ALTA COCINA | COCINA DE AUTOR | | | | | | | | | | | | | | | | | |
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| ACD | AP | AA | T | | | | | | | | | | | | | | | |
| 64 | 48 | 32 | 144 | | | | | | | | | | | | | | | |
| COCINA FUSIÓN | | | | | | | | | | | | | | | | | | |
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| UNIDAD DE INVESTIGACIÓN | Investigación Cuantitativa y Cualitativa para el desarrollo de proyectos | COCINA DE VANGUARDIA Y NUEVAS TENDENCIAS | | | | | | | | | | | | | | | | |
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| 64 | 48 | 32 | 144 | | | | | | | | | | | | | | | |
| UNIDAD DE TITULACIÓN | | Trabajo de Titulación | | | | | | | | | | | | | | | | |
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| RESUMEN | |
|--|-------------|
| Aprendizaje en Contacto con el Docente | 640 |
| Aprendizaje práctico-experimental | 480 |
| Aprendizaje Autónomo | 320 |
| Total de horas | 1440 |
| Cantidad de asignaturas | 10 |

| CÓDIGOS | |
|------------|--|
| ACD | Aprendizaje en Contacto con el Docente |
| AP | Aprendizaje Práctico-experimental |
| AA | Aprendizaje Autónomo |
| T | Total de horas de la asignatura |

| | |
|---|--|
| ASIGNATURAS MODALIDAD PRESENCIAL | |
| ASIGNATURAS MODALIDAD LÍNEA | |