



Universitat de Lleida

DEGREE CURRICULUM
**CATERING AND FOOD
SERVICES**

Academic year 2015-16

Subject's general information

Subject name	CATERING AND FOOD SERVICES
Code	100626
Semester	1r Q Continuous evaluation
Typology	Optional
ECTS credits	6
Theoretical credits	0
Practical credits	0
Department	Food Technology
Teaching load distribution between lectures and independent student work	On-site hours: 60 Off-site hours: 90
Modality	Presencial
Important information on data processing	Consult this link for more information.
Language	Catalan
E-mail addresses	rsoliva@tecal.udl.cat

SOLIVA FORTUNY, ROBERT

Learning objectives

1. To know the main historical, social, economical and legal factors influencing the foodservice sector.
2. To analyse the different models and foodservice systems considering the aspects related to nutrition and dietetics.
3. To apply the principles that rule the design of facilities and equipment for foodservice businesses in order to carry out appropriate management and inspection.
4. To know the bases of the production management in foodservice businesses.
5. To apply the bases of quality control to the production of ready-to-eat foods, incorporating methods for the evaluation of organoleptical and nutritional quality.
6. To assess in the implementation of criteria for the planification and production management in catering services devoted to groups with specific needs.
7. To apply the bases of quality management and food safety in foodservice businesses.

Competences

1. To Analyse the nutritional impact of the processes involved in the production and distribution of ready-to-eat meals.
2. To recognize basic conditions, equipment and facilities required from the preparation and distribution of ready-to-eat products.
3. To effectively control systems of production, distribution and service.
4. To evaluate, consensuate and monitor menu planifications for regular and special diets.
5. To design guidelines for good working practices applied to foodservice companies.
6. Oral and written communication and expression.

Subject contents

Unit 1. Introduction to foodservice. Historical evolution. •Main types of business and differences with commercial food production services. Current situation and trends.

Unit 2. Types of service and organization of production. Sources of raw materials. Foodservice for public and private institutions. Types of facilities and distribution systems.

Unit 3. Production planning. Factors in the planning decision. Production planning in different sectors: educational, hospitals, geriatric, social and working facilities.

Unit 4. • Facilities and equipment. Kitchen design: definition and capacity of circuits and zones. Central kitchens. Satellite kitchens. Other facilities. Equipment and tools for culinary production.

Unit 5. Production management. Management of purchases and suppliers. Inventory management. Human resources management. Management of warehouse, quarters and finished product. Business management.

Unit 6. Quality control. Control during production, storage and service. Microbiological standards. Criteria and methods for evaluating the quality of catering services. Sensory evaluation techniques.

Unit 7. Quality management in foodservice. HACCP applied to catering companies. Inspection and control of catering facilities.

Methodology

Lectures

Lectures will be given with the aim of providing an overview of the contents related to the competences to be developed within the subject.

Seminars

Seminars will take place in the classroom. They will consist in activities related to applied topics treated in lectures, especially the completion of a course project which will focus around the implementation of a dietary plan proposed by the students. These sessions will stimulate the participation of students and the different presented proposals will be discussed.

Practices

Practical activities will include the following:

- Discussion of issues related to the implementation of dietary plans in the foodservice field.
- Preparation of documents related to the management of production.
- Sensory evaluation applied to the development ready-to-eat foods. Sensory evaluation techniques with consumers.
- HACCP implementation for cook-chilled products.

Tutorials

Advisory meeting will be held in small groups with the aim of providing learning guidance and clarifying doubts about the activities carried out, with special attention to the course project.

Evaluation

The evaluation will consist of a weighted average of four grades, obtained from the following items:

Written test I (individual): 15/100

Written test II (individual): 15/100

Course project (groupal): 50/100

Exercises on practical cases (individual or groupal): 20/100

The overall qualification will be obtained from the sum of the different marks in the activities proposed. Presentation of every activity is essential to pass the course.

Bibliography

- Bello, J. (1998) Ciencia y Tecnología Culinaria. Ed. Díaz de Santos. Madrid.

- Cuevas Insua, V. (2006). APPCC aplicado a la restauración colectiva: guía básica de aplicación a comedores. Ideaspropias, Vigo.
- Johns, N. (1995). Higiene de los alimentos : directrices para profesionales de hostelería, restauración y. Acribia, Saragossa.
- Kinton, R., Ceserani, V. y Foskett, D. (2000). Teoría del Catering. Acribia, Zaragoza.
- Matas, P. E. i Vila Brugalla, M. (2002). Restauración colectiva. APPCC. Manual del usuario. Masson, Barcelona.
- Sala Vidal, Y. i altres. (1999). Restauración Colectiva: planificación de instalaciones, locales y equipamientos. Masson, Barcelona.
- Sala, Y.; Montañés, J. (1999) Restauración colectiva. Planificación de instalaciones, locales y equipamientos. Ed. Elsevier-Masson.
- Marcus, J.B. (2013). Culinary Nutrition. The Science and Practice of Healthy Cooking. Academic Press.
- McGee, H. (2007). La cocina y los alimentos. Ed. Debate.